



ZUM
G O L D E N E N
KALB

FLAVOR COMPASS

#SEXYBEEF
& MORE



STARTERS

JULIUS BRANTNER bread whipped sea salt butter olive oil	6	ONSEN-EGG wild garlic peas puffed grains	14
GRILLED ROMAINE SALAD summer herbs pickled tomato jalapeño	14	GRILLED WATERMELON feta harissa hibiscus	16
BEEF TATARE smoked egg yolk black garlic chives	small 22 big 27	BEEF SKEWERS nori ginger wasabi	small 14 big 20
GRILLED STRAWBERRIES AND TOMATOES sourdough bread pine nuts salsa	14	COURGETTE FLOWERS black tiger prawns basil courgette	24

OYSTER SPECIAL

ANCELIN FINE DE CLAIRE champagne vinaigrette	6.50		
GRILLED ANCELIN FINE DE CLAIRE ponzu lemon	7	MOËT CHANDON IMPERIAL MINI + 3 Ancelin Fine de Claire	0.21 35
FRIED ANCELIN FINE DE CLAIRE salsa verde pancetta	7	RUINART ROSÉ + 6 Ancelin Fine de Claire	0.375l 105
GOLDENES DOZEN 4x Ancelin Fine de Claire 4x grilled 4x fried	72		

CLASSICS

PRIME RIBEYE STEAK US Angus 270g	59	DRY AGED SCHLIERSEE - TROUT white beans seaweed capers	33
PRIME FILET STEAK Australian Angus 200g	57	SPARERIBS VOM DUROC - PORK coleslaw fries BBQ sauce	36
BRAISED GOLDENE KALBSBACKE wild garlic risotto grilled dandelion	37	GRILLED BROCCOLI broccoli textures mole almonds	25
PRIME CHEESEBURGER FROM FILET fries cheddar burger sauce pickled onions	28	TRUFFLE PASTA KALBSSTYLE homemade agnolotti black truffel parmesan madeira sauce	32



DRY AGED STEAKS

WE WILL TAKE YOU TO OUR AGING CABINET

BLACK & BLUE

Roasted on the outside, cold and raw on the inside.

RARE 42 - 45°C

Seared on the outside, raw on the inside.

MEDIUM RARE 46 - 49°C

Cooked to perfection, evenly pink from the outside to the inside.

MEDIUM 53 - 56°C

Slowly seared over low heat, with the center still slightly pink.

MEDIUM WELL 59 - 63°C

Cooked over medium heat, still appears bloody inside.

WELL DONE 68°C +

Fully cooked | gray (Filet: only Butterfly cut)
We do not take responsibility for this level of doneness.

OUR STEAKS ARE PREPARED ON THE HAJATEC CHARCOAL GRILL

SIDES

GRILLED BROCCOLINI	7	CREAMED CORN	7
FRIES	6	PIMIENTOS DE PADRÓN	9
TRUFFLE FRIES	14	GRILLED PAK CHOI	7
POTATO GRATIN	10	TRUFFLE POTATOES	15
DIPPED BACON SALAT	6	MAC AND CHEESE	9

SURF & TURF

LOBSTER TAIL	45
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SAUCES

PEPPERCORN SAUCE	5	CHIMICHURRI	4
SAUCE BÉRNAISE	5	SEA SALT BUTTER	4
BBQ SAUCE	4	PORT WINE JUS	5

We place great importance on using only top-quality products in all aspects. Our carefully chosen farms and breeders, who ensure a sustainable and animal-friendly raising, have been supplying us for many years.

Regionality and seasonality are a great part of our philosophy, so we work hand in hand with ‚Resi am Markt‘ and purchase our vegetables directly from the Viktualienmarkt.



DESSERTS

S`MORES

marshmallow | smoked parfait | rum | chocolate sauce

16

SUMMER SOUR

physalis | apricots | sea buckthorn | coconut

15

MADELEINES

madeleines | beef garum

12

WHITE CHOCOLATE AND CAVIAR

chocolate textures | black sesame | caviar

25

SORBET OR ICE CREAM

Daily changing varieties

5

DESSERTS IN A GLAS

ESPRESSO MARTINI

15,50

DON JULIO PALOMA

15,50

SARTI SOUR

14,50

SKIN GIN & TONIC

19,90

GLEN LOVES ELDER

16,50

RIESLING BEERENAUSLESE

0,187 l

45

Dr. Loosen, Mosel, Germany

SPIRITS

PISTACHIO, HERZOG

Austria

2cl

14,50

SWISS PINE, HERZOG

Austria

2cl

12,50

BEETROOT, HERZOG

Austria

2cl

14,50

ROWANBERRY, PAUSCH

Bavaria

2cl

11,50

SCHLOSSBRAND, SCHLOSS HALBTURN

Austria

2cl

14

APPEL-RASPBERRY, HERZOG

Austria

2cl

11,50

COFFEE AND TEA

ESPRESSO

3,10

ESPRESSO DOPPIO

5,10

TEA

herbal | earl grey | fruit |
darjeeling | rooibos | green

5,50

CAPPUCCINO

4,10

HOT KITCHEN UNTIL 10:30 PM



DESSERTS UNTIL 11:00 PM

WE ISSUE A SINGLE INVOICE FOR GROUPS OF 4 OR MORE