CAST IRON GRILL

BURGERS

Served with your choice of French fries or side salad.

CAST IRON Burger 25
Brioche bun | 200g Angus beef patty | chipotle mayonnaise | cheddar | bacon | iceberg lettuce | tomato | onion

CAST IRON Vegan Burger ** 20
Potato bun | 115g Green Mountain patty | chipotle mayonnaise | vegan cheese | iceberg lettuce | tomato | onion

CAST IRON Chicken Burger 22
Brioche bun | crispy corn-fed chicken breast | mango chili chutney | curry mayonnaise | cucumber | lettuce

MAINS, PASTA, LOW & SLOW

Roasted Cauliflower ** 19
Flavoured hummus | crispy kale

Linguine Aglio e Olio * 19
Peperoncino | Pecorino | cherry tomatoes | rocket
+ Grilled beef strips 27
+ Grilled prawns (3 pcs) 28

Cordon Bleu 36
Pan-fried potatoes | cranberries | Taleggio cheese | cured beef ham | thyme

CAST IRON Braised Beef Cheeks 32
Sweet potato purée | green vegetables | port wine reduction

** VEGAN * VEGETARIAN

STARTERS & SOUPS

Bruschetta di Pinsa * 14
Trio of Ricotta & tomato | truffle & artichoke | fig & gorgonzola

King Crab Croquettes 16
Three cream varieties | wild herbs | grissini

CAST IRON Rindertartar 19
150g Argentine Angus tenderloin | CAST IRON marinade

CAST IRON Caesar Salad * 16
Romaine lettuce | anchovies | caper berries | Parmesan crisps
+ Grilled chicken breast 22
+ Grilled prawns (3 pcs) 25
+ Grilled beef strips 25

Super Food Salad * 15
Wild herbs | quinoa | sweet potato | edamame | cashew nuts
+ Grilled chicken breast 21
+ Grilled prawns (3 pcs) 24
+ Grilled beef strips 23

Red Curry Soup 12
Melon | cucumber | cured beef loin
Also available vegan without cured beef loin. **

Seasonal Vegetable Soup * 8

GRILL & BROIL

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

ARGENTINISCHES ANGUS

350g Rib Eye	45
200g Flanksteak	29

US PRIME BEEF

250g Roast Beef	39
350g Rib Eye	58
200g Tenderloin	45

STEAK FLAMBÉ 7

Experience a special highlight: From Wednesday to Friday evenings, we will flambé your steak tableside upon request.
A spectacular finish for true grill enjoyment.

CHICKEN TERIYAKI 26

Basmati rice | wok vegetables | sprout salad

LAMB LOIN 38

Pecan crust | Dijon mustard | honey

CATCH OF THE WEEK

Please Ask for Today's Selection and Price

SALMON 30

200g | pan-seared skin-on

TURBOT 38

160g | hollandaise sauce | Parma ham dust | chervil

SWEETS & TREATS

Orange Crème Brûlée 9
Marinated berries | black sesame ice cream

White Chocolate & Passion Fruit Duet 12
Raspberry Thai basil sorbet | sponge cake | crunch

Cheesecake 12
Matcha | marbled yoghurt ice cream | cassis | sponge

CAST IRON | GRILL

SIDE DISHES

Baked Potato | Raclette cheese | sour cream	6
Sweet Potato Purée	5
Glazed Green Vegetables	6
Pan-fried Potatoes & Onions	5
French Fries	5
Sweet Potato Fries	6
Mixed Side Salad	5
Grilled Vegetables | Basil pesto	6

SAUCES

Café de Paris Butter	4
Pepper Sauce	4
Chimichurri	4
Homemade Choron Sauce	5

Please inform a member of our team if you have any allergies, food intolerances, or special dietary requirements. Information regarding additives is available upon request. All prices are quoted in Euro and include VAT.

GET IN TOUCH

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