

FOOD

STARTERS

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| STARTER SET toasted house bread with BEEF! tartar, avocado tartar and house-smoked salmon | 12,50 € |
| THE SALMON CUT thick cuts of house-smoked salmon, apple-horseradish cream, house bread and butter | 8,90 € / 11,90 € |
| BEEF! TARTAR 100% lean beef, done the way it should be – also available spicy! With extra shot of Bulleit Bourbon for 4 € | 10,90 € / 16,90 € |
| BEETROOT CARPACCIO with gratinated goat cheese, maple sirup, rucola, walnuts | 8,90 € |
| CAESAR SALAD classic and crunchy: romaine lettuce, Parmesan, croutons and dressing, served with a whole chicken breast | 18,90 € |
| CARPACCIO OF BEEF TENDERLOIN with lemon, olive oil, chimichurri and walnuts | 18,90 € |
| AVOCADO TARTAR crumbled feta cheese, olives, tomato, cucumber | 9,90 € / 13,90 € |
| SUPER FOOD BOWL the healthy dish: with smoked salmon cut, quinoa, avocado, chia, salad, zucchini-noodles, sprouts, cranberries and walnuts. With Hawaiian dressing | 13,90 € |

WE CELEBRATE BEEF!

All dishes also available to go. All prices in € incl. 19% VAT.
If you have questions about allergens or additives, our team will be happy to assist you.
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GRILLED MEAT

THE BEEF! CUT

CANADIAN ANGUS BEEF COOKED FOR HOURS – ‘LOW AND SLOW’ – TO A PERFECT MEDIUM, THEN CHARGILLED IN ONE PIECE OVER AN OPEN FIRE, SERVED IN SLICES

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| 200g | 15,00 € |
| 7,50 € for each additional 100g from 500g and more, served on butcher's block to share | |

LIMITED AVAILABILITY!

SPECIAL CUTS

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| SECRETO DE PORCO the secret cut of pork, from „Schwäbisch Hall“ Germany, organic 300g | 15,90 € |
| BEEF TENDERLOIN 2 x 90g from the grill, served with truffle oil and Parmesan | 22,90 € |
| DOUBLE GROUND BEEF STEAK homemade with oven baked onions | 9,90 € |

SIDES

OVEN BAKED VEGETABLES
SPINACH
ROSEMARY POTATOES
CAESAR SALAD
GREEN SALAD
FRENCH FRIES

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| SWEET POTATO FRIES | 6,50 € |
| TRUFFLE FRIES with Parmesan | 8,00 € |

EACH 4,50 €

KLASSIKER

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| RUMP STEAK 300g cut from the upper middle section, gras and grainfed Angus „The Black“ Uruguay | 27,90 € |
| RIB-EYE 350g, the juicy, marbled classic, gras and grainfed Angus „The Black“ Uruguay | 29,90 € |
| US “PRIME CUT” RUMP STEAK 300g Angus Ox, American BEEF! | 42,00 € |

STEAK DELUXE DRY AGED

from our maturing cabinet, dry aged for at least 35 days, inhouse, only upon request

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| RUMP STEAK 300g Cut from the upper middle section, Scottish Gallaway, Sylt | 29,90 € |
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OUR STEAKS ARE SERVED WITH:
freshly grated horseradish

FISH

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| SALMON FILLET 200g, Norway, grilled skin side down | 17,90 € |
| KING PRAWNS 6 pieces, wild catch prawns, classic style, marinated with herbs, chilli and olive oil | 16,90 € |

SAUCES & CO

CAFÉ DE PARIS BUTTER
CHIMICHURRI
BBQ CRANBERRY
SPICY SPANISH PEPERONATA
PINEAPPLE-LIME-CHILI
BEEF! SIGNATURE SAUCE
OVEN-BAKED ONIONS

EACH 2,50 €

BURGERS & CO

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| BEEF! BURGER sink your teeth into this: 100 % beef, freshly minced, handmade. Double the meat for 5 € | 16,90 € |
| THE „VEGAN“ BEEF BURGER Next Level: tastes like meat, but it is not, with vegetables | 16,90 € |
| CHICKEN BURGER with whole breast of chicken, tasty and juicy | 15,90 € |

