

# SPEISEWIRTSCHAFT

VON METZGERS

MENU

## STARTERS

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TAFELSPITZCONSOMMÉ Small vegetables, chives	14
ANGUS BEEF TARTARE Tartar mayonnaise, quail egg, black salsify, celery, mushrooms	21/30
THIN SLICES OF MARINATED VENISON LOIN Lamb's lettuce, cashews, sun-dried tomato, lingonberries	31
WAGYU CARPACCIO Fig, arugula, dijon mustard cream, parmesan, croutons	28
GRILLED OCTOPUS Rutabaga cream, bell pepper cream, sun-dried tomato, cabbage salad	22

## FOREST AND MORE

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MUSHROOM SLICE Chestnut, date, nut crunch, chervil	21
SPINACH DUMPLINGS Mountain cheese, walnut, salad leaves	27
WINTER SALAD Beets, truffle mayonnaise, lamb's lettuce, fried onions	14
+ CORN- FED CHICKEN BREAST	29
+ FILET TIPS	31
+ GRILLED EMPORER PRAWNS	27

## ALL TIME FAVORITES

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WIENER SCHNITZEL (ALSO GLUTENFREEI) Salad of potato and cucumber, lingonberries, lemon, capers, anchovy	26/33
BRAISED OX CHEEK Parsnip- almond purée, beech mushrooms, potato straw	29
VENISON GOULASH Spätzle, mushrooms, baby carrots, pearl onions, guanciale	31

DUET OF BEEF 58  
Beef tenderloin, ox cheek, corn purée, beech mushrooms, baby carrot, jus

BEEF ROULADE 29  
Smoked mashed potatoes, red cabbage, pointed cabbage salad

## FROM THE SEA

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SEAFOOD VARIATION 50  
Carrot puree, oranges, broccoli foam, fennel, salad leaves

GRILLED EMPEROR PRAWNS 32  
Sweet potato, brussels sprouts, pomegranate, chili pepper, mango

## METZGERS CUTS - FROM THE OX GRILL

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RIB EYE 37  
Dat Beest, Angus Heifer 350g

FILET LADIES CUT | GENTLEMEN CUT 33 | 49  
Dat Beest, Angus Heifer 200g | 300g

RUMPSTEAK 42  
US, Black Angus 300g

IBERICO KARREE 33  
Pata Negra, Extremadura 250g

CORN-FED CHICKEN BREAST 29  
Paderborner, free range chicken 300g

## OVER THE EMBERS - FROM THE OX GRILL

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TOMAHAWK 100G 16  
Dat Beest, Black Angus

FLANKSTEAK 100G 17  
US, Black Angus

PRIME RIB 100G 20  
US, Black Angus

RIB EYE PRIME US, Black Angus	100G	20
T-BONE DRY AGED Dat Beest, Black Angus, aged 42 days	100G	18
BONE IN RIB ODER STRIP DRY AGED Dat Beest, Black Angus, aged 42 days	100G	18

## SIDES

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BREAD - Dip		5
THIN FRENCH FRIES		7
THIN FRENCH FRIES GARLICSTYLE - parmesan, garlic, parsley		8
THIN FRENCH FRIES TRUFFLE- trufflecreme, parmesan		9
TRUFFLED POTATO GRATIN - trufflecreme		9
ROASTED BABY CARROTS - manuka honey, amaranth		9
SAUTÉED SPINACH - parmesan, garlic, onions		10
SAUTÉED FOREST MUSHROOMS - garlic, majoran, bacon		11
RAOSTED ASPARAGUS - soy-wasabi-vinaigrette, sesame		11
FRIED BRUSSELS SPROUTS - bacon		11

## TUNKE & JUS

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PORTWEINJUS		5
BERNAISE		5
GARLICBUTTER		5
BBQ SAUCE		5
CHIMMI CHURRI STYLE		5
METZGERS STEAKSAUCE		5
TRUFFLED MAYONNAISE		5
PUMPKIN CHUTNEY		5

## FOR THE KIDS

WIENER SCHNITZEL French fries,lemon	16
FISH FINGERS Homemade fish sticks,french fries,lemon	13

## FÜR DANACH

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QUINCE-NOUGAT-TARTE Nut crumble, sour cream ice, filo dough	14
PEAR- CURD STRUDEL Cherry, chocolate ice cream, almond	11
COFFEE CRÉME BRÛLÉE Cherry, chocolate tuile, lemon balm	11
SCOOP ICE/SORBET Please ask our waiters for the daily offer	4

## COFFEE

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

## SOFTDRINKS

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

## JUICES OR MIXES

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APFEL-, CRANBERRY-,	0,2   0,4	3,5   6
MARACUJA-, BLACK CURRANT-,		
JUICE OR MIXED WITH WATER		

## DRAFT BEERS

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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

FOR BOTTLED BEER ASK OUR WAITERS PLEASE

## WINE BY THE HOUSE 0,15 | 0,75

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