

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!

Filet of Beef		45,-
200 g	<i>Lady's Cut (150 g)</i>	37,-
	<i>Gentlemen's Cut (250 g)</i>	49,-
Rump Steak		39,-
250 g		
Dry-Aged T-Bone		59,-
480 g		
Rib Eye Steak		72,-
500 g	<i>Lady's Cut (250 g)</i>	49,-
Dry-Aged Château-Briand		82,-
420 g		

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

Choose your favourite side-dishes for your steak

On request:

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

Prior reservation required:

Tomahawk Steak	119,-
900 g	
Porter House Steak	139,-
1.100 g	
Dry-Aged T-Bone for 5 people	289,-
2.000 g	

* Prices include all taxes