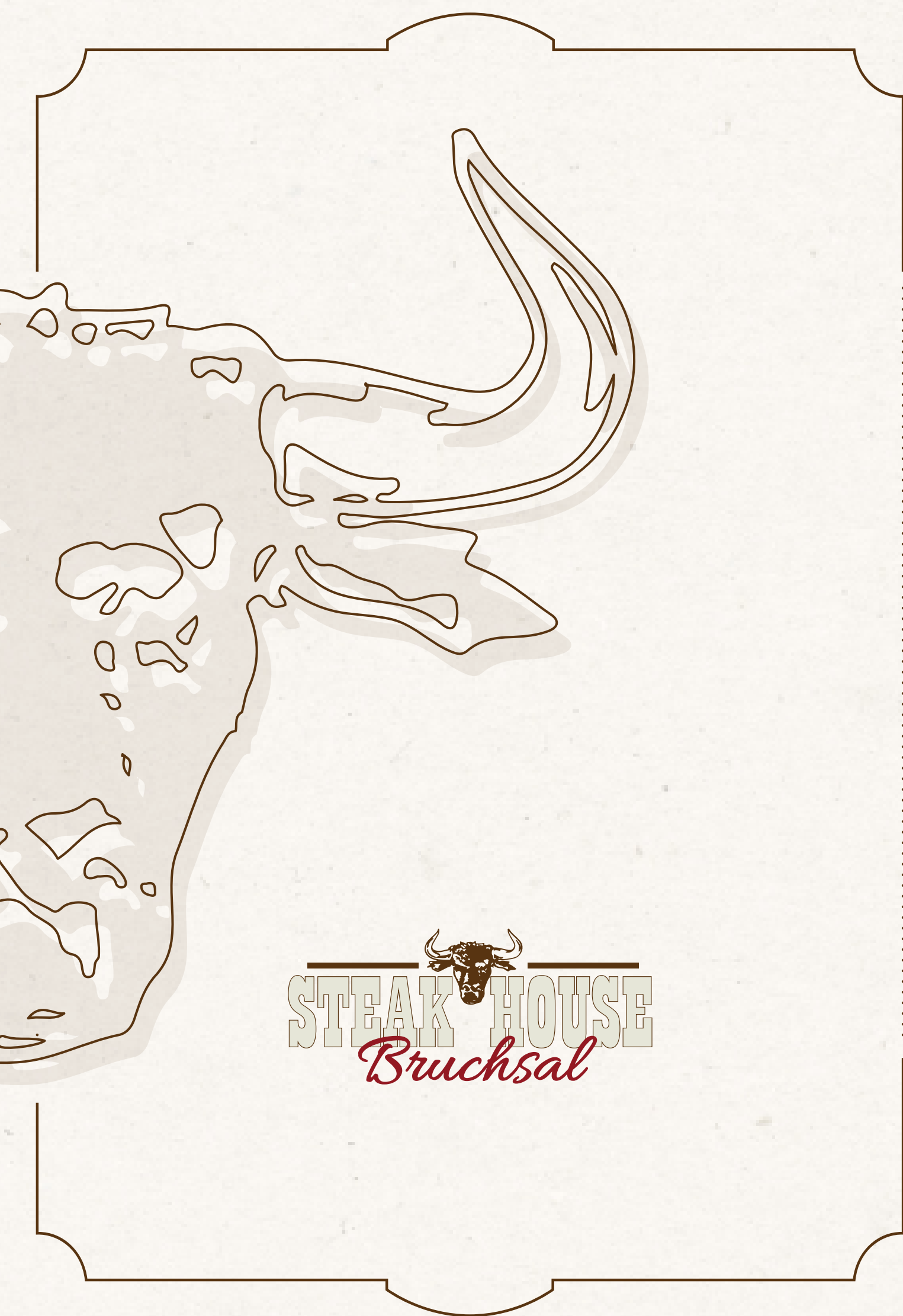




STEAK HOUSE
Bruchsal



Soups

French onion soup baked with croutons and cheese	5,80 €
Vegetable cream soup Seasonal, varies	5,80 €
Homemade goulash soup with farmer's bread	7,80 €
Beef broth with beef, vegetables and pancakes	8,80 €