THESE BURGERS ARE SERVED WITH:
alpine cheese, iceberg lettuce, tomato, mayonnaise, BBQ cranberry sauce, roasted onions and french fries

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| PULLED PORK BURGER pure indulgence from the applewood smoker. With coleslaw, apple, iceberg lettuce, mayonnaise, BBQ cranberry sauce and french fries | 14,90 € |
| STEAK SANDWICH finely cut beef steak, alpine cheese, crème fraîche, mayonnaise, pickled cucumber and roasted onions on toast with french fries | 14,90 € |

TO ALL BURGERS & CO EACH 2,50 €
crispy bacon, avocado, coleslaw, jalapeños

All burgers also available as **NAKED BURGER!**
Served in crispy iceberg lettuce instead of bread.

BEEF! MENU

SERVED „FAMILY STYLE“

FOR GROUPS OF 4 AND MORE, WE SERVE OUR BEST APPETIZERS AND CUTS TO SHARE.

Please refer to our separate menu for more information.

DESSERTS

Our desserts of the day will be shown to you at your table.
Let us surprise you!

BEEF!
GRILL & BAR

DRINKS

BEFORE

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| APEROL SPRITZ Aperol, Prosecco, soda | 8,50 € |
| LILLET VIVE Lillet blanc, tonic/russian wildberries | 8,50 € |
| WHITE PORT TONIC white port, tonic | 8,50 € |
| BELLINI Prosecco, peach-purée | 8,50 € |

BEEF! SIGNATURE COCKTAILS

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| BEEF! BACON MARY Absolut bacon, tomato juice, celery, lemon, salt, pepper, Tabasco, Worcester-sauce | 12,50 € |
| BEEF! SPRITZ Pontica vermouth, tonic | 11,50 € |
| BEEF! 47 Monkey 47, elderflower cordial, cucumber-apple-ice | 12,50 € |
| BEEF! OLD FASHIONED from our bartender, infused Bourbon with orange flavor | 11,50 € |
| THE VIRGIN SEEDLIP GIN with Russian Wildberries and fruits | 9,50 € |

BEEF! BAR HAPPY HOUR

1/2 PRICE | DAILY FROM 5PM TO 7PM

WE CELEBRATE BEEF!

WHITE WINES

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| RIESLING DRY 2018 Rheingau, Germany, Castle Volltrads | 0,2l / 6,90 € 0,75l / 24,00 € |
| PINOT GRIS J² DRY 2018 Rhine-Hesse, Germany, Becker-Landgraf vineyard | 0,2l / 7,90 € 0,75l / 31,00 € |
| SAUVIGNON BLANC 2018 Esprit de Bourgois, Loire, France, Henri Bourgeois vineyard | 0,2l / 8,50 € 0,75l / 32,00 € |
| CUVÉE BIG JOHN 2018 Chardonnay, Sauvignon Blanc, Burgenland, Austria, Erich Scheiblhöfer | 0,2l / 8,00 € 0,75l / 32,00 € |
| WINE SPRITZER sweet or sour | 0,2l / 4,90 € |

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| CIDER | 0,3l / 4,50 € |
| Schneider Schoppen dry, Obsthof am Steinberg, pure, sweet or fizzy | 1,0l / 14,50 € |

WATER

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| BAD BRÜCKENAUER semi-sparkling | 0,25l / 3,00 € 0,75l / 6,00 € |
| BAD BRÜCKENAUER still | 0,25l / 3,00 € 0,75l / 6,00 € |
| BEEF! TAP WATER still or sparkling | 0,5l / 3,00 € 1,0l / 6,00 € |

SOFT DRINKS

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| HOMEMADE LEMONADE alternates daily, still or sparkling | 0,5l / 5,90 € 1,0l / 9,50 € |
| COCA COLA / COKE ZERO | 0,2l / 2,90 € |
| FANTA / SPRITE | 0,2l / 2,90 € |
| FRITZ Misch Masch | 0,2l / 3,50 € |
| FRITZ rhubarb, grape or apple spritzer | 0,2l / 3,50 € |
| BUNDARBERG GINGER BREW | 0,33l / 4,90 € |
| SMOOTHIE Morning Glory or Mad Berries | 0,3l / 5,00 € |

