

SPEISEWIRTSCHAFT

VON METZGERS

MENU

STARTERS

CORN SOUP	10
chorizo, popcorn, chimmi churi	
ANGUS BEEF TARTARE	19/27
tartar mayonnaise, pickled beech mushrooms, egg yolk creme, parmesan chip	
WAGYU CARPACCIO	24
parmesan, soy-wasabi vinaigrette, spring onions	
WAGYU TATAKI	38
chili peppers, sesame, togarashi mayonnaise, soy-wasabi vinaigrette	
GRILLED OCTOPUS „BABAGANOUSH“	19
creme of eggplant, bell peppers, sesame	

FOREST AND MORE

FOREST MUSHROOM TARTARE	19/27
pickled vegetables, sour cream, lamb's lettuce, chervil oil	
RISOTTO	24
baked pumpkin, lamb's lettuce, parmesan	
GRILLED CEASAR'S	12
grilled romaine lettuce hearts, buttermilk creme, pickled mushrooms, candy beets	
+ CORN-FED CHICKEN BREAST SUPREME	26
+ FILET TIPS	28
+ GRILLED EMPEROR PRAWNS	24

FAVORITE DISHES

WIENER SCHNITZEL (ALSO GLUTENFREE)	28
salad of potato and cucumber, lingonberries, lemon, capers, anchovy	
HEAVEN & EARTH	22
smoked mashed potatoes, marinated apple, purple potato chips	
GRILLED DUCK BREAST	32
teriyaki sauce, leeks, sesame, chervil	

FROM THE SEA

PAN- ROASTED COD FILLET	36
three kinds of cauliflower, saffron, herb oil	
GRILLED EMPORER PRAWNS	28
pak choi, beetroot, puffed wild rice	
SCALLOPS	30
two kinds of peas, buttermilk creme, sweet potato straws	

METZGERS CUTS - FROM THE OX GRILL

RIB EYE		33
Dat Beest, Angus Heifer	350g	
FILET	LADIES CUT GENTLEMEN CUT	30 44
Dat Beest, Angus Heifer	200g 300g	
RUMPSTEAK		38
US, Black Angus	300g	
IBERICO SQUARE		26
Pata Negra, Extremadura	250g	
CORN-FED CHICKEN BREAST		26
Paderborner, free range chicken	300g	

OVER THE EMBERS - FROM THE OX GRILL

TOMAHAWK	100G	14
Dat Beest, Black Angus		
FLANKSTEAK	100G	15
US, Black Angus		
PRIME RIB	100G	18
US, Black Angus		
RIB EYE PRIME	100G	18
US, Black Angus		
T-BONE DRY AGED	100G	16
Dat Beest, Black Angus, aged 42 days		
BONE IN RIB OR STRIP DRY AGED	100G	16
Dat Beest, Black Angus, aged 42 days		

SIDES

BREAD - Dip	3
THIN FRENCH FRIES	5
THIN FRENCH FRIES GARLI STYLE - parmesan, garlic, parsley	6
THIN FRENCH FRIES TRUFFLE- trufflecreme, parmesan	7
TRUFFLED POTATO GRATIN - trufflecreme	8
SMOKED MASHED POTATOES - bone marrow, chives	8
ROASTED BABY CARROTS -manuka honey, amaranth	7
SAUTÉED SPINACH - parmesan, garlic, onions	8
SAUTÉED FOREST MUSHROOMS - garlic, majoran, bacon	10
BAKED PUMPKIN - tandoori mayonnaise	9
PAK CHOI KIMCHISTYLE - sesame	9

TUNKE & JUS

PORTWINEJUS	5
BERNAISE	5
GARLICBUTTER	4
BBQ SAUCE	4
CHIMMI CHURRI STYLE	4
METZGERS STEAKSAUCE	4
TRUFFLED MAYONNAISE	4

FOR THE KIDS

WIENER SCHNITZEL french fries, lemon	14
FISH FINGERS homemade fish sticks, french fries, lemon	11

DESSERT

CHOCOLATE- ORANGE- POPPY SEED CAKE blueberry, honey- quark- cream, orange chip	12
SEMOLINA FLUMMERY pear marinated in black currant, walnut vanilla	10
CHEESECAKE marinated berries, coulis of mixed berries, marzipan hip	10
SCOOP ICE/SORBET please ask our waiters for the daily offer	3

COFFEE

CAFE CREMA	5
ESPRESSO DOPPIO	3 5
CAPPUCCINO	5
LATTE MACCHIATO	5
TEA (MINT, LEMON)	4

SOFTDRINKS

COCA COLA, FANTA, SPRITE, MEZZO	0,2 0,4	3 5
WASSER STILL OR SPARKLING	0,2 0,7	2 6
SODA, TONIC, SPICY GINGER, GINGER ALE	0,2	4

JUICE OR MIXES

APPLE-, BLACKCURRANT-, CRANBERRY-, PASSIONFRUIT-, JUICE OR MIXED WITH WATER	0,2 0,4	3,5 6
---	-----------	---------

DRAFT BEERS

RATSHERRN PILS	0,2 0,4	3,5 6
RATSHERRN ZWICKL	0,2 0,4	3,5 6
BAYREUTHER HELLES	0,2 0,4	3,5 6
MAISEL'S WEISSE	0,5	6

FOR BOTTLE BEERS ASK OUR WAITERS PLEASE

WINE BY THE HOUSE 0,15 | 0,75

M BLACK LABEL GRAUBURGUNDER	7 30
SCHICKEN RIESLING	7 30
SAUVIGNON BLANC	8 35
ROTE KUHVEE	7 30
REHBE & HIRSCH	10 45
PETIT ROSÉ	7 30