

Snacks

Baerii Kaviar 15 g & Kartoffel-Millefeuille

Baerii Caviar 15 g & Potato Millefeuille

45

Amulette Austern (mind. 3 Stück)

Amulette Oysters (min. 3 pieces)

8/Stück

Paleta Ibérico Bellota Schinken

Paleta Ibérico Bellota Ham

9

Buey Ochsen-Chorizo

Buey Ox Chorizo

8

Tasting Menu

Das Menü kann nur tischweise bestellt werden.

The tasting menu can only be ordered by the whole table.

Beef Tartare

Beef Tartare

Optional Topping: Baerii Kaviar +38

Langoustine Bisque

Langoustine Bisque

Optional: Steinbutt & Miso Beurre Blanc

Optional: Turbot & Miso Beurre Blanc

Black Angus Filet

Black Angus Filet

Optional Upgrade: Kagoshima Wagyu Striploin +85

Schwarzer Trüffel-Schoko-Cheesecake

Black Truffle Chocolate Cheesecake

4/5 Gänge: 95/119

4/5 Courses: 95/119

Weinbegleitung 49/59

Wine Pairing 49/59

Alkoholfreie Begleitung 35/42

Alcohol-Free Pairing 35/42

Auf Anfrage kann das Menü auch vegetarisch angeboten werden.

Upon request, the menu can also be served vegetarian.

Gedeck 5,5

Cover 5,5

Vorspeisen

Beef Tartare <i>Beef Tartare</i>	Topping: Baerii Kaviar +38	22/38
Kobe Carpaccio <i>Kobe Carpaccio</i>		32
A5 Wagyu Tataki <i>A5 Wagyu Tataki</i>		29
Geflämmter Thunfisch <i>Flamed Tuna</i>		25
Salatherzen & Chicorée <i>Lettuce Hearts & Chicory</i>	Vegan	16
Capriccio & Fenchel <i>Capriccio & Fennel</i>	Vegetarisch	18

Zwischengang

Langoustine Bisque <i>Langoustine Bisque</i>		22
Steinbutt & Miso Beurre Blanc <i>Turbot & Miso Beurre Blanc</i>		26/48
Kalbsbries & Trüffel <i>Veal Sweetbread & Truffle</i>		24
Trüffel-Tagliolini <i>Truffle Tagliolini</i>	Vegetarisch	24/38
Melanzani & Karfiol <i>Eggplant & Cauliflower</i>	Vegan	18/26

Hauptspeisen

Oak 107 Cheeseburger <i>Oak 107 Cheeseburger</i>	Topping: Foie Gras +12	28
Dry Aged Lammkronen 250 g <i>Dry Aged Lamb Chops 250 g</i>		48
Gefülltes Stubenküken <i>Stuffed Spring Chicken</i>		32
Oak 107 Thunfischsteak 160 g <i>Oak 107 Tuna Steak 160 g</i>		55
Pilzsteak (Löwenmähne) <i>Mushroom Steak (Lion's Mane)</i>	Vegan	28

Gedeck 5,5
Cover 5,5

Gerne berät Sie unser Steak-Sommelier persönlich bei der Auswahl Ihres Steaks.
Our steak sommelier will be pleased to personally guide you through the selection of your steak.

Classic Cuts

Black Angus Filet <i>Argentinien – Black Angus – Grass Fed – 8 Weeks Wet Aged</i>	160/250 g	38/55
Black Angus Ribeye <i>Argentinien – Black Angus – Grass & Grain Fed – 8 Weeks Wet Aged</i>	300 g	55

Butcher's Selection

Choco Sashi T-Bone/Ribeye by John Nielsen <i>Finnland – Jersey – Sashi Beef – Grass & Chocolate Fed – 4 Weeks Dry Aged</i>	800-1.000 g	16/100 g
USDA Prime Porterhouse by Lucki Maurer <i>USA – Black Angus – Creekstone – Grass & Grain Fed – 8 Weeks Dry Aged</i>	1.100-1.300 g	23/100 g
Bone-In Ribeye by Hendrik Dierendonck <i>Belgien – Färse – Grass & Grain Fed – 8 Weeks Dry Aged</i>	800-900 g	23/100 g
 Bone-In Rubia Gallega by Cárnicas Lyo <i>Spanien – Rubia Gallega – Cárnicas Lyo – Grass Fed – 2 Years Dry Aged – 24 h Pre-Order</i>	1.000-1.300 g	45/100 g

International Wagyu

Namibia Wagyu Hüftsteak <i>Namibia – 50 % Wagyu 50 % Sanga – Whispering Dunes – Grain Fed – 4 Weeks Wet Aged</i>	200 g	35
Irish Wagyu Bone-In Ribeye/Striploin <i>Irland – 50 % Wagyu 50 % Black Angus – Grain Fed – 4 Weeks Dry Aged</i>	800-1.000 g	25/100 g
Südtirol Wagyu Bone-In Ribeye/T-Bone <i>Südtirol – 100 % Wagyu – Grass & Olive Fed – 4 Weeks Dry Aged</i>	1.000-1.200 g	45/100 g
Umami Wagyu T-Bone <i>Niederlande – 50 % Wagyu 50 % Limousin – Olive & Beets Fed – 8 Weeks Dry Aged</i>	1.000-1.300 g	38/100 g

Japanese A5 Fullblood Wagyu

Miyazaki Flat Iron <i>Japan – 100 % Wagyu – Miyazaki – A5 BMS 10-12 – Grain Fed – 4 Weeks Wet Aged</i>	160 g	47/100 g
Kagoshima Filet <i>Japan – 100 % Wagyu – Kagoshima – A5 BMS 10-12 – Grain Fed – 4 Weeks Wet Aged</i>	160-250 g	90/100 g
Kagoshima Ribeye <i>Japan – 100 % Wagyu – Kagoshima – A5 BMS 10-12 – Grain Fed – 4 Weeks Wet Aged</i>	600 g	55/100 g
Kagoshima Striploin <i>Japan – 100 % Wagyu – Kagoshima – A5 BMS 10-12 – Grain Fed – 4 Weeks Wet Aged</i>	160-300 g	60/100 g
Original Kobe Ribeye Cap <i>Japan – 100 % Wagyu – Hyogo – A5 BMS 10-12 – Grain Fed – 4 Weeks Wet Aged</i>	140-200 g	115/100 g
Original Kobe Ribeye Heart <i>Japan – 100 % Wagyu – Hyogo – A5 BMS 10-12 – Grain Fed – 4 Weeks Wet Aged</i>	200-300 g	105/100 g

Sauces & Dips

Cognac-Pfeffersauce <i>Cognac Pepper Sauce</i>	7
Langoustine Nage <i>Langoustine Nage</i>	9
Rossini-Sauce <i>Rossini Sauce</i>	12
Trüffel-Mayo <i>Truffle Mayo</i>	3
Trüffel-Hollandaise <i>Truffle Hollandaise</i>	12
Zerlassene Knochenmark-Kräuterbutter <i>Melted Bone Marrow Herb Butter</i>	5
Chimichurri <i>Chimichurri</i>	5
Scharfe XO-Steaksauce <i>Spicy XO Steak Sauce</i>	8
Knochenmark-Whiskey-BBQ-Sauce <i>Bone Marrow Whiskey BBQ Sauce</i>	4

Toppings

Gegrillter Langoustinenschwanz <i>Grilled Langoustine Tail</i>	14
Gegrillte Wildentenleber <i>Grilled Wild Duck Liver</i>	15
Gebackenes Ponzu-Kalbsbries <i>Fried Ponzu Veal Sweetbread</i>	12
Geflämmtter Wagyu-Speck <i>Flamed Wagyu Bacon</i>	6

Beilagen

Wagyu Beef Fries <i>Wagyu Tallow Fries</i>	7
Echte Trüffel-Fries <i>Real Truffle Fries</i>	16
Kartoffelpüree <i>Potato Purée</i>	10
Wilder Brokkoli <i>Broccolini</i>	9
Spitzpaprika & Limette <i>Sweet Pointed Pepper & Lime</i>	9
Pak Choi <i>Pak Choi</i>	8
Chorizo-Kartoffelpüree <i>Chorizo Potato Purée</i>	12
Blattsalat <i>Side Salad</i>	7
Kartoffel-Millefeuille & Sauerrahm <i>Potato Millefeuille & Sour Cream</i>	16
Korean Fried Löwenmähnenpilz <i>Korean Fried Lion's Mane Mushroom</i>	14