

CAST IRON
GRILL

APPETIZERS & SOUPS

 CAST IRON Caesar Salad 	16	Trocenda ox ham	22	 CAST IRON Beef Tartare	19
• with grilled chicken breast	22	Spanish almonds dried tomato tartare		150g Argentinian Angus fillet	
• with grilled shrimp (3 pcs)	22	extra virgin olive oil		smoked marinade	
• with grilled beef strips	25	Super Food Salad 	14	 CAST IRON Lobster Bisque	14
Roasted Beetroot Salad 	15	Wild and meadow herbs quinoa sweet		Brioche shrimp tartare	
Cashew puree pistachio crunch		potato edamame cashew nuts		Seasonal Soup 	8

BURGER

Either with French fries or salad.

 CAST IRON Burger	24
Brioche bun 225 g Angus Patty cheddar bacon lettuce tomatoes onions	
 CAST IRON Vegan Burger 	20
Potato bun 110g Beyond Meat patty chipotle mayonnaise vegan cheese iceberg lettuce tomatoes onions	
 CAST IRON Chicken Burger	22
Brioche bun crispy corn chicken breast mango chili chutney curry mayonnaise cucumbers lettuce	

MAINS & PASTA

Roasted cauliflower 	18
Aromatic hummus fried kale	
Strozzapreti 	18
Red Pesto arugula Cherry tomatoes • with shrimp (3 pcs)	24
 Wiener Schnitzel	36
Fried potatoes cranberries	

SIDES

Green asparagus sesame soy sauce 	7
Baked potato raclette sour cream 	6
Padrón peppers 	5
Harissa mashed potatoes 	5
Roasted wild broccoli 	7
Fried potatoes onions 	5
French fries 	5
Sweet potato fries 	6
Side salad 	5

GRILL & BROIL

All steaks are served with a side dish and a sauce of your choice.

ARGENTINIAN ANGUS

250g	Rib Eye	38
200g	Flanksteak	29

US PRIME BEEF

250g	Roastbeef	39
250g	Rib Eye	49
200g	Filet	45

GUEST STEAK

Enjoy our premium guest steak,
prepared to your liking.
Ask your server for more!

FREE-RANGE POUSSINS

220g	Grilled Cornish Pussin black garlic honey marinade	28
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LAMB

220g	Lamb Rack CAST IRON Gochujang marinade*	38
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*Gochujang is a sweet and spicy Korean chili paste

FISH

200g	Salmon	28
220g	Black Cod CAST IRON Miso marinade	39

LOW & SLOW

Osso Buco	30
Harissa mashed potatoes	
Gremolata garlic chips	

SAUCES

CAST IRON Butter	4
Peppersauce	4
Chimichurri	4
CAST IRON Gochujang Sauce	4
Homemade Béarnaise	5

Please ask our staff if you have any allergies, food intolerances, or special dietary requirements.
Additives can be requested. All prices are stated in Euros and include VAT.

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SWEETS & TREATS

Dutch Baby	9
Nussbutter Waldbeeren Creme Olellá de la Nonna gewürzter Ahornsirup	
Nut butter Wild berries Cream Olellá de la Nonna Spiced maple syrup	
Crema Catalana	7
Am Tisch flambiert	
Flambé at the table	
Schokoladenbrownie	9
Birne Karamellsauce	
pear caramel sauce	
Cheesecake	8
Ananas Minz Pesto	
pineapple mint pesto	

HEISSGETRÄNKE | HOT BEVERAGES

Tasse Kaffee cup of coffee	4.5
Doppelter Espresso double espresso	5
Espresso	3.7
Milchkaffee café au lait	5.8
Latte Macchiato	6
Cappuccino	5
Kaffee entkoffeiniert decaffeinated coffee	4.5
Tasse Tee cup of tea	5



