

# SPEISEWIRTSCHAFT

VON METZGERS

MENU




## TO START WITH

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WATERCRESS SOUP smoked eel, trout caviar, apple	14
ANGUS BEEF TATAR fermented egg yolk, miso marinade, wasabi crunch, pea shoot	19/26
GRILLED PULPO „BABAGANOUSH“ eggplant, sesame, pepper, salt lemon aioli	19
HEAVEN AND EARTH blood sausage, potatoe foam, green apple, onion jam	16

## FOREST AND MEADOW

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BAKED BURRATA  tomatoe ragu, basil foam, olive sand	16
PULLED MUSHROOM  flat bread, miso chili mayonnaise, lettuce	18
GRILLED CEASAR'S  romaine lettuce heart, garlic parmesan cream, anchovies, confit dat tomatoes	12
+ CORN CHICKEN BREAST	28

## OUT OF THE WATER

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TEMPURA PRAWNS (4 PIECES) salt lemon aioli, sweet potatoe puree, chili, letucce	24
COD FREID ON THE SKIN fregola sarda, bottarga, tomatoe butter, hazlenut	34

## SEASONAL & FAVOURITE DISHES

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KALE COMPLETE	24
cabbage sausage, pork neck, pork belly, caramalized potatoes, mustard	
WIENER SCHNITZEL	26
cucumber potatoe salad, cranberries, lemon, capers, anchovy	
TWO KINDS OF THE BLACK ANGUS BEEF	42
beef rib, filet, corn puree, king oysters mushrooms, blackberry jus	

## METZGERS CUTS - FROM THE OX GRILL

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RIB EYE		32
Pommern, heifer angus		350g
FILET	LADIES CUT   GENTLEMEN CUT	29   43
Elbtalaue, heifer angus		200g   300g
NY STRIP		38
US, Black Angus		300g
IBERICO RACKS		21
Pata Negra, Extremadura		250g
CORN CHICKEN BREAST		18
France, lable rouge		200g

## ABOVE THE EMBERS - FROM THE OX GRILL

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FLANKSTEAK	100G	13
US, Black Angus		
TOMAHAWK	100G	12
Pommern, Angus		
DIFFERENT CUTS OUT OF OUR DRY AGER	100G	14
Elbtalaue, heifer Angus		

## SIDES

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BREAD AND DIP	3
THIN FRENCH FRIES	5
THIN FRENCH FRIES - parmesan, garlic, parsley	6
THIN FRENCH FRIES - truffle cream, parmesan	7
TRUFFLED POTATOE GRATIN - truffle cream, parmesan	8
ROASTED BABY CARROTS - Manuka honey, amaranth	7
SAUTEED YOUNG SPINACH - parmesan, garlic, shallots	8
FRIED MUSHROOMS - marjoram, shallots, garlic	7
WILD BROCCOLI „ASIAN STYLE“ - soy wasabi varnish, sesame	7
SAUTEED CORN OF THE COB - chorizo, marjoram, garlic	8

## DIPS & JUS

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PORT WINE JUS	5
BEEF FAT BERNAISE	5
GARLICBUTTER	4
ONION JAM	3
CHIMMI CHURRI STYLE	4
SPICY „PAPRIKA SALSA“	4
METZGERS STEAKSAUCE	3
TRUFFLE MAYONNAISE	4

## FOR THE KIDS

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WIENER SCHNITZEL thin french fries, lemon	14
FISHSTICKS homemade fishsticks of the cod, thin french fries, lemon	11
POTATO PANCAKES (3 PIECES) apple puree, cinammon & sugar	8

## FOR THE FINAL

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BROWNIE CHUNKS white chocolate foam, calamansi gel, walnut, atsina cress	10
CHEESECAKE flamed whipped cream, cassis sorbet, blackberry coulis, dark chocolate	10
CREME BRÛLÉE salt caramel ice cream, atsina cress	9
SCOOP OF ICE CREAM / SORBET PLEASE ASK FOR OUR DAILY ICE CREAM	3

## COFFEE

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CAFE CREMA	4
ESPRESSO   DOPPIO	2,5   4
FLAT WHITE	4
LATTE MACCHIATO	4
TEA (EARL GREY, FRUIT, CHAMOMILE, MINT)	4

## SOFTS

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

## JUICE & SPRITZER

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APPLE -, PINEAPPLE-, CRANBERRY-, PASSION FRUIT-, CURRANT-, JUICE OR SPRITZER	0,2   0,4	3,5   6
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## DRAFT BEER

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RATSHERRN PILS	0,2   0,4	3,5   6
RATSHERRN ZWICKL	0,2   0,4	3,5   6
METZGERS PALE ALE	0,3	5
MAISEL'S WEISSE	0,5	6

## WINE BY THE GLAS 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