

*Beefer's
Royal*



Beefers Signature Aperitifs

Italicus Limonata Italicus, Zitronen-Limonade, Minze	12,5
Italicus Negroni Bianco Italicus, Lillet Blanc, Dry Gin, Oliven	15,5
Malfy Gin Tonic Malfy Gin, Thomas Henry	14,5
Chandon Garden Spritz	12,5
French 75 Gin, Zitrone, Zucker, Champagner	17,5
Crodino Spritz (alkoholfrei) Crodino Biondo, Zitronen-Limonade	8,5

Beefer's Royal

weekly offer

asparagus soup
wild garlic croutons
10,50 €

asparagus
sauce hollandaise / potatos
26,50 €

optionally with:

2 seawater-prawns	40,00 €
200g australian beef tenderloin	48,00 €
monkfish	45,00 €

strawberrys with vanilla ice cream
8,50 €

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Starters

mixed garden greens	8,00
monastery Michaelsberg wild herbs / tomato / cucumber / sprouts / hemp seeds monschauer mustard dressing	14,50
Buffalo mozzarella colorful tomatoes / basil gel	16,00
classic ceasar salat Black-feathered chicken	17,50
falafel 5pcs.	14,50
prawns 2pcs.	19,50
salmon tartare Label rouge avocado	19,00
duett of pulpo and prawn yuzogel / queller / kimchi	18,50
hand-tapped australian beef carpaccio parmesan / lemon	21,50
beef tartare truffle chip	21,50
vegan tuna watermelon / wasabi	15,50

Soups

corn soup quail breast / paprika-coriander oil	14,00
tomato soup basil / creme fraiche	9,50

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Main courses

Monkfish / kalamata olive crust truffle-mashed potato / wild broccoli	200g	39,50
Black-feathered chicken breast	250g	19,00
Irish rack of lamb	350g	42,50
Australian New York Striploin (Wet Aged)	200g 300g	29,50 34,00
Surf & Turf 200g beef tenderloin / seawater-prawn	200g	48,50
Australian beef tenderloin (Wet Aged)	200g 300g 400g	38,50 44,00 49,50
Australian Rib-Eye Steak (Dry Aged)	300g 400g	32,00 42,00
Entrecôte (Dry Aged) <i>Irish Black Angus, John Stone, Green Feed</i>	300g 400g	35,00 42,00
T-Bone Steak <i>Irish Black Angus, John Stone, Green Feed</i>	1000g	115,00

our Dry Ager meat

Dry aged Tomahawk steak <i>Irish Black Angus, John Stone, Green Feed</i>	1.100g	115,00
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All weights are approximate raw weights

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vegetarian dishes

gratinated picandou fig / onion chutney	12,50
veggie burger vegan Patty / blue cheese / wedges	19,50
potato in the forest mushroom hollandaise / mini corn / forest mushrooms	15,50

Sides

wild broccoli	5,00
leaf spinach	5,00
grilled vegetables	5,00
grilled green asparagus	5,00
king oyster mushrooms	5,00
"Full Metal Jacket" baked potato / sour cream	6,00
steak fries	5,00
truffle-mashed potatoes	5,50

Dips & sauce

homemade herb butter / steakbutter	2,50
port wine-thyme jus	4,50
sauce bernaise	4,50
chimichuri	3,50

