

OUR DRY-AGED BEEF DAYS

with beef from the Austrian heifer (young cow)
from our trusted local farmers and butchers (dry-aged for 3 weeks)

We do not compromise
on quality! ... and we
try to maintain good
value!

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| Filet of Beef | | 43,- |
| 200 g | | |
| | <i>Lady's Cut (150 g)</i> | 35,- |
| | <i>Gentlemens' Cut (250 g)</i> | 48,- |
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| Dry-Aged T-Bone | | 53,- |
| 480 g | | |
| | | |
| Rib Eye Steak | | 69,- |
| 530 g | | |
| | | |
| Dry-Aged Château-Briand | | 79,- |
| 420 g | | |

*Upon previous request we prepare your steaks on our charcoal grill
"big green egg"*

*We serve it with homemade BBQ-sauce, herb butter, traditional potatoes from
the pan and Italian vegetables – with herbs, sea salt and mild pepper mixture.*

On request:

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|------------------------------------|------|
| Pepper sauce | 3,20 |
| Rosemary-Baby potatoes | 4,90 |
| Sweet potato – French fries | 5,90 |
| Small green or mixed salad | 6,90 |

Prior reservation required:

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|-------------------------------------|-------|
| Porter House Steak | 89,- |
| 600 g | |
| | |
| Tomahawk Steak | 99,- |
| 800 g | |
| | |
| Dry-Aged T-Bone for 5 people | 199,- |
| 1.900 g | |

** Prices include all taxes*