Appetizer

Bruschetta roasted garlic baguette with fresh diced tomatoes olive oil, basil and parmigiano reggiano	7,90 €
Baked goat cheese goat cheese gratinated with wild herb salad with pomegranate seeds and raspberry dressing, served with fresh baguette	10,90 €
½ dozen roman snails baked with our herb butter, served with toast	11,90 €
Home-pickled salmon tartare on marinated avocado	13,90 €
Beef fillet carpaccio with pine nuts, parmigiano reggiano and small rocket salad and fresh baguette	14,90 €
Fried king prawns in a cast iron pan in a spicy chili-lime marinade, with homemade aioli and fresh baguette	15,90 €



Salads

Side salad

with raw vegetables, leaf salad and house dressing

5,80 €

Large mixed salad

with raw vegetable salads, leaf lettuces, tomatoes, cucumbers, peppers, spring onions and house dressing

9,80 €
+Topping

Optional different toppings:

cheese

1,50 €

egg

1,50 €

ham

2,00 €

tuna

3,00 €

maultaschen

4,70 €

with fried onions and crispy bacon

king prawns

6,00 €

fried chicken strips

6,00 €

„Chefsalad“

10,00 €

fried beef strips tossed in herb butter

Colorful salad bow

with cashews, edamame, pomegranate seeds, baby leaf and wild herbs, cherry tomatoes and cress sprouts in a fruity dressing

12,80 €

Optionally all salads with our house dressing or vinegar-oil vinaigrette



Burger & Ciabatta

Our classics based on the original recipe since 1972

All burger are served in a sesame bun, with the classic lettuce leaf, onion and tomato garnish

Hamburger	7,50 €
Cheeseburger	8,00 €
Double Cheeseburger	10,80 €
Chickenburger chicken breast in crispy breading in a brioche bun and homemade burger sauce	8,80 €
Steakhouseburger gratinated with ham and cheese	8,80 €
Big minced steak with gravy and lettuce leaf, onion and tomato garnish	10,80 €

New!

Our ciabatta including a side dish of your choice

Rumpsteak Ciabatta 180g (.4 lbs) medium fried rump steak carved with fermented garlic and caramelized onions and BBQ sauce in the crispy baked ciabatta	19,80 €
Grilled vegetable ciabatta (veggi) grilled peppers, zucchini and eggplant on crispy baked ciabatta dried tomato pesto and caramelized onions and halloumi cheese	14,80 €

Side dishes

Gravy	1,00 €	Farmer's bread	2,50 €
Cream sauce	2,00 €	Portion of sour cream	1,50 €
Hunter sauce	3,00 €	Butter rice	3,50 €
French fries	3,50 €	Homemade fried potatoes	4,50 €
Croquettes	3,50 €	Homemade spaetzle	4,50 €
Hash browns	3,50 €	Baked potato with sour cream	7,50 €
Macaire potatoes	3,50 €	Vegetables with hollandaise sauce	7,50 €
Wedges	3,50 €	Chili cheese nuggets (10 pieces)	7,50 €



Steak from Angus & Hereford beef from South America

Rumpsteak	ca. 250g (raw weight)	22,50 €
	ca. 350g (rw.)	28,50 €
	ca. 450g (rw.)	34,00 €

Filletsteak	ca. 250g (rw.)	28,00 €
	ca. 350g (rw.)	34,00 €
	ca. 450g (rw.)	39,00 €

