


# SPEISEWIRTSCHAFT

VON METZGERS

MENU

## TO START WITH

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ASPARAGUS CREME SOUP	10
seasonal german asparagus, wood garlic foam	
BLACK ANGUS TATAR	19/27
marinated in BBQ, three kinds of onion, creamy egg yolk	
GRILLED PULPO „BABAGANOUSH“	19
eggplant, sesame, pepper, salt lemon aioli	
ASPARAGUS - SESAME - SALAD	22
two kinds of pickled salmon, letucce tips, strwaberries, wood garlic	
WOOD GARLIC DUMPLING 	19
mushroom ragout, pea puree, two kinds of turnips, parmesan	
GRILLED CEASAR'S	12
romaine lettuce heart, garlic parmesan creme, anchovies, confit dat tomatoes	
+ CORN CHICKEN BREAST	26
+ FILET TIPS	28

## OUT OF THE WATER

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RED SHRIMP	27
caramelized cauliflower, bouillabaisse sauce, fennel salad	
LOUP DE MER	36
grilled vegetables, early potatoes, lemon - beurre - blanc	
OYSTERS	
please ask our service	

## FAVORITE DISHES

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WIENER SCHNITZEL	27
Lauwarmer Kartoffel-Gurkensalat, Preiselbeeren, Zitrone, Kaper, Sardelle	
PRIME BOILED BEEF FILLET	29
spinach, pine nuts, fondant potatoes, horseradish, frankfurter green sauce	

## SEASONAL

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SEASONAL GERMAN ASPARAGUS		19
buttered potatoes, sauce hollandaise, melted butter, lemon		
+ HOLSTEINER BACON		17
+ WIENER SCHNITZEL		18
+ FILET 200G		30

## METZGERS CUTS - FROM THE OX GRILL

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RIB EYE			33
Pommern, Angus-Färs			350g
FILET	LADIES CUT   GENTLEMEN CUT		30   44
Elbtalaue, Angus-Färs			200g   300g
NY STRIP			38
US, Black Angus			300g
IBERICO KARREE	250g	24	
Pata Negra, Extremadura			
MAISHÄNCHEN BRUST	250g		26
Frankreich, Label Rouge			

## ABOVE THE EMBERS - FROM THE OX GRILL

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FLANKSTEAK		100G	15
US, Black Angus			
TOMAHAWK		100G	14
Pommern, Angus			
VERSCHIEDENE CUTS AUS UNSEREM DRY AGER		100G	16
Färs Elbtalaue, Angus			

## SIDES

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BREAD AND DIP	3
THIN FRENCH FIRES	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
FRIED GREEN ASPARAGUS - soy wasabi varnish, sesame	7
BAKED CAULIFLOWER - tempura, tandori mayonaise, chili strings	8

## TUNKE & JUS

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PORT WINE JUS	5
BERNAISE	5
GARLIC BUTTER	4
ONION JAM	3
CHIMMI CHURRI STYLE	4
SPICY „PAPRIKA SALSA“	4
METZGERS STEAKSAUCE	3
TRUFFLE MAYONNAISE	4
FRESH HORSERADISH	4

## FOR THE KIDS

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WIENER SCHNITZEL thin french fries, lemon	14
FISHSTICKS homemade fishsticks, thin french fries, lemon	11
METZGERS SAUSAGE thin french fries	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
VARIATION OF RHUBARB AND STRAWBERRIES woodruff sorbet, almond slivers	10
SCOOP OF ICE CREAM / SORBET please ask for our daily ice cream	3

## COFFEE

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CAFE CREMA	5
ESPRESSO   DOPPIO	3   5
CAPUCCINO	5
LATTE MACCHIATO	5
TEE (SCHWARZ, KRÄUTER, MINZE)	4

## SOFTS

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COCA COLA, FANTA, SPRITE, MEZZO	0,2   0,4	3   5
WASSER MIT ODER OHNE	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

WEITERE FLASCHENBIERE FINDEN SIE AUF UNSERER ALKOHOLIKA KARTE

## 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