



APERITIV

CHAMBORD ROYAL

Italian Prosecco with Chambord

Chambord is a french liqueur, made from raspberries and blackberries,
flavored with honey and vanilla

5,50

FRAENZI ROSAROT

regional sparkling rosé wine

3,50

SANBITTER ROSSO

a non-alcoholic aperitif

2,10

WINE OF THE MONTH:

2008 PENFOLDS KOONUNGA HILL

Shiraz./Cabernet Sauvignon
South Australia

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR: Crimson red.

NOSE: Rich Christmas cake and summer pudding aromas are obvious on the nose with more subtle
cinnamon / spicy oak notes adding complexity on the nose.

PALATE: Deeper, darker fruits are more obvious on the palate with plums, blueberry and dark cherries.

Tannins and fruit are well balanced with Shiraz providing a fleshy mouthfeel and Cabernet
delivering length and structure, with varietal, chalky tannins. Dark chocolate notes linger on the finish in
typical Koonunga Hill style.

0,1 l 4,00

0,2 l 7,50

Bottle 25,00

STARTERS & SOUPS

Swiss root-bread baked with goats cheese, walnuts and honey	5,60
Lambs lettuce with fried bacon bits, sunflower-seeds and mixed herb vinaigrette	5,90
Tuna carpaccio with a sesame marinade	9,20
Grilled scallops with truffle-balsamic vinegar and rocket salad	9,50
Small rolls of smoked tenderloin beef fillet filled with tomato cream cheese with lambs lettuce	9,50
Carpaccio of Argentinian Black-Angus-beef with fresh parmesan	10,50
Classic beef tartar	10,50
Cream of beetsroots soup with whipped cream topping and slices of smoked beef fillet	4,40
Coconut-lemongras soup with vegetables and crayfish	4,60

SALADS

Dressings to choose:

Yoghurt-, mustard-, yoghurt-garlic-dressing,
vinaigrette or balsamic-olive oil-dressing

Mixed seasonal salad plate	6,80
- with fried chanterelles	8,20
- with grilled slices of turkey breast	8,20
- with grilled slices of salmon	8,90
- with grilled prawns	9,20
- with grilled slices of beef fillet	10,20

California Salad romaine salad with grilled slices of beef fillet, mango slices and yoghurt-dressing	10,50
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Salad Mesclin mixed salad with roasted bacon, mushrooms and mustard-dressing	8,20
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Chèvre Chaud mixed salad with roasted goats cheese on Swiss root-bread and vinaigrette	8,50
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Ceasar's Salad romaine salad with croutons, parmesan shavings and garlic-yoghurt-dressing	7,50
- with grilled slices of turkey breast	8,90



STEAKS

All steaks are served with our own special steak-paste and homemade herbal butter

Choose side orders as you like

FRANCONIAN STEAKS

From chosen regional farmers

Prime Cut Filet Steak - Tenderloin

Girl's Cut	150 g	15,20
Regular Cut	200 g	18,50
King's Cut	300 g	25,50

DRY AGED

FRANCONIAN RUMPSTEAK – Striploin

250 g	29,00
350 g	39,50

ARGENTINIAN STEAKS

Prime Cut Filet Steak - Tenderloin

Girl's Cut	150 g	14,50
Regular Cut	200 g	16,80
King's Cut	300 g	24,90

Lennox Rumpsteak - Striploin

Cut out of the roast beef with its typical grease-edge

250 g	15,50
350 g	20,50

Classic Ribeye Steak

Cut out of the entrecôte, with small ribeye

250 g	15,50
350 g	20,50



FINEST MOUTHWATERING STEAKS FROM NEBRASKA & IOWA

Selected animals from the Black Angus and Hereford breed grow up on meadows for at least 15 months. By subsequently feeding them corn, their meat develops its marvelous marbling and its exquisite sweetness. No hormones or growth accelerators are used, the meat complies with the standards of NHTC Beef-quality (non hormone treated cattle). The buttery-creamy flavor and and soft mellow texture are a true delicacy.

Prime Cut Filet

Girl's Cut	150 g	16,50
Regular Cut	200 g	20,50
King's Cut	300 g	28,50

US-Ribeye Steak

300 g	21,50
400 g	27,00

Tasting plate

Taste the difference

Choose two different prime cut fillets!

150g of each	28,00
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OTHER STEAKS

Double Cut Lambchops

Tender lambchops from meadow-lambs, double cut; piece ca. 100 g

2 pieces	13,00
3 pieces	17,50

Veal loin steak

200g	15,50
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Turkeysteak

Tender steak from turkey-breast

200 g	9,90
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SPECIAL PLATES

„Surf & Turf“ Lennox Style

Fillet of beef 150g with 3 Rosenberg-prawns 19,50

„Lamb & Beef“

Fillet of beef 150g with 1 Lambchop 19,50

Mixed Grill

Fillet of beef, veal loin steak, turkey breast and a slice of bacon
16,50

Side orders →



SEAFOOD

grilled and served with homemade lime -butter

Fillet of tuna	200g	15,50
Norwegian fillet of salmon	200g	12,00
Lennox Seafood Sampler (fillet of salmon and tuna, 2 king prawns and 2 scallops)		19,50

SIDE ORDERS

baked potato with sour cream	3,20	garlic bread	3,50
roasted potatoes	2,90		
potatoe-gratin	2,90	small mixed salad	3,70
country potatoes	2,90	lambs lettuce	4,20
hashbrown	2,90	rocket with parmesan	4,20
jasmine rice	2,50	small Ceasar's salad	4,20
green beans and bacon	2,90	pepper sauce	1,80
brussel sprouts and bacon	2,90	red wine sauce	1,80
spinach	2,90	cream sauce	1,80
mixed vegetables	2,90		
corn on the cob	3,00		
		extra sour cream	1,00

SPECIALS

Ravioli filled with rocket and ricotta with walnuts and rootbeets in a white wine sauce	10,50
Grilled salmon fillet on a wasabi sauce with jasmine rice	16,50
Roasted tuna fillet with crayfish and tomatoes with jasmine rice	19,50
Grilled veal loin steak with a spicy herb crust, red wine sauce, potatoe gratin and vegetables	19,50
Fried cutlets of fillet of beef and fresh vegetables served with a Thai coconut sauce and aromatic rice	17,50

DESSERTS

Tiramisu with fresh fruits	5,70
hazelnut parfait with homemade apple compote	5,70
Chocolate soufflé with vanilla ice cream	6,50

CHEESE

Fine selection of handmade raw milk cheese, exclusively selected for LENNOX by Volker Waltmann, one of the few „Maître Affineur“ of international top gastronomy

9,80

