

## Starters & Salad

### *Carpaccio of Black Angus Beef*

*with homemade Rucola-Herb-Pesto and freshly grated Parmesan* 16,50 €

### *Beetroot Carpaccio*

*with goat fresh cheese, seeds and pumpkin seeds oil* 12,90 €

### *Caramelised Goat Cheese*

*from Perigord, with Thymehoney on a Cherry Tomato-Rucola Salad* 11,90 €

### *Steak Beef Tatar*

*100 gr Tatar of Black Angus Beef – DIY: Marinate the Tatar according to your personal preference and taste. Served with: Onions, Parsley, Mustard, Paprika*

*Powder, Black Angus BBQ-Sauce, Egg Yolk, Capers and Bread* 13,90 €

### *„Autumn-Winter“ Salad*

*with small poshed pear, roasted sunflower Seeds und nuts and Steakhouse Dressing* 15,50 €

*with mushrooms or Roquefort cheese* + 2,90 €

## Soups

### *Clear-Soup of porcini mushrooms*

*with vegetables and morel dumplings* 8,50 €

### *Westphalian Potato-Parsnip Soup*

*with fried cauliflower* 8,50 €

# Argentinian Beef

*We only use selected Argentinian beef of highest quality!*

## *Blackened Steak*

*a delicacy from Louisiana, Rump Steak with a spicy, special seasoning-mix, fried without Shortening and fried potatoes*

*Ladies Cut: 33,50 € Gentleman's Cut: 40,50 €*

## *Rumpsteak „Strindberg“*

*with an onion mustard - crust and fried potatoes*

*Ladies Cut: 33,50 € Gentleman's Cut 40,50 €*

## *Pepper Steak*

*Rump Steak, with a spicy Pepper Sauce from green and red berries and fried potatoes*

*Ladies Cut: 33,50 € Gentleman's Cut: 40,50 €*

## Fish:

### *Catch fresh plaice*

*with cucumber salad, bacon and crispy bacon fried potatoes* *31,00 €*

### *Catfish fillet with tomatoe topping*

*with spinach and sepia-pearl barley risotto* *29,90 €*

## *Dry Aged Steak, home -aged*

*Please ask our waitres,*

*Ladies Cut: 42,90 € Gentleman's cut: 44,90 €*

## *Black Angus Sirloin Steak*

*Ladies Cut: 28,50 € Gentlemen's Cut: 34,50 €*

## *Black Angus Rump Steak*

*Ladies Cut: 31,00 € Gentlemen's Cut: 39,00 € Steakhouse Cut: 54,00 €*

## *Black Angus Rib - Eye – Steak*

*Gentlemen's Cut: 45,50 € Steakhouse Cut: 72,00 €*

## *Black Angus Fillet Steak*

*Ladies Cut: 48,90 € Gentlemen's Cut: 60,90 € Steakhouse Cut: 85,00 €*

*Ladies Cut: 200 gr Gentlemen's Cut: 300 gr Steakhouse Cut: 500 gr*

*All Steaks will be served with Steakhouse Fries. Baked Potatoe with homemade Herb Cream or*

*salad instead: + 1,50 €*

### *Cooking Level:*

*very rare: blue, very red and cold*

*rare: English, cold red centre, soft*

*medium rare: warm red centre, firmer*

*medium: pink and firm*

*medium +: small amount of pink in the centre*

*well done: grey – brown throughout, firm*

*Argentina - the Origin of the Black Angus Beef*

Argentina is the producer of highest quality beef. One of the most well-known breeds is the Black (Aberdeen) Angus.

The animals grow up in a completely natural and untouched environment. The calves stay with the cows up to eight months. Statistically, each cow has more than 10 km<sup>2</sup> of best meadow space available. The animals can move freely and the grass on the meadow offers a variety of 160 kinds. The choice of the tastiest kind of grass is completely up to the animal. The search for it leads the animal to a lot of movement. This behaviour has a positive impact onto the quality and taste. The animals proceed to slaughter after two years and with a maximum of 400 kg to 500 kg. In the biggest auction for cows, in Liniers, close to Buenos Aires, 12.000 to 15.000 cows are being sold on a daily basis.

The export of Argentinian beef into the EU underlies certain restrictions. This is the reason, why in Germany only certain cuts and bones are offered. The whole import capacity for the EU is restricted to 28.000 t a year, which is a small amount from the Argentinian point of view (average beef consumption per person is approximately 70 kg a year).

# Classics

## *Original „Wiener Schnitzel“*

*Veal with fried potatoes, Lemon and small salad*

*31,90 €*

## *Homemade „Roulade of Beef“*

*with his own Sauce, red cherry- cabbage, and fried bread-dumpling slices*

*28,50 €*

## *Ox cheeks*

*with mashed potatoes and savoy cabbage in cream*

*28,50 €*

## *Veal Liver*

*with jus, mashed potatoes and grilled apples and onions*

*27,50 €*

# *Weltmann's Burgers:*

## *Weltmann's BURGER*

*pure minced beef, juicily grilled, with Rucola salad, tomatoes, onions,*

*Remoulade, BBQ-Sauce and Steakhouse Fries*

*18,90 €*

## *Weltmann's BURGER „Deluxe“*

*pure minced beef, juicily grilled, with Rucola salad, tomatoes, onions,*

*Remoulade crispy bacon, Chili-Beans, cheese, BBQ-Sauce*

*and Steakhouse Fries*

*22,50 €*

## *Weltmann's „Veggi“ BURGER*

*homemade Mushroom – Patties, juicily grilled, with Rucola Salad, Tomatoes, Onions,*

*Remoulade, BBQ-Sauce and Steakhouse Fries*

*18,90 €*

## *Weltmann's "Wild Salmon" BURGER*

*pure salmon fillet, juicily grilled, with Rucola salad, tomatoes, cucumber, onions,*

*Aioli, Honey-mustard and Steakhouse Fries*

*19,90 €*

## *Weltmann's "Goat cheese" BURGER*

*pure minced beef, juicily grilled, with Rucola salad, tomatoes, onions,*

*Remoulade, BBQ-Sauce, goat cheese with sweet mustard and Steakhouse Fries*

*23,50 €*

## *Weltmann's "Truffle" BURGER*

*pure minced beef, juicily grilled, with Rucola salad, tomatoes, onions,*

*Remoulade, BBQ-Sauce, black truffle and Steakhouse Fries*

*26,50 €*

*Our Burger -Meat will be produced by a homemade recipe and seasoned slightly spicy!*

## Sides & Sauces

<i>Fried Potatoes, crispy fried bacon-potatoes</i>	5,40 €
<i>Fries "nature"</i>	4,20 €
<i>Sweetpotatoe Fries</i>	6,60 €
<i>Creamy Kohlrabi / potatoe gratin</i>	5,40 €
<i>spinach</i>	5,40 €
<i>Baked Potatoe, with homemade herb - cream</i>	6,60 €
<i>Mixed Salad with Steakhouse Dressing</i>	6,90 €
<i>BBQ-Sauce</i>	4,20 €
<i>Pepper Sauce</i>	4,20 €
<i>Homemade Herb Butter</i>	2,40 €
<i>Majo / Ketchup</i>	1,10 €

## Dessert:

<i>Homemade Apple Tarte with Ice-Cream</i>	8,10 €
<i>Apricots curt dumplings, with cherries and vanilla ice - cream</i>	7,90 €
<i>Different Ice -Cream flavors,</i>	1 ball 2,00 €