

GETRUNKEN

VOR DEM ESSEN

8,50 €

- APEROL SPRITZ** Aperol, Prosecco, Soda
LILLET VIVE Lillet blanc, Tonic / Russian Wildberries
WHITE PORT TONIC weißer Port, Tonic
BELLINI Prosecco, Pfirsich-Püree
SWIZZLE alkoholfrei, Apple-Cider, Ginger / Russian Wildberries

DIE BEEF! COCKTAILS

- BEEF! BACON MARY** 12,50 €
Absolut Bacon, Tomatensaft, Sellerie,
Zitrone, Salz, Pfeffer, Tabasco, Worcester Sauce
- BEEF! SPRITZ** 11,50 €
Pontica Wermut, Tonic
- BEEF! 47** 12,50 €
Monkey 47, Holunderblütensirup,
Gurken-Apfel-Eis
- BEEF! THE EDUCATED** 10,50 €
von unserem Bartender
Havana Rum, Minze, Zitronensaft und Sirup, Rotwein
- DER ALKOHOLFREIE** 9,50 €
SEEDLIP GIN
mit Russian Wildberries und Früchten

BEEF! BAR HAPPY HOUR

1/2 PREIS | TÄGLICH VON
17 BIS 19 UHR

WE
CELEBRATE
BEEF!

WEISSWEIN

- RIESLING TROCKEN** 2018 0,2l / 6,90 €
Rheingau, Deutschland, Schloss Vollrads 0,75l / 24,00 €
- GRAUBURGUNDER J² TROCKEN** 2019 0,2l / 7,90 €
Rheinhessen, Deutschland, 0,75l / 31,00 €
Weingut Becker-Landgraf
- CUVÉE BIG JOHN** 2018 0,2l / 8,00 €
Chardonnay, Sauvignon Blanc, 0,75l / 32,00 €
Burgenland, Österreich, Erich Scheiblhöfer
- SAUVIGNON BLANC** 2019 0,2l / 8,50 €
Esprit de Bourgois, Loire, France, 0,75l / 33,00 €
Weingut Henri Bourgois
- WEINSCHORLE** süß oder sauer 0,2l / 4,90 €

- ÄPPELWOI** 0,3l / 4,50 €
Schneider Schoppen trocken, 1,0l / 14,50 €
Obsthof am Steinberg

WASSER

- BAD BRÜCKENAUER** 0,25l / 3,00 €
halbblau 0,75l / 6,00 €
- BAD BRÜCKENAUER** 0,25l / 3,00 €
still 0,75l / 6,00 €
- BEEF! TAP** 0,5l / 3,00 €
still oder laut 1,0l / 6,00 €

SOFTGETRÄNKE

- HAUSGEMACHTE LIMONADE** 0,5l / 5,90 €
täglich wechselnd, still oder spritzig 1,0l / 9,50 €
- COCA COLA / COKE ZERO** 0,2l / 2,90 €
- FANTA / SPRITE** 0,2l / 2,90 €
- MISCHMASCH** Fritz-Kola mit Orange 0,2l / 3,50 €
- FRITZ-SPRITZ-BIO** Apfelschorle 0,2l / 3,50 €
- FRITZ-SPRITZ-BIO** Traubenschorle 0,2l / 3,50 €
- FRITZ-SPRITZ-BIO** Rhabarberschorle 0,2l / 3,50 €
- BUNDARBERG GINGER BREW** 0,33l / 4,90 €
- SMOOTHIE** Morning Glory oder Mad Berries 0,3l / 5,00 €

ROTWEIN & ROSÉ

- MALBEC** 2018 0,2l / 6,90 €
Mendoza, Argentinien, Weingut Alamos 0,75l / 24,00 €
- CABERNET SAUVIGNON TWIN OAKS** 2018 0,2l / 7,90 €
Kalifornien, USA, Weingut Mondavi 0,75l / 31,00 €
- SCHWARZMANN** 2015 0,2l / 7,90 €
Zweigelt, Merlot, Cabernet Sauvignon, 0,75l / 31,00 €
Burgenland, Österreich, Weingut Schwarz
- PRIMITIVO RIPA DI SOTTO** 2018 0,2l / 9,00 €
Puglia IGT, Apulien, Italien, Weingut Provinco 0,75l / 36,00 €
- TEMPRANILLO** 2015 0,2l / 11,50 €
Torremilanos Crianza, Spanien, Weingut Lopez (Bio) 0,75l / 42,00 €
- PINOT NOIR ROSÉ** 2019 0,2l / 6,90 €
Rheinhessen, Deutschland, St. Antony Weingut 0,75l / 26,00 €

