THE GRILL

COLD APPETIZERS

Irish Fines de Claire Premier No. 2 Oysters *(per piece)* [4,23,31] **6.50**
with shallot mignonette, chive bread, lemon

Vintage Sardines in the Tin [21,23,24,31] **22.50**
La Brújula from Galicia, hand-caught, shallots, garden cress, toasted focaccia

U.S. Beef Fillet Carpaccio [22,24,31] **21.50**
Thin slices of U.S. fillet, arugula, parmesan, lemon

Beef Tartare [20,21,24,31,33] **22.50**
Fillet steak tartare with classic accompaniments

Tuna Tartare *Made from Maldivian tuna* [20,24,25,28,29,30,31] **22.50**
with avocado and teriyaki sauce

Surf & Turf [20,21,24,25,28,29,30,31] **22.50**
Fillet-steak tartare „classic style" and tuna tartare, avocado and teriyaki sauce

Buffalo Mozzarella [20, 23, 24, 30, 31] **18.50**
Italian buffalo mozzarella on tomato carpaccio, arugula, avocado and toasted focaccia

Imperial Reserve Caviar [20, 23, 24, 30, 31] **76.50**
20g in original tin, served on crushed ice. Flavor closely resembles Oscietra caviar; served with classic accompaniments: blinis, sour cream, egg and fine diced onions

Additional 20g tin to accompany your chosen dishes **67.50**

WARM APPETIZERS

Grilled Jumbo Prawn (per piece) [22, 27, 29, 33] **6.90**
With teriyaki sauce and Japanese mountain pepper

Padrón Peppers [21,23,24] **18.50**
Fried in olive oil with garlic dip

Baked Calamaretti [20,21,23,24,26,31,33] **19.50**
With garlic dip and lemon

Chicken Drumsticks [21, 22, 24] **19.50**
Baked corn-fed chicken drumsticks, Korean BBQ dip, sesame, spring onion

Shrimp Tempura [21, 22, 24] **34.50**
11 pieces of battered shrimp with three dips: teriyaki, Korean BBQ sauce and garlic mayonnaise

SALAD

Caesar Salad [3,20,21,23,24,31] **18.50**
Romaine lettuce, parmesan dressing, croutons **+14.50**

Cole Slaw-Salad **8.50**
Classic American grill side dish; white cabbage salad with carrots, sour cream and apple vinegar

Mixed Greens [24,31]
Small mixed leaf salad **8.50**
Young leaf salad with champagne vinaigrette **11.50**

Cucumber Salad **9.50**
With shallots, dill and sour cream

Tomato Salad **9.50**
Small tomato salad with red onions and herbs

STEAKS

U.S. Nebraska Tenderloin
Beef fillet, the evergreen classic (center cut)
Lady's Cut (approx. 200g) **68.50**
Regular Cut (approx. 300g) **99.50**
Sheriff Cut (approx. 500g, on request) **167.00**

Argentine Beef Fillet (center cut)
Lady's Cut (approx. 200g) **52.50**
Regular Cut(approx. 300g) **69.50**
Sheriff Cut (approx. 500g) **126.50**

U.S. Nebraska New York Strip
Sirloin steak with the fat edge
Sirloin steak (approx. 300 g) **57.50**
Sirloin steak (approx. 400 g) **72.50**
Sirloin steak (approx. 600 g) **119.50**

U.S. Nebraska Rib-Eye Steak
The steak with the „fat eye," the chefs' favorite steak
Rib-Eye (approx. 300 g) **79.50**
Rib-Eye (approx. 400 g) **99.50**
Rib-Eye (approx. 600 g) **167.50**

Filet Mignon
Three grilled medallions cut from the fillet tip (3 x approx. 100g) **59.50**

John Stone Cowboy Steak – Dry Aged
John Stone Cowboy Steak – Dry Aged
Cowboysteak (approx. 600 g) **123.50**
Cowboysteak (approx. 800 g) **164.50**
(on request) (approx.1000g) **217.50**

U.S. Nebraska Porterhouse Steak
The king of steaks; tender fillet on one side, hearty strip steak on the other *(approx 900 g)* **172.50**
Für 2 Personen oder den großen Hunger *(approx 1200 g)* **222.50**

U.S. Nebraska T-Bone Steak
The classic „steak for men" *(approx. 600g)* **114.50**

Irisches John Stone Tomahawksteak **172.50**
Rib-eye with an extra-long bone, also known as a rib chop
approx. 1000g
Served with clarified butter, sea salt and pepper to complete the steak experience.