AFTER DINNER COCKTAILS

 C.I. Oldfashioned	19.5
Woodford Double Oaked, Angostura Bitter, Zucker	
Woodford Double Oaked, Angostura Bitter, sugar	
Vieux Carré	18
Sazerac, Martell VS, Antica Formula, D.O.M. Benedictine, Angostura Bitter, Peychaud Bitter	
Sazerac, Martell VS, Antica Formula, D.O.M. Benedictine, Angostura Bitter, Peychaud Bitter	
Espresso Martini	13
Absolut Vodka, Galliano Espresso, Espresso, Zucker	
Absolut Vodka, Galliano Espresso, Espresso, sugar	
Chocolate Martini	15
Absolut Vodka, Baileys, Mozart White, Crème de Cacao Brown	
Absolut Vodka, Baileys, Mozart White, Crème de Cacao Brown	

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PRE DINNER COCKTAILS

C.I. Manhattan, Bourbon or Rye	16.5
Michters Bourbon or Rye, Antica Formular, Noilly Prat, Angostura Bitter, fresh Orange	
Monkey Negroni	16.5
Monkey47 Gin, Antica Formular, Campari	
Mrs Selbach	16.5
Eagle Rare Bourbon, Aperol, Peychaud Bitter, Angostura Bitter, Kessler Rosé Sparkling Wine	
Amante Pikante	16.5
Corazon Reposado Tequila, Lime Juice, Agave Juice, Ancho Reyes	
Monkeytini 'New York Style'	21
Monkey47 Gin, Noilly Prat	

DRAUGHT BEER

	0.2l	0.3l	0.4l	0.5l
Peters Kölsch	3.1		5.9	
Hacker-Pschorr, Münchner Hell		4.6		7.5
Crew Republic IPA "Drunken Sailor"		4.6		7.5
Radler		3.9		6.2

BOTTELED BEER

	0.33l	0.5l
Nolte Cristall	5.5	
Paulaner Weißbier		7.5
naturtrüb, kristall, dunkel,		
Paulaner Weißbier alkoholfrei		6.5

SOFTDRINKS

	0.2l	0.25l	1l
Pepsi Cola, Zero	4.7		
Seven Up, SchwipSchwap Orange			
San Pellegrino		3.9	9
Acqua Panna		3.9	9

WINE & SPARKLING

SPARKLING WINE

	0.1l	0.75l
Kessler Chardonnay Hochgewächs	7.5	42
Kessler Rosé Hochgewächs	8.5	45
Zardetto Vino Spumante Brut, Venetien	8	40
Lanson Black Label	13	90
Lanson Rosé	15	100

WHITE WINE

	0.2l	0.75l
Grauburgunder		
Lorenz & Söhne	8	29
Riesling 101	10.5	35
Spreitzer		
Grüner Veltliner 'Smaragd Terrassen'		52
Dom. Wachau		
Sauvignon Blanc 'CHANGE'	9.9	36
Gerard Bertrand		
Chardonnay 'CHANGE'	11.5	39
Gerard Bertrand		
Bianco	12	44
Villa Antinori		
Chardonnay 'Tormaresca'	13	45
Villa Antinori		
Sauvignon Blanc 'Cloudy Bay'	17.5	62
Cloudy Bay		

ROSÉ

	0.2l	0.75l
Rambla	10	34
Born Rosé		
Hampton Water		49
Gerard Bertrand & Bon Jovi		

RED WINE

	0.2l	0.75l
Spätburgunder 'Kaiserstuhl'		
Weingut Landerer	11.5	42
'Black Print'	15	51
Weingut Schneider		
Rosso		65
Villa Antinori		
Primitivo 'Neprica'	12	41
Tormaresca, Villa Antinori		
Tempranillo 'Malpastor' Crianza	14.5	48
Familia Torres		
Tempranillo 'Macán Clásico'		149
Dom. Rothschild & Vega Sicilia		
Bordeaux 'Les Légendes R Médoc'		65
Dom. Rothschild (Lafite)		
Merlot 'CHANGE'	10	34
Gerard Bertrand		
Zinfandel 'Diamond Collection'		69
Francis Coppola		
Cabernet Sauvignon 'Allomi'		105
The Hess Collection		
Malbec	18	61
Terrazas de los Andes		
Shiraz Cabernet 'Koonunga Hill'	12	41
Penfolds		
Red Blend 'Short Left'	12.5	42
Neil Ellis		

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