

Starters & Salad

Carpaccio of Black Angus Beef

with homemade Rucola-Herb-Pesto and freshly grated Parmesan

16,50 €

Beetroot Carpaccio

with goat cheese, seeds and pumpkin seeds oil

12,90 €

Caramelised Goat Cheese

from Perigord, with Thymehoney on a Cherry Tomato-Rucola Salad

11,90 €

„Winter“ Salad

with poched pear, roasted sunflower Seeds, berries and Steakhouse Dressing

13,90 €

Soups

Clear – Soup of porcini mushrooms

with vegetables and morel dumplings

8,50 €

Westphalian Kale-Cream Soup

with fried cauliflower and baconchip

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 loup de mer

with wild herb salad and baked potatoe

24,00 €

Zander fillet

with spinach and smashed potatoes

22,50 €

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 km² 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 €

“Chateaux Briand” for 2

*Beef fillet 500g, with smashed potatoes, truffeld pommes, mashrooms
and pepper sauce*

85,00 €

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 or fried mushrooms</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 strudel with Ice – Cream</i>	8,10 €	
<i>Chocolat lava cake, with cherries and vanilla ice - cream</i>		
7,90 €		
<i>Different Ice – Cream flavors,</i>	<i>1 ball</i>	2,00 €