Peppersteak		25,50 €
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Rump steak approx. 250g (.5lbs) optionally in a black pepper coating		31,00 €
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or green Amazonas pepper served with cream sauce		32,50 €
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“Parisian pepper fillet”		33,00 €
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beef fillet approx. 250g (.5lbs.) optionally in a black pepper coating

or green amazon pepper served with cream sauce

fillet goulash “stroganov”

with green amazon pepper, mushrooms, onions, cucumber julienne and mustard cream

Matches our steaks

Gravy	1,00 €
Fried onions	2,00 €
Fried mushrooms	2,00 €
Cream sauce	2,00 €
Homemade herb butter	2,50 €
Pepper cream sauce	2,50 €
Hunter sauce	3,00 €
Paprika sauce	3,00 €
Bearnaise sauce	4,80 €
Garlic sauce & artichokes	5,00 €
Chanterelles	7,50 €
“Finnish style”	4,80 €

Side dishes

Farmer's bread	1,50 €
Portion of sour cream	2,50 €
French fries	3,50 €
Croquettes	3,50 €
Hash browns	3,50 €
Macaire potatoes	3,50 €
Wedges	3,50 €
Butter rice	3,50 €
Homemade fried potatoes	4,50 €
Homemade spaetzle	4,50 €
Baked potato with sour cream	7,50 €
Vegetables with hollandaise sauce	7,50 €



Our premium steaks

T-Bone Steak

young bull approx. 650g (1,433bs) served with herb butter

33,00 €

Tomahawk-Steak

of Irish grass-fed beef "Dry Aged" approx. 1 kg (2lbs) served with herb butter

89,00 €

Side dishes

Fries

3,50 €

Croquettes

3,50 €

Hash browns

3,50 €

Macaire potatoes

3,50 €

Wedges

3,50 €

Butter rice

3,50 €

Farmer's bread

1,50 €

Portion of sour cream

2,50 €

Homemade

4,50 €

Fried potatoes

4,50 €

Homemade spaetzle

7,50 €

Baked potato

7,50 €

with sour cream

7,50 €

Side dish of vegetables with hollandaise sauce

Plates for two

All meals are served with two side salads.

„Steakhouse plate“

beef fillet, pork fillet, rump steak, pork loin, veal loin with
fresh vegetables, fresh mushrooms, strips of bacon, herb butter,
fries, croquettes

72,00 €

Entrecote double with 600g (1.7lbs) rump steak

carved on fried chanterelles, cream sauce,
spaetzle, croquettes with fresh vegetables, hollandaise sauce

82,00 €

Chateaubriand with 600g (1.7lbs) beef fillet

beef fillet carved with cream sauce or béarnaise sauce
with fresh vegetables, fries and croquettes

92,00 €



Pork steak & schnitzel

Pork loin natural	13,50 €
Pork steak with mushrooms and cheese gratinated "swiss style"	16,50 €
„Steakhouse schnitzel“ with bacon & fried egg	16,50 €
Breaded schnitzel from the back	14,50 €
Pork loin „Land Lord Style“ with Jaegersauce	17,90 €

Veal steaks & schnitzel

Veal saddle steak approx. 250g (.5lbs)	25,00 €
Wiener Schnitzel served with lemon & cranberries	23,50 €
Cordon Bleu	25,00 €

Chicken steak & wedges

Chicken schnitzel natural chicken breast with herb butter	14,50 €
Breaded chicken schnitzel	14,50 €
Shredded chicken in cream sauce	14,50 €

Matches our steaks

Gravy	1,00 €
Cream sauce	2,00 €
Fried onions	2,00 €
Fried mushrooms	2,00 €
Homemade herb butter	2,50 €
Pepper cream sauce	2,50 €
Hunter sauce	3,00 €
Paprika sauce	3,00 €
Chanterelles	7,50 €

Side dishes

Farmer's bread	1,50 €
Portion of sour cream	2,50 €
French fries	3,50 €
Croquettes	3,50 €
Hash browns	3,50 €
Macaire potatoes	3,50 €
Wedges	3,50 €
Butter rice	3,50 €
Homemade fried potatoes	4,50 €
Homemade spaetzle	4,50 €
Baked potato with sour cream	7,50 €
Vegetables with hollandaise sauce	7,50 €



