



GRILLED STEAKS

*Served with toasted bread
and either a baked potato,
or French fries*

Please tell us
how we should grill your steak.

blue
rot(englisch)
rot-medium
medium
medium-well
well

28 Lamb-Steak, 200g

29 Pork, 200g

30 Turkey breast fillet steak, 200g with corn in tomato sauce

31 Sizzling-Steak, **Pride of the house!** 200g Huftsteak
in a peppery mushroom cream served sizzling

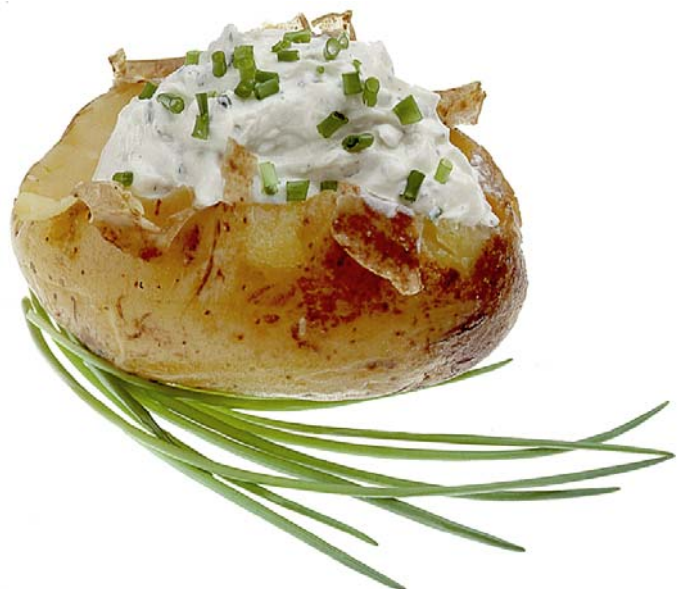
32 Pepper Steak, 200g Huftsteak
with a spicy, medium hot pepper sauce Madagascar

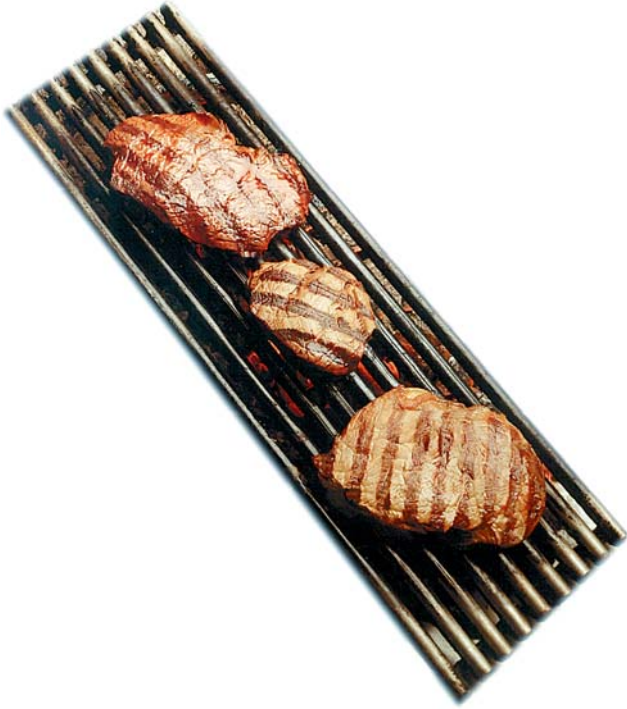
33 Champignon-Steak,
200g Huftsteak with mushrooms in cream

34 Angus- Roast,
200g Rumpsteak Rump steak with fried
onions, breaded and fried

35 Gourmet -Steak,
200g Filetsteak Fillet steak
with a delicate béarnaise sauce

36 Fillet Steak - Plate
per 100g of beef, Lammlachse,
Pork and turkey breast fillet





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Argentinian Huftsteak, **Argentinian Huftsteak**.

Low in fat, juicy and savory.

21 Argentinian Huftsteak, 200g

22 Argentinian Huftsteak, 300g

Argentinian rump steak! **The favorite of the Argentine steak!**

His fat gives it its hearty flavor.

23 Mrs. Angus, (Rumpsteak) 200g

24 Mr. Angus, (Rumpsteak) 300g

Argentinian fillet steak, **the tenderest piece**

of beef, which melts in the mouth.

25 Filetsteak, 200g

26 Filetsteak, 300g

27 Entrecote, (Ribeye-Steak), 250g

A Steak for connoisseurs.

The fat in the middle of the eye gives him
the special taste!