PERLENDES

- SEKT PRIVAT OPPMANN** 0,1l / 6,90 €
Riesling, Silvaner, Müller Thurgau, Deutschland 0,75l / 28,00 €
- COLLI NOBILI** 0,1l / 7,90 €
Prosecco Frizzante, Rebsorte Glera Treviso 0,75l / 39,00 €
DOC, Venetien, Italien, Weingut Contarini
- POL ROGER CHAMPAGNER BRUT RÉSERVE** 0,75l / 95,00 €
Champagner, Frankreich, Weingut Pol Roger
- CHAMPAGNE RESERVE BRUT 1ER CRU** 0,375l / 32,00 €
Champagne, Frankreich, Frédéric Maletrez

LONGDRINKS

9,50 €

- GIN FIZZ** Tanqueray, Zuckersirup, Zitrone, Soda
- MOSCOW MULE** Wodka, Limette, Ginger Beer
- DARK 'N' STORMY** Goslings Rum, Limette, Ginger Beer
- CUBA LIBRE** Rum, Limette, Cola
- LYNCHBURG LEMONADE** Jack Daniels, Orangenlikör,
Limette, Sprite
- MOJITO** Rum, Zucker, Limette, Minze, Soda
- BOURBON HIGHBALL** Bourbon, Ginger Ale
- CAIPIRINHA** Cachaça, Limettensaft, Rohrzucker

BIER

- JEVER PILS** 0,3l / 3,60 € 0,5l / 5,50 €
vom Fass, 4,9% vol.
- JEVER FUN ALKOHOLFREI** 0,33l / 3,60 €
- RADLER** mit Sprite 0,3l / 3,60 € 0,5l / 5,50 €
- SCHÖFFERHOFER WEIZEN** 0,5l / 5,50 €
vom Fass oder dunkel, 5,0% vol.
- SCHÖFFERHOFER ALKOHOLFREI** 0,5l / 5,50 €
- GLAABSBRÄU** Tradition und Innovation seit 1744, Seligenstadt
- KELLERBIER** 0,33l / 5,00 €
Kult seit 1744 direkt aus der Bügelflasche, 5,2% vol.
- HELLES** Das Universaltalent, 4,6% vol. 0,33l / 5,00 €
- VICKY LOVES PALE ALE** 0,33l / 5,00 €
absolut verführerisch, 5,7% vol.

NACH DEM ESSEN

4cl / 5,50 €

- JÄGERMEISTER /
AVERNA / RAMAZOTTI
SCHLADERER OBSTBRÄNDE**

HEISSGETRÄNKE

- KAFFEE** 3,20 €
- ESPRESSO** einfach / 2,70 € doppelt / 4,20 €
- ESPRESSO MACCHIATO** einfach / 2,90 € doppelt / 4,40 €
- LATTE MACCHIATO** 3,80 €
- CAPPUCCINO** 3,80 €
- MILCHKAFFEE** 3,80 €
- HEISSE SCHOKOLADE** 3,80 €
- TEE** 3,50 €

Earl Grey, English Breakfast, Grün,
Früchte, Kamille, Rooibos-Vanille

Bei Fragen zu Allergenen und Zusatzstoffen geben unsere Mitarbeiter gerne Auskunft.

#beefgrillbar   

FOOD

STARTERS

STARTER SET

BEEF! tartar, avocado tartar, house-smoked salmon, toasted house bread and butter

PERFECT WITH:
LILLET VIVE 0,50 €

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 €

CAESAR SALAD

classic and crunchy: romaine lettuce, Parmesan, croutons and dressing, served with a whole chicken breast

12,90 €

OUR RECOMMENDATION:

BEEF! CUTS

BEEF! cuts gratinated with Café de Paris and toasted house bread

9,90 €

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. legal VAT. If you have questions about allergens or additives, our team will be happy to assist you. © Licence to use the BEEF! brand granted by Gruner + Jahr GmbH & Co KG

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.

