

Beefer's
Royal



Beefer's Signature Aperitifs

Louis Roederer Brut Reims, Champagne	0,1	15
French 75 Dry Gin, Zitrone, Zucker, Champagner		17,5
Negroni Dry Gin, Campari, Wermuth rosso		15
Malfy Gin Tonic Malfy Gin, Thomas Henry		14
L'Aperitivo Nonino / Tonic Botanical Drink		10
Crodino Spritz (alcohol free) Crodino Biondo, Lemonade		9
Lillet Wild Berry (alcohol free)		10



Beef Lover Menu for 2

The "Beef Lover Menu for 2" includes :

Hand-cut beef tartare from australian beef tenderloin

* * *

1.1kg Australian Tomahawk steak from our dry ager
2 Sides and a sauce of your choice

* * *

American Cheesecake

for two people

169,00

Beefer's Royal

Starters

Mixed garden greens	small	8,00
	large	14,50
Smoked celeriac		
Appel / Hazelnut / Lemon - vegan		18,50
Layered pumpkin		
Pear / Goat cheese / Pumpkin seeds / Tarragon		19,50
Fjord trout ceviche		
Fennel / Lemon / Horseradish / Dill		21,50
Beef tartare		
Truffle / Pearl onions		24,50

Soups

Chestnut cream soup	11,50
Madeira / Celeriac / Parsley	
Beef consommé	12,50
Marrow dumplings / Root Vegetables / Chives	

Beefer's Royal

Premium cuts of Australian beef

Steak Bavette	250g	33,00
Rump steak	250g	35,00
Ribeye steak	300g	39,00
Beef tenderloin steak	250g	44,00

Our Dry Ager meat

Dry aged Tomahawk steak <i>Bone-in, aged ribeye</i>	1.100g	115,00
--	--------	--------

Additional cuts from the Jospier grill

Ibérico Secreto	250g	33,00
Duck breast	250g	29,00
Black Cod	200g	36,00

Vegan

Stuffed Savoy cabbage <i>Vegetablejus / Beluga lentils / Wild mushrooms</i>	24,50
--	-------

All weights are approximate raw weights

Beefer's Royal

Sides

Homemade steakhouse fries Sea salt	5,00
Potato gratin Gruyere / Thym	6,00
Pointed cabbage from the Josper grill Miso / Lemon	6,00
Broccoli Almond / Chili	6,00
Green Beans Shallot	6,00
Side Salad Lettuce / Tomato / Mustard-Vinaigrette	8,00

