

Soups, Starters, Salads...

Strong beef broth with "Flädle" 6,50 €

Pumpkin apple soup with baconchip 7,00 €

Fresh baguette with our home made garlic yoghurt dip* 7,00 €

Oven baked prawns (peeled) 14,50 €
Olive oil / tomato / garlic / Pesto Genovese / crème fraiche / baguette

Tomino Italian cream cheese (cow & sheep) grilled in ham 12,50 €
figs mustard / salad / walnuts / pine nuts / baguette

Broiled sheep's milk cheese* 12,50 €
Antipasti / pesto / baguette

Our Mediterranean Starter Platter 26,00 €
Exquisite antipasti from land and sea / fruit mustard / walnuts / pine nuts / Baguette
We recommend it for 2-4 persons

Seasonal salads 8,50 €
Balsamico*, butter milk* or Caesars dressing

Lamb's lettuce balsamico, bacon, croutons 9,50 €

Additional orders for all salads

Peccorino cheese & croutons	2,00 €
small skewer of beef	10,00 €
fried mushrooms*	4,50 €
oven fresh baguette	2,00 €

We use premium baguette
Please understand if we charge for additional orders.

* = vegetarian

FIRE- from the beech wood fire

Seasoned with our strong steak salt and cooked on our open beech wood fire in our fireplace dining room. This is how the unique, somewhat smoky taste is created. We are the only ones to offer this unique recipe for over 50 years.

SPIESSBRATEN pork striploin 300 g 12,00 €

WALDKLAUSEN SKEWER 250 g 13,50 €
pieces of pork striploin and pork filet with bacon and leeks

FILET SKEWER 250 g 21,50 €
pieces of pork tenderloin, US beef an Argentinian Angus with bacon and onion rings

NEBRASKA SKEWER 250 g 23,00 €
pieces of US beef an Argentinian Angus with bacon and onion rings

Schweinefilet PORK TENDERLOIN 200 g 13,50 €
300 g 20,00 €

LAMB HOUNCH 250 g 21,00 €
New Zealand lamb aromatised with dried plums and dried tomatoes

All weights are approximate weights based on the weight of the raw meat.

Please choose your side order/s:

Oven fresh baguette selection	3,00 €
Glutenfree bread.....	3,00 €
Steak fries -skin on-	3,50 €
Potatoe Wedges, spicy seasoned with peel	3,50 €
Mashed potatoes with pumpkin.....	4,50 €
Potato gratin, oven fresh with Grana Pardano cheese	4,50 €
Potatoe Rösti	3,50 €
Fried small potatoes -skin on-	4,00 €
Spinach	4,00 €
Side salad (balsamico / butter milk / caesars).....	4,50 €
Side lamb´s lettuce, balsamico, bacon, croutons	5,50 €
Fried mushrooms	4,50 €
Green beans with bacon	4,00 €
Cognacsauce.....	2,00 €
Sherry peppersauce.....	2,00 €

We serve home-made garlic-yoghurt mayonnaise, spicy BBQ tomato dip and herb butter
Includet with our speciality grill dishes, reorder: 2,00 €

FLAME – from the US Steak House Broiler

Seasoned with sea salt and exquisite pepper cuvee and broiled at a very high temperature in our Montague Steakhouse Broiler.

We use US Beef -Grain fed-. The Angus bovine graze in the huge Nebraska fields for 18 months and are fed with additional grain food for at least 150 days. This gives the meat its characteristic marbling which guarantees the intensive taste.

US Filet Mignon -Grain fed-	200 g	34,00 €
Deliciously tender heart of the tenderloin	300 g	50,00 €
US Flanksteak -Grain fed-	300 g	28,00 €
Very aromatic steak cut from the flank with a firmer bite	500 g	46,50 €
US Rib Eye Steak -Grain fed-	350 g	40,00 €
The steak from the prime rib roast with fat eye, very juicy and tender	500 g	57,00 €
RUMP STEAK	250 g	21,50 €
South American Angus strip loin, without fat	400 g	34,00 €
Black Angus Tenderloin -Gras fed-	200g	25,00 €
From South America or Newseeland	300g	37,00 €
German Bull Entrecôte Mixed Aged -gras fed-	350 g	28,00 €
Entrecôte = The French designation for Rib Eye	500 g	40,00 €

Please choose your side order/s from the left page

All weights are approximate weights based on the weight of the raw meat.

Our levels of doneness for beef steaks	
Rare	Fried at hot temperature, rare on the inside
Medium Rare	Fried at hot temperature, thin pink centre, rare core in the middle
Medium	Fried at hot temperature, pink centre, small rare core in the middle
Medium Well	Fried at high temperature, grey centre with pink core in the middle
Well Done	Fried at hot temperature and continued to the core. Slightly pink meat juice

Small main courses

Our Small Gourmet Platter

14,00 €

beef and Pork strips (150g) / mushrooms / white wine sauce / fried bread dumplings

Without meat

Salmon filet (180g) with lemon crumble

21,50 €

fennel vegetables with orange / rice

Baked spinach cannelloni with mushrooms

15,50 €

tomatoes / ricotta cheese

Braised peppers stuffed with ratatouille

15,50 €

fried small potatoes

Side salad balsamico* / butter milk* / caesars

4,50 €

Side lamb's lettuce balsamico, bacon, croutons

5,50 €

*vegetarian

All quoted weights are approximate weights and are based on the weight of the raw product.

Prices are all inclusive, except Tip

Please ask for our daily specials.