

STARTERS

- Soup of the day
€ 8.00
- Flamed tuna belly with ginger, avocado, caviar of escargot and edamame beans
€ 16.00
- Bellota ham, 36 months aged, with sous vide tomatoes and black brioche
€ 18.00
- Dry aged beef tartar with BBQ leek, truffle, chive mayonnaise and beetroot
€ 16.00
- Marinated Bavarian prawns with Franconian lardo, honeyed onions and samphire
€ 18.00
- Nuggets of cured pork shoulder with Jospers-cabbage, hay ash and red beer mustard
€ 14.00
- BA wild herb salad with pumpkin, grapefruit, black salsify and Iberico chips
€ 12.00
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MAINS FROM JOSPER

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| German Porterhouse T-bone
(900g),
40 day-aged
<i>from the region Mittelfranken, aged
by butcher Freyberger</i>
€ 117.00 | BA Beef Club Burger,
Dry aged beef, foie gras, quail egg,
forest mushrooms and truffled brie
€ 32.00 | US Tenderloin (min 200g)
€ 34.00 |
| German Rib-eye (min 300g),
35 day-aged
<i>from the region Mittelfranken,
aged by butcher Freyberger</i>
€ 39.00 | Knuckle of German lamb marinated
with regional mustard
€ 24.00 | US Hanger Steak (220g)
€ 26.00 |
| German Spider Steak (300 g)
<i>from the region Mittelfranken,
aged by butcher Freyberger</i>
€ 26.00 | German Tomahawk steak (1.3kg)
35 days aged on the bone
€ 156.00 | BBQ rubbed beef spare ribs
<i>From the region Mittelfranken by
butcher Freyberger</i>
€ 26.00 |
| | Secreto from Iberico pork (200g)
€ 34.00 | Bavarian 'Crusta Nova' prawns
(6 pieces)
€ 32.00 |
| | US Flapsteak (200g)
€ 26.00 | |
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TOPPINGS

- Roasted bone marrow
€ 4.50
- Roasted Franconian bacon
€ 4.50
- Truffle
€ 8.50
- Foie gras
€ 8.50
- Two Bavarian prawns
€ 11.00
- Deep fried soft shell crab
€ 8.50

SIDES

- Sweet potatoes
€ 4.50
- Homemade French fries, deep
fried in lard
€ 4.50
- Potato-peanut butter dumplings
€ 6.00
- Stuffed red onion
with Jospers cabbage
€ 6.00
- Vegetables of the day
€ 6.00
- Seasonal small salad
€ 4.50

SAUCES

- BA Barbecue Sauce
€ 3.50
- Homemade pepper ketchup
€ 3.50
- Red beer sauce
€ 3.50
- Farmer's butter with herbs and
fermented garlic
€ 3.50
- Warm wood charcoal
mayonnaise
€ 3.50

DESSERTS

- Cheesecake with 'Himmelreich' honey and macerated plums
€ 12.00
- Warm chocolate cake with peanut butter ice cream and red wine pear-tartar
€ 12.00
- Baked apple with vanilla sour cream and caramelized almonds
€ 10.50
- Bavarian cheese out of a 'Glühwein' reduction with homemade bread
€ 14.00