Sauces / Butter

One dip or sauce free of charge, each additional € 3,00

Café de Paris Butter

Chimichuri

Parsley / Garlic / Chili / Vinegar

Sauce Béarnaise

Madeirs jus

Pepper jus

Beefer's Royal

Perfect Ending

Dessert

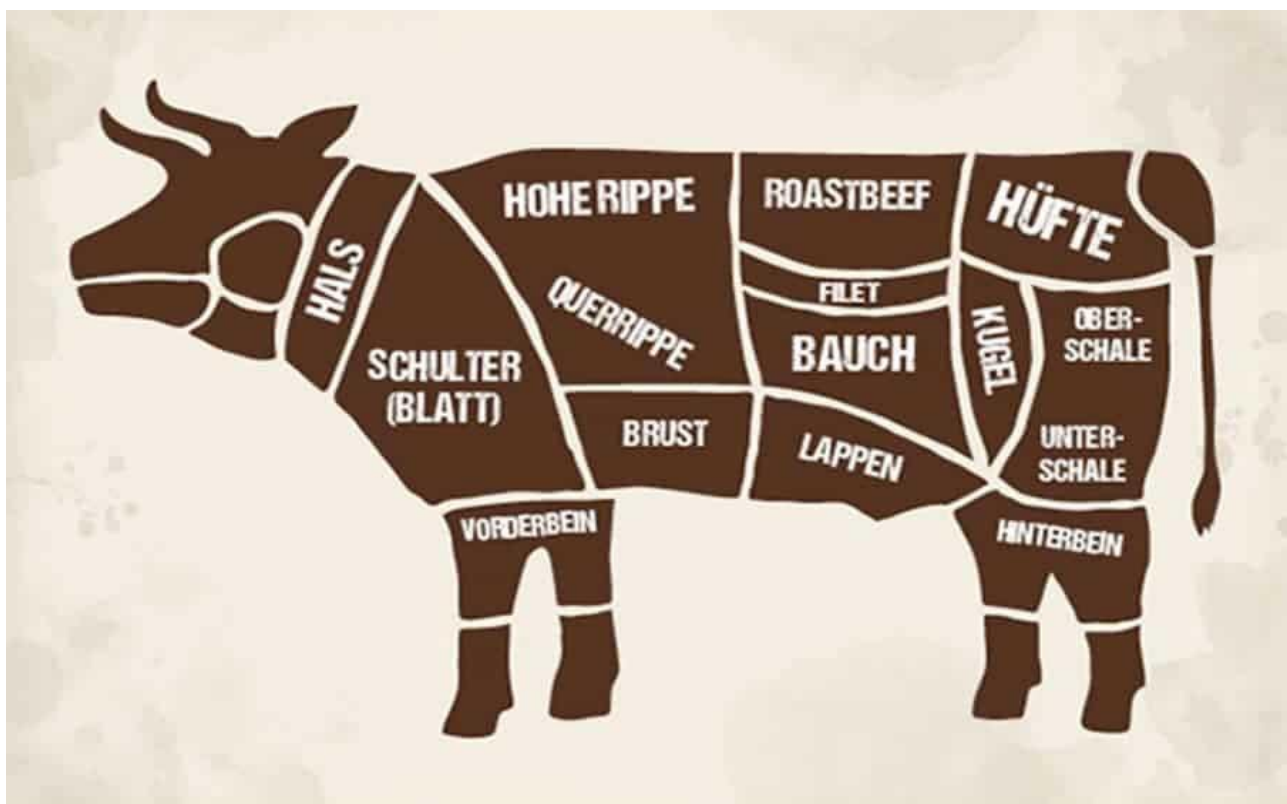
Cremè brûlée / Tonka bean Williams pear	12,50
American cheesecake Raspberry / Walnut	12,50
Dark chocolate Hazelnut / Dacquoise / Mandarin	12,50
Dessert variation "Beefer's Royal" for Two Pâtisserie / Sorbet / Fruit	19,50

Cheese

Selection of cheese from Maître Affineur Waltmann Fig mustard / Fruit Bread / Walnut	18,50
--	-------

All prices include statutory VAT and are in euros

Beefer's Royal



Wine by glass white

2024	BIO Riesling, mild <i>Brogsitter, Mosel</i>	0,1	6,00
2025	Lugana, Ca dei Frati <i>Sirmione, Lombardei</i>	0,1	7,00
2023	Chardonnay <i>Schneider, Pfalz</i>	0,1	7,00
2023	Grauburgunder, Oberbergen Bassgeige <i>Franz Keller, Erste Lage, Baden</i>	0,1	9,00

Wine by glas rosé

2025	Whispering Angel, Rosé <i>Château Éclans, Provence</i>	0,1	9,00
------	---	-----	------

Wine by glas red

2023	Spätburgunder, Ad Aram <i>Brogsitter, Ahr</i>	0,1	7,00
2023	"Mandus" Primitivo di Manduria <i>Pietra Pura, Apulien</i>	0,1	8,00
2018	Château Le Reysse <i>Medoc, Vignobles Paefgen</i>	0,1	9,00
2023	Lucente. IGT <i>Tenuta Luce, Toscana</i>	0,1	11,00

Wine by glass dessert white

2023	Bechtolsheimer Petersberg Cuveé Weiß <i>Beerenauslese, Brogsitter, Rheinhessen</i>	0,1 l	12,50
------	---	-------	-------