

180°

RESTAURANT - SHOP - KONDITOREI

# THEME EVENING

*EVERY DAY A NEW ENJOYMENT  
„STEAKS AND MORE FROM TYROL“*

## APERITIV RECOMMENDATION

### *Kentucky Mule*

Bourbon Whiskey | Ginger Beer | lime juice | mint ..... € 10,20

## APPETIZER AND SOUP

### *Caesar Salad*

Lettuce | parmesan chips | oven dried tomatoes | thyme croutons ..... € 8,90

### *BBQ-Whiskey-veal „Tafelspitz“* roasted medium In thin slices

Lamb`s lettuce | mango-cucumber-relish | thin planed mushrooms ..... € 14,90

### *Spicy sweet corn soup*

Cajun-Chicken-Skewer | Crme Fraiche | pink pepper ..... € 7,20

## STEAKS

Fillet from regional beef Lady`s Cut | 150g ..... € 32,50

Fillet from regional beef Men`s Cut | 220g ..... € 37,50

Beef T-Bone Dry aged | 550g ..... € 42,50

Farmer Duck Breast | 250g ..... € 25,50

Rib Eye from Willow calf | 300g ..... € 39,50

Corn fed Chicken breast „Supreme“ | 150g ..... € 17,80

Honey-BBQ Spare Ribs | 500g ..... € 19,90

Salmon Steak | 180g ..... € 24,50

The following side dishes are included with all steaks

Homemade Potato Wedges | beans with bacon | garlic bread | herbs butter | rosemary jus

## VEGAN MAIN COURSE

### *Baked Potatoe 180°*

Mini oven roasted potatoes | Guacamole | sweet corn | red onions | pepper | Kidney beans ..... € 17,80

## DESSERT

### *Cookies and Cream In a new style*

Philadelphia Frischkäse Crème | exotic fruits | Lemon-mint Ice cream ..... € 7,50

## DIGESTIV

*Hot Toddy* | Warm Whiskey Shot with cinnamon and star anis ..... 2cl € 6,40