

## STARTERS

Soup of the day	€ 8.00
Dry aged beef tatar from the rib-eye – shimeji – garden leek – kalamansi – truffle – egg yolk	€ 17.00
Lobster – wasabi – pak choi – apple – black garlic	€ 19.00
Tuna – mango – avocado – tamarind – common razor shell	€ 19.00
Foie gras – plum – brioche – pork skin - cowberry	€ 21.00
Hokkaido pumpkin – pear – peanut – kai-lan	€ 15.00

## MAINS FROM JOSPER

Franconian Porterhouse Steak (1000g), 40 days aged <i>from the region Mittelfranken, aged by butcher Freyberger</i>	German Tomahawk Steak (1.2kg) 35 days aged on the bone	Rib Steak (350g)
€ 117.00	€ 156.00	€ 36.00
Franconian Rib-eye (min 300g), 35 days aged <i>from the region Mittelfranken, aged by butcher Freyberger</i>	Austrian Tri Tip (250g) <i>Wagyu from the Wagyuhof, Mostviertel</i>	US Beef Tenderloin (min 200g)
€ 39.00	€ 58.00	€ 34.00
German Spider Steak (300 g) <i>from the region Mittelfranken, aged by butcher Freyberger</i>	Austrian Flat Iron (250g) <i>Wagyu from the Wagyuhof, Mostviertel</i>	US Hanging Tender (220g)
€ 29.00	€ 65.00	€ 27.00
	Austrian Picanha (250g) <i>Wagyu from the Wagyuhof, Mostviertel</i>	Jumbo King Prawn
	€ 58.00	€ 32.00

## TOPPINGS

á € 4.50

Bone marrow - scallop - bacon jam
Farmer´s bacon from the Uehlfelder premium pig
Foie gras
Glazed yellow boletus - “Alpbutter”

## SIDES

á € 4.50

Homemade potato or sweet potato fries
Fondant potatoes - Bavarian cheese
Peanut butter-potato mash
Vegetables of the day

## SAUCES

á € 4.00

Red beer sauce
Moonshiner ketchup
Mojo verde
Bacon jam
“Slyrs Honey Vanilla” Whisky sauce

## DESSERTS

Cheesecake – peanut butter – meringue - blueberries	€ 14.00
Guanaja chocolate – popcorn – jambu - yuzu	€ 16.00
Curd doughnut – Moonshiner – plum – almond milk	€ 14.00