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Dessert

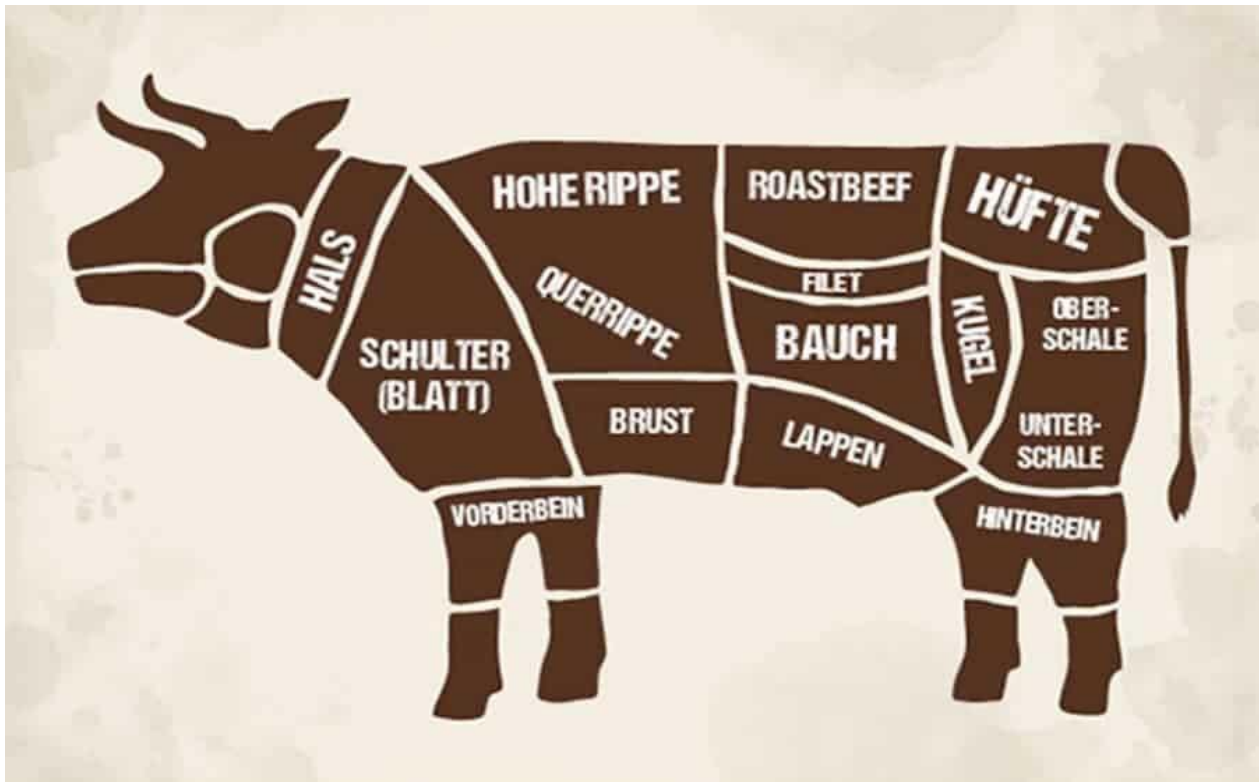
caramel-peanutbutter cremè brûlée tangerines sorbet / basil crumble	12,50
american cheesecake blueberry-rosemary gel / walnut	12,50
dessert variation 90s bubblegum ice cream / strawberry-mascarpone mousse cornflakes panna cotta	14,50
duett of Valrhona chocolat white and dark chocolat mousse	14,00

Cheese

assorted cheese plate Baguette / Figmustard <i>Picandou (goat cheese) France</i> <i>Queso Manchego (sheep cheese) Spain</i> <i>Reblochon (red mold cheese) France</i> <i>Appenzeller, Switzerland</i>	17,00
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All prices include statutory VAT and are in euros

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wine by glass white

		Alc/vol		
2022	Spätburgunder Blanc de Noir, Brogsitter, Ahr	12,5%	0,1	5,00
2022	Weißburgunder RK, v. Kesselstatt, Mosel	12,0%	0,1	5,00
2021	Johannesberger Riesling, feinherb, Wegeler, Rheingau	12,0%	0,1	5,00
2022	Chardonnay, Schneider, Pfalz	13,0%	0,1	6,50
2021/22	Sauvignon "Krain" ,Wilhelm Walch, Alto Adige DOC	13,0%	0,1	6,50

wine by glas rosé

2022	"Irréstible", Cru Classé, De la Croix , Provence	13,0%	0,1	7,00
2021	Cabernet Sauvignon, Valdivieso, Chile	12,0%	0,1	5,00

wine by glas red

2022	"Edition B" Frühburgunder, Brogsitter, Ahr	13,0%	0,1	5,50
2021	Merlot Barrel Aged, La Forge Estate, Pays d Óc	13,0%	0,1	5,00
2020	"Pigmentum" Malbec de Cahors	13,5%	0,1	6,00
2020	Zinfandel Old Vine (Primitivo),Stonebarn,California	13,5%	0,1	5,00
2018	"Enira", Merlot, C.S., Syrah, v. Neipperg, Bessa Valley	13,5%	0,1	6,50
2019	Dehesa La Granja, Tempranillo, A. Fernández, Castilla y Leon	14,5%	0,1	5,50

Dessertwein

2020	Cuvée Auslese - Chardonnay- Welschriesling - Weinlaubenhof Kracher, Österreich	12,0%	0,1 l	8,50
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