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RED WINES & ROSÉ

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| SCHWARZMANN 2013 Zweigelt, Merlot, Cabernet Sauvignon, Burgenland, Austria, Winery Schwarz | 0,2l / 7,90 € 0,75l / 31,00 € |
| CABERNET SAUVIGNON TWIN OAKS 2017 California, USA, Mondavi vineyard | 0,2l / 7,90 € 0,75l / 31,00 € |
| MALBEC 2018 Mendoza, Argentina, Alamos vineyard | 0,2l / 7,90 € 0,75l / 31,00 € |
| PRIMITIVO RIPA DI SOTTO 2017 Puglia IGT, Puglia, Italy, Provinco vineyard | 0,2l / 9,00 € 0,75l / 36,00 € |
| TEMPRANILLO 2015 Torremilanos Crianza, Spain, Lopez vineyard (organic) | 0,2l / 11,50 € 0,75l / 49,00 € |
| PINOT NOIR ROSÉ 2018 Rhine-Hesse, Germany, St. Antony vineyard | 0,2l / 6,90 € 0,75l / 26,00 € |

SPARKLING WINES

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| COLLI NOBILI Prosecco Frizzante, Glera Treviso DOC, Veneto, Italy, Contarini vineyard | 0,1l / 6,00 € 0,75l / 34,00 € |
| SEKT PRIVAT OPPMANN Riesling, Silvaner, Müller Thurgau, Germany | 0,1l / 7,00 € 0,75l / 28,00 € |
| POL ROGER CHAMPAGNE BRUT RÉSERVE Champagne, France, vineyard Pol Roger | 0,75l / 95,00 € |
| CHAMPAGNE RESERVE BRUT 1ER CRU Champagne, France, Frédéric Maletrez | 0,375l / 29,00 € |

LONG DRINKS

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| GIN FIZZ Tanqueray, sugar syrup, lemon juice and soda | 8,50 € |
| MOSCOW MULE vodka, lime, ginger beer | 8,50 € |
| DARK 'N' STORMY Gosling's Rum, lime, ginger beer | 8,50 € |
| CUBA LIBRE rum, lime, cola | 8,50 € |
| LYNCHBURG LEMONADE Jack Daniels, orange liqueur, lime, Sprite | 8,50 € |
| MOJITO rum, sugar, lime, mint, soda | 8,50 € |
| BOURBON HIGHBALL bourbon, ginger ale | 9,50 € |

BEERS

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| JEVER PILS draught beer, 4,9% vol. | 0,3l / 3,60 € 0,5l / 5,50 € |
| JEVER FUN ALCOHOL-FREE | 0,33l / 3,60 € |
| RADLER with Sprite | 0,3l / 3,60 € 0,5l / 5,50 € |
| SCHÖFFERHOFER WEIZEN draught beer, 5,0% vol. | 0,5l / 5,50 € |
| SCHÖFFERHOFER ALCOHOL-FREE | 0,5l / 5,50 € |

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| GLAABSBRÄU tradition and innovation since 1744, Seligenstadt | |
| KELLERBIER original since 1744 directly out of the bottle, 5,2% vol. | 0,33l / 5,00 € |
| LAGER the all-rounder, 4,6% vol. | 0,33l / 5,00 € |
| VICKY LOVES PALE ALE absolutely seductive, 5,7% vol. | 0,33l / 5,00 € |

AFTER

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| TANGERINE DREAM Single Hop Pale Ale, 5,8% vol. | 0,33l / 6,50 € |
| DARK SEASON Sweet Stout, 5,6% vol. | 0,33l / 6,50 € |
| CRAFTWERK | |
| JÄGERMEISTER / AVERNA / RAMAZOTTI | 4cl / 5,50 € |
| SCHLADERER FRUIT BRANDY | 4cl / 5,50 € |

HOT DRINKS

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| CAFFÈ | 3,20 € |
| ESPRESSO | single / 2,70 € double / 4,20 € |
| ESPRESSO MACCHIATO | single / 2,90 € double / 4,40 € |
| LATTE MACCHIATO | 3,80 € |
| CAPPUCCINO | 3,80 € |
| WHITE COFFEE | 3,80 € |
| HOT CHOCOLATE | 3,80 € |
| TEA earl grey, english breakfast, green, fruits, kamille, rooibos-vanilla | 3,50 € |

#beefgrillbar   