

STEAKHOUSE

ST. PAULI

WARM WELCOME

at our Steakhouse in Hamburg St. Pauli

We look forward to welcoming you in our house.

For more than 20 years meat has been the epitome of the joy of living and has always been a challenge for humans and animals.

Good things come to those who wait...

Before our steaks reach you, they are matured to the point for 25 days at 2 ° C using the classic wet aging procedure.

As an accomplished steak lover, we know that only a well-hung steak is nice and crunchy and has an intense full-bodied meat flavor.

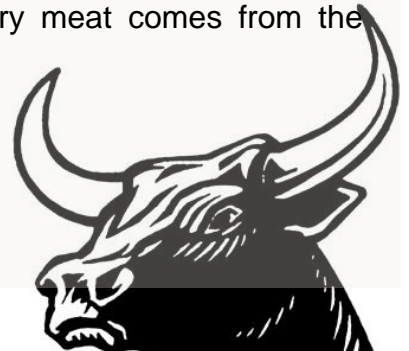
We wish you a nice stay and a good



OUR MEAT

We only process Argentinean beef from the Black Angus beef, which are at home on the lush pastures in the endless pampas of Argentina.

Our fresh poultry meat comes from the region.



Additives and allergens can be found on the last page

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SOUPS

Tomato soup € 6,50
Classical, warm Steakhousebread⁹

Onion soup¹⁴ € 7,50
gratinated with cheese

Gullasch soup⁴ € 8,90
Hat with bell pepper
and a lot of beef
warm Steakhousebread⁹



SALADS

Alt Hamburg Salad € 7,90
Small mixed salad

Large Salad € 11,90
Salad, cucumber, tomatoes,
bell pepper and onions and warm

Chef Salad^{2/4/8/12/14} € 13,90
Large Salad, cheese,
ham and Eggs and warm Steakhousebread⁹

American Salad € 15,90
Large Salad with juicy grilled turkey breast
and warm Steakhousebread⁹



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STEAKS FROM ARGENTINA



Sirloin Steak

€ 21,90

appx. 160 g
cut from the hip
served with warm Steakhousebread⁹, salad
and Baked Potato^{2/14}

Rump Steak „Isabel“

€ 24,90

appx. 180 g
from the cattle back
classical and tender
served with warm Steakhousebread⁹, salad
and Baked Potato^{2/14}

Rump Steak „Peron“

€ 31,90

appx. 250 g
juicy and tasty
served with warm Steakhousebread⁹, salad
and Baked Potato^{2/14}

Rib-Eye Steak „Corduba“

€ 29,90

appx. 230 g
Steak of the high rib; the typical grease eye
makes it tender and aromatic
served with warm Steakhousebread⁹, salad
and Baked Potato^{2/14}

Rib-Eye Steak „Grande“

€ 34,90

appx. 300 g
Steak of the high rib; the typical grease eye
makes it tender and aromatic
served with warm Steakhousebread⁹, salad
and Baked Potato^{2/14}

Filet – Steak

€ 39,90

appx. 200 g
juicy, tender and almost fat-free
the best piece of beef
served with warm Steakhousebread⁹, salad
and Baked Potato^{2/14}



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OUR STEAK SPECIALS

T-BONE STEAK 650 g

Juicy Steak on a T-Bone with
crispy fet rand and spicy herb
butter, Baked potato^{2/14}, warm
steakhousebread⁹ and salad

€ 39,90

OUR SPECIAL RECOMMENDATION

Surf & Turf

€ 39,90

3 grilled King Prawns¹⁰ on a appx. 180 g Rump Steak served with salad,
Baked Potato^{2/14} and warm Steakhousebread⁹



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MIXED GRILL

AND PAN DISHES



EXTRAS

Mushrooms^{2/14} A la Crème	€ 4,90
Spinach leaves	€ 4,90
Pan vegetables	€ 4,90
Baked Potato^{2/14}	€ 4,90
French fries	€ 3,90
Steakhousebread⁹	€ 2,20
Sour-Cream^{2/14}	€ 1,90
Steaksauce^{1/2}	€ 1,90
Herb butter^{1/2/14}	€ 1,70

Turkey Medallions € 17,90

Grilled, served with mushrooms la creme with warm Steakhousebread⁹

Steak und mushrooms^{9/14} € 17,90

Different sorts of beef served with mushrooms in cream and warm Steakhousebread⁹

Turkey Steak € 17,90

Fried with herb butter served with Baked Potato^{2/14} and warm Steakhousebread⁹

Vegetable meat pan^{2/9} € 16,90

Juicy pieces of beef with mushrooms, leek, onions and green and red bell pepper and warm Steakhousebread⁹

Cattle hack steak^{2/9/14} € 16,90

With mushrooms, leek, bellpepper and warm Steakhousebread⁹

Burger cattle steak^{2/9/14} € 16,90

Steak of cattle hack Served with Baked Potato^{2/14}, herb butter and warm Steakhousebread⁹

Grill Mix pike^{9/14} € 18,90

Various cattle steaks Tender and juicy, served with Baked Potato^{2/14} and warm Steakhousebread⁹