200g 15,00 €

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

LIMITED AVAILABILITY!

SPECIAL CUTS

BEEF TENDERLOIN 22,90 €
2 x 90g from the grill, served with truffle oil and Parmesan

SIDES

EACH 4,50 €

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

SWEET POTATO FRIES 6,50 €

TRUFFLE FRIES with Parmesan 8,00 €

KLASSIKER

RUMP STEAK 27,90 €

300g cut from the upper middle section, gras and grainfed Angus „The Black“ Uruguay

RIB EYE 29,90 €

350g, the juicy, marbled classic, gras and grainfed Angus „The Black“ Uruguay

STEAK DELUXE DRY AGED

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

RUMP STEAK 29,90 €

300g Cut from the upper middle section, Scottish Gallaway, Sylt

OUR STEAKS ARE SERVED WITH:
freshly grated horseradish

FISH

SALMON FILLET 17,90 €

200g, Norway, grilled skin side down

KING PRAWNS 10,50 €

3 pieces, with lemon and herb marinade, each additional king prawn

SAUCES & CO

EACH 2,50 €

CAFÉ DE PARIS BUTTER
CHIMICHURRI
BBQ CRANBERRY
SPICY SPANISH PEPPERONATA
BEEF! SIGNATURE SAUCE
OVEN BAKED ONIONS

BURGERS & CO

BEEF! BURGER

sink your teeth into this: 100 % beef, freshly minced, handmade. Double the meat for 5 €

PERFECT WITH:
LAGER 0,33l 5,00 €

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

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

crispy bacon, avocado, coleslaw, jalapeños

EACH 2,50 €

BEEF! SPECIAL

COMING SOON IN BEEF! MAGAZINE

200G BRAISED OX CHEEK ON PEA MINT PUREE

19,50 € PER PERSON

DESSERTS

EACH 4,50 €

Crème brûlée

Let us surprise you with our seasonally changing desserts!

BEEF!
GRILL & BAR

DRINKS

BEFORE

8,50 €

APEROL SPRITZ Aperol, Prosecco, soda

LILLET VIVE Lillet blanc, tonic / russian wildberries

WHITE PORT TONIC white port, tonic

BELLINI Prosecco, peach-purée

SWIZZLE alcohol free, apple cider, ginger / russian wildberries

BEEF! COCKTAILS

BEEF! BACON MARY 12,50 €

Absolut bacon, tomato juice, celery, lemon, salt, pepper, Tabasco, Worcester sauce

BEEF! SPRITZ 11,50 €

Pontica vermouthe, tonic

BEEF! 47 12,50 €

Monkey 47, elderflower cordial, cucumber-apple-ice

BEEF! THE EDUCATED 10,50 €

from our bartender
Havana Rum, mint, lemon juice and syrup, red wine

THE VIRGIN 9,50 €

SEEDLIP GIN
with russian wildberries and fruits

BEEF! BAR HAPPY HOUR

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

WE CELEBRATE BEEF!

WHITE WINES

RIESLING DRY 2018 0,2l / 6,90 €
Rheingau, Germany, Castle Vollrads 0,75l / 24,00 €

PINOT GRIS J² DRY 2019 0,2l / 7,90 €
Rhine-Hesse, Germany, Becker-Landgraf vineyard 0,75l / 31,00 €

CUVÉE BIG JOHN 2018 0,2l / 8,00 €
Chardonnay, Sauvignon Blanc, Burgenland, Austria, Erich Scheiblhöfer 0,75l / 32,00 €

SAUVIGNON BLANC 2019 0,2l / 8,50 €
Esprit de Bourgois, Loire, France, Henri Bourgeois vineyard 0,75l / 33,00 €

WINE SPRITZER sweet or sour 0,2l / 4,90 €

CIDER 0,3l / 4,50 €
Schneider Schoppen dry, Obsthof am Steinberg 1,0l / 14,50 €

WATER

BAD BRÜCKENAUER 0,25l / 3,00 €
semi sparkling 0,75l / 6,00 €

BAD BRÜCKENAUER 0,25l / 3,00 €
still 0,75l / 6,00 €

BEEF! TAP 0,5l / 3,00 €
still or sparkling 1,0l / 6,00 €

SOFT DRINKS

HOMEMADE LEMONADE 0,5l / 5,90 €
alternates daily, still or sparkling 1,0l / 9,50 €

