

RESTAURANT GENUSSREICH • à la Steak carte

STEAKS

"SIMMENTALER" LADYSTEAK 150 g € 20,00

"SIMMENTALER" FILETSTEAK 250 g € 33,00

High-quality cattle from Austria

lean, tender filet, flavorful, spicy

RIB-EYE STEAK 300 g € 34,00

Simmentaler - Angus - Herford from Ireland

softly matured high-level rib, well-marbled

with small grease drop, juicy

SURF AND TURF € 28,50

„Simmentaler“ filet steak 150 g, 3 king prawns

TOMAHAWK STEAK 900 g € 79,00

with breast bone, well-marbled, for 2 persons

T-BONE STEAK 650 g € 64,00

from dry aged veal

ROBERT ROGNER stands for highest quality
CHATEAU BRIAND 400 g € 53,00

Double tenderloin steak
for 1 or 2 persons



Our steaks are at least
of „Dry Aged Beef“ quality –
or 21 days of matured meat quality.

How may we grill your steak?

english

medium

well-done

STARTERS

Tartar of the „Simmentaler“ filet of beef € 12,80
with bio butter and bio toast

Pickled char filet € 11,40
with turnip cabbage, cream of arugula and oil of
turnip cabbage

Styrian leaf lettuce € 4,20
with sorrel, tomatoes and bio sunflower seed oil

SPECIAL

Potato gnocchi € 10,50

with fresh spinach leaves, bio curd cheese foam
and marinated tomatoes

Pikeperch filet € 17,80

with morel brew, pea flan and buckwheat

SOUPS

Young onion foam soup € 4,70

with fresh cheese chilli pofesen

Strong beef soup € 5,00

and ravioli stuffed with beef sweetbreads

SIDES & SAUCES

„Café de Paris“ € 1,80

spicy whipped butter

Red wine pepper sauce - nature € 1,80

Chimichurri, cold piquant herbal sauce € 1,80

Cocktail sauce € 1,80

Sauce Bearnaise € 3,50

Mama's Frittas - homemade fries € 3,00

Baked potato with bio sour cream and chives € 3,90

Crispy onion rings € 1,80

Beans with bacon € 3,60

Mushroom risotto € 5,90

Tomato risotto € 3,40

Grilled vegetables € 4,50

SWEETS

Fried slices of bio cream cheese € 5,60
almond foam and blueberry-lime sorbet

Jellied cream € 5,00

Chocolate mousse € 6,90
with marinated strawberries and mint pesto

Sorbet on recommendation € 4,20
with vodka or sparkling wine

Cheese variation with spicy paprika jam, € 9,00
bio butter and spice bread

Homemade pralines with different fillings € 1,20

In the cover is charged € 3,90 per person.

If you have any questions regarding allergens, please feel free to ask
our trained service employees. Prices are including tax.