Rack of lamb^{9/14} € 23,90

appx. 200 g tender and lean, served with herb butter and Baked Potato^{2/14} and warm Steakhousebread⁹

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VEGETARIAN



Vegetable pan^{2/9/14}

€ 14,90

Various sauteed seasonal vegetables
Tastily spicy with Baked Potato^{2/14} and
Steakhousebread⁹

DESSERTS

Mixed Icecream^{1/2/5/14}

€ 7,60

Creamy Vanilla, Chocolate and Strawberry icecream
with whipped cream

Hamburger

€ 6,90

Rote Grütze^{1/2/5/14}

Mixed red fruit,
traditionally prepared
with creamy vanillasauce or one ball of vanilla icecream

Chocolate cake^{1/2/5/14}

€ 7,90

With liquid care
And vanilla icecream



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SOFTDRINKS

Mineral water	0,25 l	€ 3,90
Mineral water	0,5 l	€ 6,20
Mineral water	1 l	€ 7,90
Apple juice	0,2 l	€ 4,60
Multivitamin juice ^{1/2/5}	0,2 l	€ 4,60
Orange juice	0,2 l	€ 4,60
Grape juice red ^{1/2}	0,2 l	€ 4,60
Coca Cola ^{1/2/7}	0,3 l	€ 4,60
Coca Cola light ^{1/2/5/7}	0,3 l	€ 4,60
Fanta ^{1/2}	0,3 l	€ 4,60
Spezi ^{1/2}	0,3 l	€ 4,60
Bitter Lemon ^{1/2}	0,2 l	€ 4,60
Tomato juice ^{1/2}	0,2 l	€ 4,60



BEER

Draught beer	0,3 l	€ 4,20
Draught beer	0,5 l	€ 5,60
Alsterwasser ^{1/2/5}	0,3 l	€ 4,20
Alsterwasser ^{1/2/5}	0,5 l	€ 5,60
Hefeweizen	0,5 l	€ 5,60
Pils	0,33 l Fl.	€ 4,20
Malzbier	0,33 l Fl.	€ 4,20
Nonalcoholic beer	0,33 l Fl.	€ 4,20



HOT DRINKS

Espresso		€ 4,20
Coffee		€ 4,80
Cappuccino		€ 5,20
Latte Macchiato		€ 6,90
Cup of tea		€ 4,20
Glühwein		€ 5,90
Rum Grog	4 cl	€ 6,80



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WINE

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White wine

Müller-Thurgau lieblich	0,2 l	€ 6,90
Grauer Burgunder	0,2 l	€ 6,90
Weißherbst Baden	0,2 l	€ 6,90

Red wine

Cotes du Rhone dry	0,2 l	€ 6,90
Cotes du Rhone dry	1,0 l	€ 21,50
Los Pagos Cabernet Sauvignon	0,2 l	€ 6,90
Los Pagos Cabernet Sauvignon	0,75 l	€ 19,50

SPIRITS



Doppelkorn	2 cl	€ 4,50
Malteser Aquavit	2 cl	€ 5,20
Aalborger „Jubi“	2 cl	€ 5,20
Gordons Dry Gin	2 cl	€ 5,20
Smirnoff Wodka	2 cl	€ 5,20
Bacardi	2 cl	€ 5,20
Kirschwasser	2 cl	€ 5,20
Williamsbirne	2 cl	€ 5,20
Tequilla	2 cl	€ 5,20
Sambuca	2 cl	€ 5,20
Ramazzotti	2 cl	€ 5,20
Baileys	2 cl	€ 5,20
Grappa	2 cl	€ 5,20
Johnnie Walker Red	2 cl	€ 5,60
Jack Daniels	2 cl	€ 5,60
Ballentines	2 cl	€ 5,60

Additives and allergens

- | | |
|---|--|
| 1. Dye | 13. Soy |
| 2. Preservative | 14. Milk and lactose |
| 3. Phosphate | 15. Nuts (e.g. hazel, whale, cashew, pecan) |
| 4. Flavor enhancer | 16. Celery |
| 5. sweeteners | 17. mustard |
| 6. Taurine | 18. Sesame seeds |
| 7. caffeine | 19. Sulfur dioxide and sulphites (if more than ten milligrams per liter or kilogram) |
| 8. prosciutto pieces, partly finely chopped | 20. quinine |
| 9. gluten containing cereals (wheat, rye, oats, spelledkamut) | |
| 10. Crustaceans | |
| 11. Fish | |
| 12. eggs | |

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Hotel Alt Hamburg



Hotel Alt Hamburg

We look forward to welcoming you to our Hotel Alt Hamburg.

Right around the corner.

Open for you 24 hours.

We look forward to you!

Querstraße 1, 20359 Hamburg

Tel.: 040 31 79 64 70

FOR EARLY RISERS AND LONG-SLEEPERS



Enjoy every Sunday

from 8:00 to 14:00

our delicious brunch buffet.

Start the day in a relaxed atmosphere.

There is no reservation required.

**ONLY 5 EURO
PER PERSON**