



# NEW YORK

## STARTERS

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

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

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

## MAIN COURSES

**T-Bone Steak - dry aged -**  
with New York Style Potatoe-Salad  
(L, M, O)

**Beef Prime Rib**  
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“**  
mit Corncobs  
(B)

**78€ / 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**

**Falafel Skewer** with cream of peas (F,A)

**Porto Bello** with vegan Mozzarella and vegan Meatballs (F, A)

**Baked sweet Potatoe** with Curry Cream (E, H)

**Baby Market Vegetables**

**29€ / Person**

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(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax