



### STARTERS & STREETFOOD SUSHI

THAI CURRY SOUP -SPICY- GRILLED SCALLOP	9,-
VEGETARIAN ROLL GREEN ASPARAGUS TEMPURA, CUCUMBER, AVOCADO, SESAME	11,-
SALMON ROLL -NEW YORK STYLE- SALMON, CUCUMBER, AVOCADO, TERIYAKI SAUCE, DAIKON CRESS	15,-
BLACK TIGER PRAWNS TEMPURA CRISPY BLACK TIGER KING PRAWNS, MAYONNAISE WITH CHILI AND YUZU	19,-
MAGURO ROLL TUNA TEMPURA, GREEN ASPARAGUS, WASABI, CUCUMBER, CRESS	19,-
EBI ROLL - THE GRILL STYLE AVOCADO, GREEN ASPARAGUS, SPICY GRILLED KING PRAWNS, WAKAME	21,-
SALT & PEPPER WITH FRIED BEEF TENDERLOIN, HERBS, CHILI, JAPANESE MAYONNAISE	23,-

### SASHIMI, SUSHI, OYSTERS & MORE

THE BIG SAKE NIGIRI TERIYAKI SAUCE, LIME	PER PIECE 4,00
SASHIMI ON THE ROCKS PREMIUM SELECTION THE GRILL SALMON	17,-
TUNA	19,-
HAMACHI	19,-
IBODAI TATAKI BUTTERFISH -RARE-, CAVIAR PONZU SAUCE, TOKIO PEPPER	19,-
ABURI SAKE SHORT GRILLED SALMON MISO TRUFFLE SAUCE, GINGER, HOT CHILI, CUCUMBER, NORI	23,-
SUSHI MORIAWASE FAVOURITE CHEF'S CHOICE OF SUSHI ROLLS, SASHIMI NIGIRI, TOGARASHI CRUNCH, WASABI	PER PERS. 45,-
<b>THE GRILL OYSTER SELECTION</b>	
OYSTERS FINE DE CLAIRE	4 PIECES 19,-
OYSTERS BLOODY MARY	4 PIECES 25,-
OYSTERS ROCKEFELLER	4 PIECES 27,-
TOMATO-HORSERADISH, LEMON & CHESTER BREAD	

### SPECIALS

CEASAR SALAD THE GRILL STYLE ROMAINE LETTUCE, CEASARE CARDINI DRESSING	12,-
GRILLED GREE ASPARAGUS EXTRA VIRGIN OLIVE OIL, POACHED EGG, BLACK TRUFFLE	15,-
CAESAR SALAD PARMESAN DRESSING AND NO 1 GRILLED KING PRAWNS -SPICY-	25,-
NO 2 STRIPS OF GRILLED BEEF TENDERLOIN	27,-
NO 2 FRIED HALF LOBSTER	39,-
TATAR OF US PRIME BEEF CAPERS, ANCHOVIES, EGG, DIJON-MUSTARD, SHALLOTS & PARSLEY	150 g 23,-
TERIYAKI FILET OF TUNA "NOBU STYLE" RARE SAIKYO-MISO VEGETABLES POTATO PUREE WITH WASABI	33,-
LOBSTER THE GRILL WHOLE GRILLED CANADIAN LOBSTER CHIMICHURRI, CHILI MAYONNAISE, FRENCH FRIES "ROYALE" AND SPINACH	55,-

### ALL STEAKS ARE PREPARED IN OUR 900° GRILL

#### PIMP YOUR BEEF

22 CARAT GOLD LEAF € 24,- / leaf

#### FIND YOUR FAVOURITE

TRUFFLED BEEF BURGER 250 G PRIME BEEF, PLANNED BLACK TRUFFLE, ICEBERG LETTUCE, AVOCADO, TRUFFLE MAYONNAISE, BRIOCHE-BUN	28,-
FLANK STEAK US PRIME BEEF GOP NEBRASKA	-300 g 32,-
RUMPSTEAK DRY AGED GERMANY	-400 g 36,-
ONGLET OF BISON BUTCHERS WIFE FAVOURITE! TENDER AND INTENSE	-300 g 38,-
POMMERSCHES ENTRCÔTE DRY AGED JAPANESE STYLE, GEMANY STRONG MARBLING	-300 g 40,-
SURF & TURF THE GRILL BEEF TENDERLOIN GERMANY (200 g) HALF GRILLED LOBSTER, COCKTAIL SAUCE AND TWO SIDES	68,-

#### TENDERLOINS

TENDERLOIN GERMANY, BADEN-WÜRTTEMBERG	~250 g 38,-
TENDERLOIN IRELAND FROM JOHN STONE 21 DAYS DRY AGED	~250 g 42,-
TENDERLOIN NATURAL BLACK ANGUS AUSTRALIA JACK 'S CREEK FARM MS 3 + GRAIN FED	~250 g 46,-

#### SIMPLY THE BEST

WAGYU ROASTBEEF MARBLING GRADE 6-7	~200 g 62,-
WAGYU FILET MARBLING GRADE 4-5	~200 g 72,-
AUSTRALIA, JACK CREEK FARM	

#### FOR TWO OR MORE

CLUB STEAK BONE IN ROASTBEEF 60 DAYS DRY AGED GERMANY, BADEN-WÜRTTEMBERG	up from 600 g per 100 g 11,-
PORTERHOUSE USA -1200 G ROASTBEEF AND TENDERLOIN GRILLED ON THE BONE THE QUEEN OF STEAKS	per 100 g 14,-
TOMAHAWK STEAK ~1200 g DRY AGED RIB EYE WITH COMPLETE RIB BONE	per 100 g 15,-
T-BONE STEAK DRY AGED ~700 g 21 DAYS DRY AGED ON THE BONE BIG TENDERLOIN PART, POMMERN	79,-
CHÂTEAUBRIAND- BEEF TENDERLOIN FRIED IN ONE PIECE	up from 600 g per 100 g 14,-

PREPARATION TIME OF OUR STEAKS IS BETWEEN 30 AND 40 MIN, ACCORDING TO THEIR WEIGHT. THE INDICATED WEIGHTS ARE GROSS WEIGHTS BEFORE PREPARATION.

#### SIDES

FRENCH FRIES "ROYALE"	4,-
POTATO PUREE	4,-
PARMESAN FRIES WITH TRUFFLE OIL	4,-

#### VEGETABLES

SPINACH	4,-
CARROTS WITH TARRAGON	4,-
GREEN ASPARAGUS	6,-

#### SAUCES

CHIMICHURRI	4,-
MADAGASKAR-PEPPERCORN-SAUCE	4,-
BÉARNAISE SAUCE	4,-

#### DESSERT

AFFOGATO ESPRESSO, VANILLA ICE CREAM	6,-	VANILLA PANNA COTTA RAGOUT OF RED BERRIES	8,-	OUR VERY SPECIAL LEMON SHERBET BÉNAZET VODKA AND FRESH MINT	8,-
CRÈME BRÛLÉE WITH CASSIS SHERBET	10,-	BLACK MAGIC CHOCOLATE CAKE COCONUT ICE CREAM	10,-	APPLETART THE GRILL (LUKEWARM) VANILLA ICE CREAM	10,-

WAITING TIME IS ABOUT 15 MIN