



PATAGONIEN

STARTERS

Josephs light Sourdough-Bread with smoked Butter & Aioli
(A,G,M)

Guacamole with Tortilla Chips (O)

3 Kinds of Bread-Spreads created by Wojnar (C,G,M)

MAIN COURSES

T-Bone Steak
- dry aged -
with sweet Potatoes

Chorizo
with Chili Beans
(O,M)

Prawn-Bell Pepper-Skewers
(B)

Sous-Vide Sirloin Steak
with Corncob

Chicken Drumsticks
with Coleslaw
(O)



58€ / Person

SAUCES

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili
Fruity Ketchup / Garlic

(A) Glutes, (B) Shellfishes, (C) Eggs, (D) Fish, (E) Peanuts, (F) Soy, (G) Milk, (H) Nuts,
(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax



veggie Grill

All dishes are vegan, lactose and gluten free (bread on request)

STARTERS

Hummus by NENI
with chickpeas and sesame oil (F, N)

Vegan Bread-Spread
made from sun-dried tomatoes (F, N)

MAIN COURSES

Marinated Mushrooms „Kräutersaitlinge“

BBQ Soy Medaillons (F, M)

Baked sweet Potatoe with Curry Cream (E, H)

Baby Market Vegetables with Arugula Pesto (H)

29€ / Person

SAUCES

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili
Fruity Ketchup / Garlic

(A) Glutes, (B) Shellfishes, (C) Eggs, (D) Fish, (E) Peanuts, (F) Soy, (G) Milk, (H) Nuts,
(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax