

VORSPEISEN COLD STARTERS
KALT SERVIERT

AUSTERN GILLARDEAU NO 2 1 ST. 6
MIGNONETTE
oysters gillardeau no 2
mignonette
R O

CAESAR CARDINI'S SALAT 14
ROMANA SALAT – KAPERN – CROÛTONS – PARMESAN
roman salad – capers l croûtons – parmesan
A C D G

BURRATA 18
RUCOLA PESTO – ORANGE – DATTERINI TOMATEN
rocket pesto – orange – datterini tomatoes
G H O D

STEAK TATAR 28
PINIEN KERNE – SENFDRESSING – WACHTELEI
BRIOCHE
beef fillet tartare
pine nuts - mustard dressing – quail egg – brioche
C A D H O

OKTOPUS SALAT 27
GETROCKNETE TOMATEN – KONFITIERTE KARTOFFEL
ZITRONEN DRESSING
dried tomatoe - confit potato - lemon dressing
A O F R

VORSPEISEN WARM STARTERS
WARM SERVIERT

PIMENTOS DE PADRÓN 9
RAUCHIGER KNOBLAUCH DIP
padrón peppers – smoky aioli dip
M C O

BURGUNDER SCHNECKEN 21
GEFÜLLTE SCHWAMMERL – RÄUCHERBUTTER
burgundy escargot - stuffed mushrooms
herb butter
H G D R O

RINDER FILET & GÄNSELEBER 29
ERDÄPFELTERRINE
beefstrips & foie gras
potato terrine
O G L

GEGRILLTE ROTGARNELEN AUS DEM JOSPER 26
CHILI RELISH – LIMETTE
josper grilled red prawns
chili relish – lime
B

JOSPER GRILL

INTERNATIONAL
INTERNATIONAL PREMIUM

IBERICO PLUMA 220G SPANIEN iberico pluma spain 32	RIBEYE USDA PRIME 300G AMERIKA ribeye usa 68	FLAT IRON ANGUS USDA PRIME 250G AMERIKA flat iron angus usa 35
RINDERFILET USDA PRIME AB 200G AMERIKA beef fillet usa 68	RIBEYE WAGYU MIYAZAKI A5 JAPAN ribeye wagyu japan 80 l PRO 100G	FILET WAGYU MIYAZAKI A5 JAPAN fillet wagyu japan 1000 l PRO 100G

ÖSTERREICH PREMIUM
AUSTRIAN PREMIUM

DRY AGED RIBEYE 300G KALBIN ÖSTERREICH calvin austria 55	RINDERFILET AB 200G KALBIN ÖSTERREICH calvin austria 38
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AM KNOCHEN
ON THE BONE

T-BONE USDA PRIME USA t-bone usa 17 l PRO 100 G	PORTERHOUSE USDA PRIME USA porterhouse usa 18 l PRO 100 G	RIBEYE USDA PRIME USA ribeye usa 16 l PRO 100 G
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Zeit ist die geheime Zutat – sie verleiht unseren Dry-Aged-Steaks ihre Eleganz.
Ab mitte September verfügbar.

GEGRILLTER SEEBARSCH
AUS DEM JOSPER
FENCHELSALAT
josper grilled sea bream
fennel salad
D
35

RISOTTO
MORCHEL UND EIERSCHWAMMERL
risotto
morel and girolles
G O L
28

GEDECK 5

ALLE ANGABEN IN EURO UND INKLUSIVE DER GESETZLICHEN MWST.
ALL INFORMATION IN EUROS AND INCLUDING VAT.

ALLERGEN INFORMATION

a Cereals containing gluten b Crustaceans and their products c Eggs and products thereof d Fish and fish products (except fish gelatine) e
Peanuts and products thereof f Soya (beans) and products thereof g Milk and milk products (including lactose) h Nuts and products thereof l
Celery and products thereof m Mustard and mustard products n Sesame seeds and products thereof o Sulphur dioxide and products thereof
p Lupins and products thereof r Molluscs such as snails, mussels, squid and products therof

BEILAGEN
SIDE DISHES

GEGRILLTER BROKKOLI 11
MISO – TAHINI
grilled broccoli – miso – tahini
A F N

GEMISCHTER SALAT MIT POMMERY SENF 6
DRESSING
mixed leave salad - pommery mustard dressing
M

GEGRILLTER KARFIOL 12
WÜRZIGE MISO – TRÜFFEL
grilled cauliflower – spicy miso – truffle
A F

COURGETTE 12
ZIEGENKÄSE
courgette - goat cheese
G

ERDÄPELPÜREE / MIT TRÜFFEL 9 / 12
mash potato / with truffle
G, A

POMMES FRITES / MIT TRÜFFELMAYO 9 / 12
french fries with truffle mayo
M

BEGLEITEND
ACCOMPANIMENTS

PFEFFERSAUCE 5
peppersauce
G D F A

ROTWEINJUS 7
rotwine jus
L O

BÉARNAISE 5
béarnaise
G C O

CHIMICHURRI 5
chimichurri
O

TRÜFFEL 1 GR. 5
truffle

IMPERIAL CAVIAR 1 GR. 5
imperial caviar
D

GEBRATENE GÄNSELEBER 12
grilled foie gras

GEGRILLTE ROTGARNELEN AUS DEM JOSPER 2 ST. 7
josper grilled red prawns
B

IN BUTTER GEBRATENE JAKOBSMUSCHELN 1 ST. 6
butter braised scallops
B G