



# NEW YORK

## STARTERS

**BIO Sourdough Bread by Joseph Brot with Smoked Butter**  
(A,G,M)

**Waldorf Salad** (G, L, M, O)

**Beef Tartare** from Heifer (C, L, M)

## MAIN COURSE

**Dry aged T-Bone Steak (sous vide)**  
with New York Style Potato-Salad  
(L, M, O)

**Beef Prime Rib (sous vide)**  
with Grilled Root Vegetables (L)

**Pork -Tomahawk Steak**  
with Peanut-Cucumber-Salad  
(E, M, O)

**Sous-Vide Bavette**  
with Ox Heart Tomato (O, L)

**„Surf & Turf“**  
Shrimp skewer and dry aged Filet Steak  
(B)

**89€ / Person**



## SAUCES

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili /  
Fruity Ketchup / Garlic / Curtice Brothers Bio Ketchup

(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*

## **STARTERS**

**Baba Ghanoush** with olive oil (E,N,M,L)

**Vegan bread-spread**  
made from sun-dried tomatoes (F, N)

## **MAIN COURSE**

**Falafel skewer** with cream of peans (F,A)

**Halloumi pineapple skewer** with couscous salad (G,L)

**Veggie „chicken breast“** with jacket potatoes (A,F)

**Vegetable skewer** with corn (L,M)

**34€ / Person**

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