

Dinner

Chestnuts soup w/smoked Crème fraîche & pink pepper		8
Caesar Salad - Romaine lettuce, parmesan, capers & anchovies		10
Artichoke w/butter & remoulade		10

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Tenderloin tartar w/quail egg & horseradish	small	12
	large	19
Red king prawns (Atlantic wild catch) w/thyme & aioli	1/4 kg	16
	1/2 kg	32

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Moules & frites	1/2 kg	17
AngusBurger (medium) w/alpine cheese, bacon jam, truffle mayo & beetroot-sesame salad		17
The Butcher's Schnitzel (Brandenburg pork) w/homemade potato- & cucumbersalad		18
BBQ spare ribs (regional veal) & coleslaw		20

Grill:

Broiler (1/2 roastchicken) - Paderborner freerange		15
Rumpsteak - Simmentaler	250g	24
Tenderloin - Pommerainian	200g	26
	300g	38
Chateaubriand - Simmentaler	ca. 600g	72
Tomahawk - Pommerainian	ca. 800g	76
	ca. 1000g	92
<u>Sauce:</u> Béarnaise / portwine / herb butter		3/3/1
<u>Beilage:</u> Belgian fries / green beans		4
Potatosalad / cucumber salad		
Sweetpotato fries / spinach / green beans & bacon		5
Pimientos de Padrón		
Tomato salad		6
Truffeld mashed potatoes / mushrooms		7
Potato gratin		

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Crème brûlée		6
Mousse au Chocolat w/raspberry & salty pistachios		7

all prices incl. VAT