For the small appetite

Chicken nuggets in crispy breading with fries and cocktail sauce	9,90 €
Buffalo chicken wings with spicy salsa sauce and small mixed raw vegetable salad plus wedges & sour cream	15,90 €
Ham & cheese sandwich with delicately melted mountain cheese	10,50 €
Cevapcici with ajvar, onions, coleslaw and farmer's bread	13,50 €
Pork saddle with spicy paprika sauce on toast	11,80 €
„Herrentoast“ Pork loin with champions and cheese gratinated with cream sauce	14,80 €
Small rumpsteak approx. 180g (0.4 lbs) on toasted farmer's bread with herb butter	19,80 €
Kleines Rinderfilet approx. 180g (0.4 lbs) on toasted bread and with béarnaise sauce	23,80 €

Vegetarian

Molten camembert with cranberries, whipped cream and toast	12,80 €
Cheese spaetzle with mountain cheese and fried onions and a small leaf salad	16,80 €
Spaghetti „Black Garlic“ with olive oil, parmesan, fermented garlic, cherry tomatoes, pine nuts optionally on fried shrimp	14,90 €
	22,00 €
Baked potato with sour cream	7,50 € +Topping
Choice of various toppings and grilled vegetables	5,00 €
side salad	5,80 €
fried chanterelles	7,50 €
marinated salmon	7,50 €
Large vegetable plate Side dish of your choice with steamed vegetables and grilled vegetables and hollandaise sauce	13,90 €
Grilled vegetable ciabatta grilled peppers, zucchini and eggplant on crispy baked ciabatta dried tomato pesto and caramelized onions and halloumi cheese	14,80 €



Children's

Dear parents,
to express our appreciation regarding your visit, we present to you a special „Children's Offer“.

For minors up to 9 years of age.
Only accounts for dining in our restaurant.

Special offer till 5:00PM:

	till 5:00PM	from 5:00PM
Kid's-Spaghetti in tomato sauce and parmesan	1,00 €	5,80 €
Kid's-Hamburger with fries	1,00 €	5,80 €
Spaetzle in gravy	1,00 €	3,80 €
Spaetzle in cream sauce	1,00 €	4,80 €
Fries red/white	1,00 €	3,50 €

Max & Moritz breaded pork schnitzel with french fries	7,80 €
Pumuckl creamy pork schnitzel with spaetzle	7,80 €
Pippi Langstrumpf breaded chicken schnitzel with french fries	7,80 €
Chicken Nuggets with fries	9,80 €



Non-alcoholic drinks

	0,2l	0,4l
Coca cola¹, Coca cola zero, Fanta, Spezi¹	3,00€	4,60€
Mineral water, spritzer or still (0,25l bottle)	3,00€	
Springwater		3,80€
Springwater	0,7l Bl.	6,80€
Springwater, natural	0,7l Bl.	6,80€
Lemonade	2,80€	3,80€
Apple juice	3,60€	4,80€
Apple juice spritzer	3,20€	4,40€
Orange juice	3,60€	5,20€
Orange juice spritzer	3,20€	4,40€
Grapefruit juice	3,60€	5,20€
Grapefruit juice spritzer	3,20€	4,40€
Passion fruit juice	3,60€	5,20€
Passion fruit juices pritzer	3,20€	4,40€
Currant juice	3,60€	5,20€
Currant juicespritzer	3,20€	4,40€
KiBa, cherry-banana	3,60€	5,20€
Schweppes Soft drink (bottle)	3,40€	
Ginger Ale, Bitter Lemon², Tonic Water		
Orangina gelb (bottle)	3,80€	

1= with caffeine 2= contains quinine



Variety of beer on tap

	0,3l	0,4l	0,5l	Stone Jug ^{0,5l}
Pilsner on tap	3,80€	4,40€		5,10€
wheat beer on tap	3,80€		4,80€	
Starnberger Helles on tap (bavarian brewery)	3,80€		4,80€	5,10€
Kellerbier (naturally cloudy) on tap	3,80€			
Radler	3,80€	4,40€		4,80€
Cola-beer	3,80€	4,40€		
Cola-Weizen	3,80€		4,80€	
Weizenradler	3,80€		4,80€	

