

STARTERS & SOUPS

Swiss root-bread baked with goats cheese, walnuts and honey	7,90
Creamy burrata (a special sort of buffalo mozzarella) with panfried chanterelles and cherry tomatoes	10,50
Spicy melon salad with peppermint, cashews and grilled shrimps	11,00
Grilled avocado with tuna tatar	12,50
Carpaccio of Argentinian Black-Angus-beef with rocket salad and fresh parmesan	12,50
Classic beef tartar served with onions, capotes, mustard and quail egg	13,00
Creamy soup of zucchini with grilled shrimp	5,40

SALADS

Choose your dressings:
Yoghurt-, mustard-, yoghurt-garlic-dressing, vinaigrette or balsamic-olive oil-dressing

Mixed seasonal salad plate	8,60
- with fried chanterelles	11,00
- with grilled slices of tender chicken breast	12,00
- with grilled slices of salmon	12,00
- with grilled prawns	13,00
- with grilled slices of beef fillet	13,00

All salads are available as a smaller starter portion with 4,00 € discount

VEGETARIAN

Pasta with chanterelles
in a creamy white wine sauce

12,50

LAVASTONE GRILLED STEAKS

All steaks are served with our own special steak-paste and homemade herbal butter
Choose side orders as you like

1824: PREMIUM AUSTRALIAN BEEF



People around the world appreciate the 1824 Premium Beef for its superb tenderness, juiciness and full flavor. Cattle are born and raised on the natural grasses of pristine Australian properties before being finished on quality cereal grains. The beef has been prepared with care and aged to perfection to deliver maximum eating satisfaction: "Appreciate the difference".

Prime Cut Fillet Steak - Tenderloin

Girl's Cut	150 g	23,50
Regular Cut	200 g	29,50
King's Cut	300 g	39,50

Rumpsteak

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

300 g	24,00
400 g	31,00

GOLD BEEF STEAKS – DRY AGED meets WET AGED

Produced from Bavarian free ranging cattle. Following the tradition the meat matures dryly on the bone for 12 days. Afterwards it attains vacuum-packed the perfect degree of maturity.

Fillet

Girl's Cut	150 g	21,50
Regular Cut	200 g	27,00
King's Cut	300 g	36,50

ARGENTINIAN BEEF

Prime Cut Fillet Steak

Girl's Cut	150 g	18,50
Regular Cut	200 g	23,50
King's Cut	300 g	32,50

Classic Ribeye Steak

Cut out of the entrecôte, with small ribeye		
	300 g	22,50
	400 g	29,50

Tasting-Plate

Taste the difference

Choose two different prime cut fillets! 150g of each

Argentinian-Bavarian	37,50
Argentinian-Australian	39,50
Bavarian-Australian	41,50

Tender Chicken Breast

200 g	12,00
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„Surf & Turf“ Lennox Style

Fillet of beef 150g with 3 Rosenberg-prawns	25,50
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Grilled fillet laces of beef

with slices of roasted asparagus in a red wine sauce with homemade hash browns	22,50
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SEAFOOD

grilled and served with home-made lemon butter

Yellow fin tuna fillet	200g	19,50
Norwegian fillet of salmon	200g	16,50
Lennox Seafood Sampler (fillet of salmon and tuna, 3 king prawns)		25,00

SIDE ORDERS →

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baked potatoe with sour cream	4,30	panfried chanterelles	4,80
roasted potatoes	4,20	mixed vegetables	4,30
steakhouse fries	4,20	spinach with cream	4,30
homemade hash browns	4,20	green beans and bacon	4,30
jasmine rice	4,10	extra sour cream	1,50
garlic bread	3,90	pepper sauce	1,80
		red wine sauce	1,80
rucola with parmesan	5,20	creamy white wine sauce	2,00
small ceasars salad	4,60		
small mixed salad	4,60		

DESSERTS

Blueberry pancake with vanilla ice cream	8,50
Red fruit jelly of fresh summerberries with yoghurt parfait	8,50
Chocolate soufflé with vanilla ice cream and fresh fruits	9,50