

## **STARTERS**

<b>PUMPKIN CREAM SOUP</b> ginger   crème fraîche   pumpkin seed   lemon	12	SALMON TARTAR cucumber   avocado   ponzu   buttermilk   dill   wanton crisp	small 22	big 27
PIMIENTOS DE PADRÓN chipotle mayo   sea salt	12	<b>BEEF TARTAR</b> black garlic   pickled red onion   mustard seed	small 21	big 26
CLASSIC CEASAR SALAD	11	mustaru seed		

# **DRY AGED STEAKS**

WIR BEGLEITEN SIE ZU UNSEREM

### REIFESCHRANK

#### **BLACK AND BLUE**

parmesan cheese | croutons | bacon

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.

### AUF UNSEREM HAJATEC HOLZKOHLEGRILL ZUBEREITET

## **CLASSICS**

SEA BREAM	34	PRIME RIBEYE STEAK	59
risotto   savoy cabbage   beurre blanc   arctic char caviar		US angus - 270g / ≈ 9 oz	
TRUFFLE PASTA truffle sauce   fresh black truffle	25	<b>PRIME FILET STEAK</b> australian angus - 200g / ≈ 7 oz	57
SPARERIBS VOM DUROC Coleslaw   Pommes   BBQ Sauce	33	PRIME CHEESEBURGER fries   cheddar   brioche bun   burger sauce	28

We wish you a Happy New Year



## **SIDES**

GRILLED BROCCOLINI	7	CREAMED CORN	7
TRUFFEL FRIES	14	BELL PEPPER RAGOUT	7
FRIES	6	BACON AND BEAN CASSOULET	8
TWICE BAKED POTATO	8	MAC AND CHEESE	9
SAUTÈED MUSHROOMS	8	TRUFFELD MASHED POTATOES	7
MIXED SALAD	6		

# **SAUCES**

PEPPERCORN CREAM SAUCE	5	CHIMICHURRI	4
SAUCE BÉARNAISE	5	CAFÉ DE PARIS BUTTER	4
BBQ SAUCE	4	PORT WINE JUS	5

# **DESSERTS**

CHOCOLATE MOUSSE peanut   salted caramel   crumble	14	<b>NEW YORK CHEESECAKE</b> berries   vanilla   cookie	14
CLASSIC CRÈME BRÛLÉE	8	SORBET OR ICE CREAM	4