SOUPS

Onion Soup [2,20,21,23,24,29] **14.50**
Classic onion soup with braised onions, beef fillet tips and baked Comté toast

Tom Kha Gung [1,2,24,26,27,28,29] **19.50**
Thai soup with coconut milk, chili, lemongrass

VEGETARIAN

Vegetable Green Curry [1,2,24,27,28,29,33] **26.50**
Seasonal crisp vegetables in green curry sauce, almond-lime rice

Cauliflower Duet [1,21,23,31,33] **25.50**
Two preparations of cauliflower: grilled and gratinated with béarnaise sauce, beetroot salad and caramelized cashews

ANGEBOT

Australisches Wagyu Bavette

It comes from purebred cattle from Japan's Hyōgo prefecture, crossed with Angus cattle. The fine marbling gives the steak an unforgettable, intense, buttery richness. We recommend enjoying it medium, with sea salt and our butter — a true experience!
approx. ca.250g
68,50€

OUR CLASSICS

The Grill Steakhouse Burger [20,21,23,24,25,29,31,33] **29.50**
U.S. beef (approx. 200g), braised onions, tomato, alpine Style cheese, lettuce, brioche bun, French fries
(extra bacon +€2.00 on all burgers)

Fancy-Cheese Burger [20,21,23,24,25,29,31,33] **31.50**
U.S. beef with cheddar, red onion marmalade, avocado, herb salad, brioche bun, French fries

Truffled Burger [20,21,23,24,25,29,31,33] **34.50**
U.S. beef, gratinated with parmesan and Tomme de Savoie cheese, grilled herb oyster mushrooms, truffle mayonnaise, grated truffle flakes, arugula salad and brioche bun

Wiener Schnitzel **39.50**
Veal schnitzel pan-fried in clarified butter, fried potatoes (bacon & onion), lemon and lingonberries

Beef-Green-Curry [1,2,24,27,28,29,33] **38.50**
Beef fillet tips with crisp Thai vegetables in green coconut curry sauce and almond-lime basmati rice

Surf & Turf [20,23,24,27] **69.50**
Argentine beef fillet (approx. 200g), 2 jumbo prawns truffled Madeira jus, green asparagus

U.S. Nebraska tenderloin, approx. 200g, for **17,00**

„FAMILY STYLE"

Argentine beef fillet (approx. 300g) and U.S. Nebraska strip steak (approx. 400g) **159.50**

Includes three sides and a sauce of your choice (excludes truffle & parmesan fries and the Special Sweet Potatoes)

FISH

Catch of the Day *Market price, changing daily special*

Black Cod „Misoyaki" [22,23,24,28,29,33] **54.50**
Also known as sablefish, the velvety trendsetter of Japanese cuisine, caught at depths of over 1,000 meters; marinated in miso for at least 24 hours, served with sushi rice, marinated wasabi-sesame glass noodles and lime

SIDES

French Fries **8.50**
With ketchup & mayo
- with truffle & parmesan, gratinated **18.50**

Sweet Potato Fries **10.50**
With lime dip

Sweet Potatoes Special **17.50**
With bacon, cheddar, basil and maple syrup

Fried Potatoes **8.50**
With bacon and onions

Mashed Potatoes **7.50**
Mashed Potatoes with truffle **+8.00**

Baked Potato **8.50**
With sour cream

Egg Florentine 8.50
Baked egg in spinach

Green Asparagus **12.50**
Green Asparagus — Grilled

Sautéed Mushrooms **9.50**
Seasonal mushrooms with shallots and herbs

White Onions **7.00**
Sautéed, with herbs and sea salt-

Green Beans **8.50**

Cream Spinach **8.50**
Crème Spinach

Grilled Vegetable **11.50**
Grilled Vegetables — Seasonal

Wild Broccoli „Bimi" **17.50**
Baked, mild and nutty, cooked in butter

Cream Corn **8.50**
Boiled corn in creamy spiced sauce

SAUCES

The Grill Steak Sauce **4.50**

BBQ Sauce **5.00**

Green Pepper Sauce **5.00**

Sauce Béarnaise **6.00**
Butter sauce with tarragon and chervil

Horseradish **4.50**
Freshly grated

Herb Butter **5.50**

Whiskey-Dip **6.50**

Garlic Butter **5.50**

Truffle Butter **9.50**

Truffle Mayonnaise **8.50**

Butter of Gods **8.50**
With roasted bone marrow and cured egg yolk

All prices are in euros, including service and VAT. Our staff will gladly provide the allergen menu upon request. Please see our separate dessert and digestif menu for dessert options.

Note: the small superscript numbers next to dish names refer to allergen codes (ex-

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