Bottled beers

Non-alcoholic pilsner	0,33l	4,20€
Crystal clear wheat beer	0,5l	4,80€
Non-alcoholic wheat beer	0,5l	4,80€
Dark wheat beer	0,5l	4,80€



White wines

	0,25l	Flasche
Pinot Blanc Weingartener Hohenberg (dry)	5,90€	25,00€
Riesling Tiefenbacher (semi-dry)	5,90€	25,00€
Riesling Betschgräbler (dry)	5,90€	25,00€

Red wines & rosé

Weißherbst Durbacher	5,90€	25,00€
Lauffener Katzenbeisser (semi-dry)	5,90€	25,00€
Schwarzriesling Kürnbacher (semi-dry)	5,90€	25,00€
Dornfelder (dry)	5,90€	25,00€
Lambrusco (tangy, sweet)	5,90€	25,00€
Valpolicella	5,90€	25,00€
1/8 wine	0,125l	4,00€

Sparkling

Hugo		6,80€
Lillet - Wild Berry		6,80€
Aperol - Spritz		6,80€
Maracuja - Spritz		6,80€
Wine spritzer white, rose, red	0,25l	3,80€
Large wine spritzer white, rose, red	0,4l	5,90€

Prosecco & Champagner

Prosecco glass/bottled	3,80€	20,00€
Prosecco Scavi & Ray glass/bottled	3,80€	20,00€
Moet ICE Imperial	0,75l	135,00€
Moet ICE Imperial Rosé	0,75l	145,00€



Weinregion Kraichgau – Aus dem Weingut Klumpp

White wine

Pinot Gris

elegant, well-structured pinot gris with a beautiful melting, ripe, yellow-fleshed fruits as well as ripe pears, quince, apricots, more subtle woody aroma and a juicy, fresh acid structure.

0,25l **7,90€**

0,7l **25,00€**

Rosé

Rosé Cuvée

50% blaufränkisch, 20% pinot noir, 20% st. laurent, 10% cabernet sauvignon the sandy loess soil shapes and underlines the delicate acid structure the spice is reminiscent of paprika and pepper. The fresh fruit flavors of strawberry and raspberry together with a strong, unique rosé color.

0,25l **8,50€**

0,7l **26,00€**

Rotwein

Cuvée N°1

complex red wine cuvée made from blaufränkisch (50%), pinot noir (20%) st. laurent (20%) & cabernet (10%) with concentrated berry aromas, pronounced spicy note and a harmonious tannin structure.

0,25l **8,50€**

0,7l **26,00€**



Various spirits (2 cl)

Sambuca	3,00 €
Ouzo	3,00 €
Obstler	3,00 €
Sourz Mango, Berry, Apple	3,00 €
Kruskovac	3,00 €
Jaegermeister	3,00 €
Fernet, Branka	3,00 €
Wodka, Absolut	3,00 €
Malteser-Kreuz Aquavit	3,00 €
Underberg	3,00 €
Ramazotti 3 cl	3,50 €
Grappa	3,50 €

Fine spirits from Scheibel

Obstbrand (fruit brandy)	3,80 €
Williams Pear	4,40 €
Mirabellen Brand	4,40 €
Altes Pflümle	4,40 €
Moor - pear	4,40 €
Gold - Williams	4,40 €

Longdrinks (4 cl)

Campari, Soda, Orange¹	6,80 €
Bacardi, Cola, Orange	6,80 €
Johnnie Walker, Red Label	6,80 €
Asbach Uralt	6,80 €
Gin Tonic, Bombay Sapphire	7,80 €

Aperitifs (5 cl)

Bailey's Irish Cream	5,80 €
Martini, white or red	6,80 €

Whisky (4 cl)

Johnnie Walker, Red Label	6,80 €
Jack Daniels	6,80 €
EMILL Single Malt Kraftwerk	17,50 €

Edle Brände von Scheibel (2 cl)

Apricot Brandy	8,80 €
Prune Brandy (Prune)	8,80 €

¹= Colours