COCA COLA / COKE ZERO 0,2l / 2,90 €

FANTA / SPRITE 0,2l / 2,90 €

MISCHMASCH Fritz-Kola with orange 0,2l / 3,50 €

FRITZ-SPRITZ-BIO apple spritzer 0,2l / 3,50 €

FRITZ-SPRITZ-BIO grape spritzer 0,2l / 3,50 €

FRITZ-SPRITZ-BIO rhubarb spritzer 0,2l / 3,50 €

BUNDARBERG GINGER BREW 0,33l / 4,90 €

SMOOTHIE morning glory or mad berries 0,3l / 5,00 €

RED WINES & ROSÉ

MALBEC 2018 0,2l / 6,90 €
Mendoza, Argentina, vineyard Alamos 0,75l / 24,00 €

CABERNET SAUVIGNON TWIN OAKS 2018 0,2l / 7,90 €
California, USA, Mondavi vineyard 0,75l / 31,00 €

SCHWARZMANN 2015 0,2l / 7,90 €
Zweigelt, Merlot, Cabernet Sauvignon, Burgenland, Austria, Schwarz vineyard 0,75l / 31,00 €

PRIMITIVO RIPA DI SOTTO 2018 0,2l / 9,00 €
Puglia IGT, Puglia, Italy, Provinco vineyard 0,75l / 36,00 €

TEMPRANILLO 2015 0,2l / 11,50 €
Torremilanos Crianza, Spain, Lopez vineyard (organic) 0,75l / 42,00 €

PINOT NOIR ROSÉ 2019 0,2l / 6,90 €
Rhine-Hesse, Germany, St. Antony vineyard 0,75l / 26,00 €

SPARKLING WINES

SEKT PRIVAT OPPMANN 0,1l / 6,90 €
Riesling, Silvaner, Müller Thurgau, Germany 0,75l / 28,00 €

COLLI NOBILI 0,1l / 7,90 €
Prosecco Frizzante, Glera Treviso DOC, Veneto, Italy, Contarini vineyard 0,75l / 39,00 €

POL ROGER CHAMPAGNER BRUT RÉSERVE 0,75l / 95,00 €
Champagne, France, Pol Roger vineyard

CHAMPAGNE RESERVE BRUT 1ER CRU 0,375l / 32,00 €
Champagne, France, Frédéric Maletrez

LONG DRINKS

9,50 €

GIN FIZZ Tanqueray, sugar syrup, lemon juice and soda

MOSCOW MULE vodka, lime, ginger beer

DARK 'N' STORMY Gosling's Rum, lime, ginger beer

CUBA LIBRE rum, lime, cola

LYNCHBURG LEMONADE Jack Daniels, orange liqueur, lime, Sprite

MOJITO rum, sugar, lime, mint, soda

BOURBON HIGHBALL bourbon, ginger ale

CAIPIRINHA Cachaça, lime juice, cane sugar

BEERS

JEVER PILS 0,3l / 3,60 € 0,5l / 5,50 €
draught beer, 4,9% vol.

JEVER FUN ALCOHOL FREE 0,33l / 3,60 €

RADLER with Sprite 0,3l / 3,60 € 0,5l / 5,50 €

SCHÖFFERHOFER WEIZEN 0,5l / 5,50 €
draught beer or dark, 5,0% vol.

SCHÖFFERHOFER ALCOHOL FREE 0,5l / 5,50 €

GLAABSBRÄU tradition and innovation since 1744, Seligenstadt

KELLERBIER 0,33l / 5,00 €
original since 1744 directly out of the bottle, 5,2% vol.

LAGER the allrounder, 4,6% vol. 0,33l / 5,00 €

VICKY LOVES PALE ALE 0,33l / 5,00 €
absolutely seductive, 5,7% vol.

AFTER

4cl / 5,50 €

JÄGERMEISTER / AVERNA / RAMAZOTTI SCHLADERER FRUIT BRANDY

HOT DRINKS

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 3,50 €

earl grey, english breakfast, green, fruits, kamille, rooibos-vanilla

If you have questions about allergens or additives, our team will be happy to assist you.

#beefgrillbar   