

STARTERS

Seasonal asparagus soup | Salmon parcel

€ 9,-

Beef carpaccio | Duo of courgette | Tomato | Pine nuts

€ 14,-

Ravioli | Ricotta | Truffle | Green asparagus

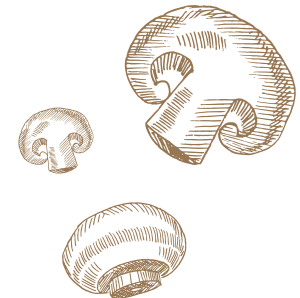
€ 14,-

Variations on Salmon | Dill | Cucumber | Skyr

€ 14,-

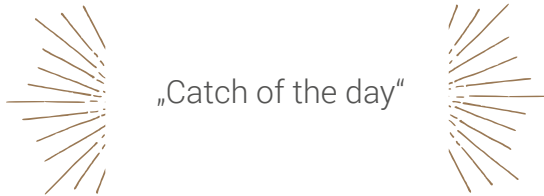
Tuna tartare | Avocado | Wasabi | Sushi ginger

€ 16,-



OFF THE SOUTHBEND GRILL

Fish and shellfish from the Southbend grill inc. 2 sides of your choice and salsa verde.



Whole Canadian lobster tail

€ 44,-

6 Rosenberg prawns (ca. 200 g)

€ 24,-

SIDES

Bacon rosti

Truffle fries

Asparagus risotto

Herbed garlic potatoes

Baked couscous balls

VEGETABLES

Thai broccoli

Smoked turnip

Grilled asparagus

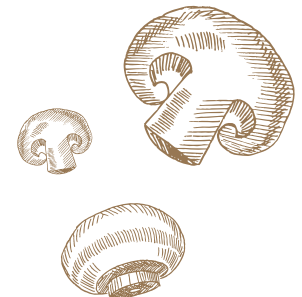
Grilled vegetables

Side salad | Nuts | Sprouts

SAUCES

Herb butter | BBQ salsa | Salsa verde | Béarnaise sauce

€ 2,50 each



OFF THE SOUTHBEND GRILL

Steaks, 200 or 300 g each incl. 2 side dishes of your choice and ox jus.
We always grill medium, unless you have a different preference.

U.S. prime beef quality,
Creel Stone Angus

Hip steak

the lean & mild
“Everybody’s Darling”

€ 29,- | € 39,-

Australia

Flank steak

the thin, juicy one
with a full-bodied bite

€ 29,- | € 39,-

Spain

Iberico pork filet

€ 22,- | € 28,-



OFF THE SOUTHBEND GRILL

Steaks, 200 or 300 g each incl. 2 side dishes of your choice and ox jus.
We always grill medium, unless you have a different preference.

Simmental meat from heifers
Entire sirloin dry-aged Angus, min. 26 days

Tomahawk

approx. 1 kg of the meat part,
which looks like an axe

€ 7,50 per 100 g

T-bone

approx. 800 g, the T-bones
with fillet and roast beef

€ 7,50 per 100 g

South American
Black Angus grain-fed

Fillet

the finest and most tender cut

€ 38,- | € 48,-

Ribeye – Classic

entrecôte from the rib

€ 35,- | € 45,-

Roast beef

pure meat delight without fat

€ 33,- | € 43,-

To ensure everything goes smoothly, we recommend choosing our popular meat platter or a combined fish/meat platter for 8 or more people. Per person 300g | €43 inc. a wide selection of sides.

OVER THE TOP



For a special indulgence...



½ Lobster tail

€ 18,-

Pan-fried goose foie

€ 6,90

SIDES

Bacon rosti

Truffle fries

Asparagus risotto

Herbed garlic potatoes

Baked couscous balls

VEGETABLES

Thai broccoli

Smoked turnip

Grilled asparagus

Grilled vegetables

Side salad | Nuts | Sprouts

SAUCEN

Herb butter | BBQ salsa | Salsa verde | Béarnaise sauce

€ 2,50 each



DESSERT

„Hannibal style“ crème brûlée

€ 9,-

A modern twist on the „Black Forest gâteau“

€ 9,50

