

## OUR DRY-AGED BEEF DAYS

with beef from the Carinthian 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!

|   |   |                      |
|---|---|----------------------|
| <b>Flank Steak</b><br>350 g             | <i>Junior Cut</i> (180 g)                                   | 32,-<br>49,-         |
| <b>Filet of Beef</b><br>200 g           | <i>Lady's Cut</i> (150 g)<br><i>Gentlemen's Cut</i> (250 g) | 43,-<br>35,-<br>49,- |
| <b>Rump Steak</b><br>250 g              |   | 42,-                 |
| <b>Dry-Aged T-Bone</b><br>480 g         |   | 59,-                 |
| <b>Rib Eye Steak</b><br>500 g           |   | 72,-                 |
| <b>Dry-Aged Château-Briand</b><br>420 g |   | 82,-                 |

*We serve it with mediterranean vegetables, homemade BBQ-sauce, herb butter,  
sea salt and mild pepper mixture.*

**Choose your favourite side-dishes for your steak**

**On request:**

|                                    |             |
|------------------------------------|-------------|
| <b>Pepper sauce</b>                | 3,50        |
| <b>Rosemary baby-potatoes</b>      | 3,90        |
| <b>French fries</b>                | 3,90        |
| <b>Potato wedges</b>               | 4,90        |
| <b>Sweet potato – French fries</b> | 4,90        |
| <b>Green beans with bacon</b>      | 4,90        |
| <b>Small green or mixed salad</b>  | 4,90   7,20 |

**Prior reservation required:**

|  |       |
|--|-------|
| <b>Porter House Steak</b><br>1.100 g           | 139,- |
| <b>Tomahawk Steak</b><br>1.200 g               | 149,- |
| <b>Dry-Aged T-Bone for 5 people</b><br>2.000 g | 289,- |

\* Prices include all taxes