Lunch Menu

Salmon, grilled Frischer Lachs, gegrillt	**18,50**
Small Cream Pot "La Pampa" [3,4] Kleiner Sahnetopf "La Pampa"	**17,80**
Arg. Steak with sauce béarnaise or peppersauce[3,4] Arg. Steak mit Sauce Béarnaise oder Pfeffersauce	**20,80**
3 Small Beef Filet Skewers roasted in garlic oil 3 kleine Rinderfiletspieße in Knoblauchöl gebraten	**18,80**
Small Mixed Grill, Turkey – Beef – Pork-Ribs Kleiner Mixgrill Pute-Rind-Schweinerippchen	**19,70**
Spareribs, 350g with garlic Asado-Rippchen, 350g mit Knoblauch	**18,20**
Pork Tenderloin with sauce béarnaise Schweine-Filet mit Sauce Art Béarnaise	**17,90**
Albondigas in tomato sauce[5] based on a propriertary recipe Albondigas in Tomatensauce, nach eigener Rezeptur	**15,90**
Pork Tenderloin with peppersauce[4] Schweine-Filet mit pikanter Pfeffer-Sauce	**17,90**
Turkey Steak, grilled with sauce béarnaise Putensteak, gegrillt mit Sauce Art Béarnaise	**17,90**
4 Lamb Chops, grilled 4 Lammkotelettes, gegrillt	**20,80**
Mixed Fish Dish prawns, salmon, baby calamari, gilthead Gemischter Fischteller Gambas, Lachs, Babycalamares, Doradenfilet	**19,70**
Beef Skewer with bell peppers and onions Rindfleischspieß mit Paprika und Zwiebeln	**19,70**
Hamburger "La Mamadera"	**15,90**

Side Dishes

Jacket Potato Folienkartoffel
or French Fries Pommes frites
or Rice (contains cheese)[1,4] Reis (enthält Käse)
or Croquettes[4] Kroketten
or Papas Bravas

Other side dishes can be requested at an additional cost.
All dishes are served with a small mixed salad.

Starters

Bell Peppers, grilled & filled with Feta Cheese **10,90**
Paprika gegrillt u. mit Schafskäse gefüllt

Spicy Mushrooms in Sherry-Cream-Sauce **10,90**
pikante Champignons mit Zwiebeln in Sherry-Sahne-Sauce

3 small Beef Filet Skewers with garlic – spicy **13,90**
3 kleine Rinderfiletspieße mit Knoblauch - pikant

Artichoke Hearts [3,4,5], grilled with garlic **11,90**
Artischokenherzen, gegrillt mit Knoblauch

Salmon Carpaccio and Avocados with onions **15,20**
Lachscarpaccio und Avocados mit Zwiebeln

Serrano Ham [2,3] **14,60**
Serrano-Schinken

Serrano Ham with Melon [2,3] **15,60**
Serrano-Schinken mit Melone

Chilean Shrimp Cocktail [8] **15,20**
Krabben-Cocktail

Beef Filet Carpaccio with Gran Padano cheese, capers & onions **16,20**
Carpaccio vom argent. Rind mit Gran Padano, Kapern & Zwiebeln

Carpaccio on Arugula Salad with Gran Padano cheese **16,90**
Carpaccio auf Ruccola-Salat mit Gran Padano, Kapern & Zwiebeln

Pata Negra Ham **26,30**
Pata Negra – Iberischer Schinken

Arg. Sausage and Blood Sausage, grilled **10,80**
Argent. Grillwurst und Blutwurst vom Grill

Provolone Cheese **10,50**
Provolone Käse nach La Pampa-Art

2 Empanadas filled with Meat **9,80**
2 Empanadas – Argent. Fleischtaschen

Beetroot Carpaccio **10,90**
With lamb´s lettuce, red onion, sheep´s cheese and
a seed mixture with honey-mustard-dressing

Beef croquettes home-made **9,50**
Rindfleischkroketten aus eigener Herstellung

Fish – Starters

Oysters (seasonally)	**per piece**	**4,80**
Austern nach Saison		
Mussels au gratin with Gran Padano cheese, tomatoes, onions [3,4]		**9,90**
Mejillones - überbackene Muscheln mit Gran Padano, Tomaten, Zwiebeln		
Garlic Prawns [1,3] **in oil, spicy**		**16,40**
Gambas al Ajillo - geb. Garnelen in Öl und Knoblauch, scharf		
250g Prawns, grilled [1,3] **with alioli**		**16,90**
½ Pfund Gambas a la Plancha mit Alioli		
500g Prawns, grilled [1,3] **with alioli**		**31,90**
1 Pfund Gambas a la Plancha mit Alioli, gegrillt		
King Prawn Tails, char-grilled [1,3] **with alioli and rice**		**36,90**
Langostino-Schwänze vom Holzkohlegrill mit Alioli und Reis		
Baby Calamari, grilled with garlic and lemon		**14,20**
Baby Calamares – kleine Tintenfische, gegrillt mit Knoblauch und Zitrone		
Baked Anchovies with alioli		**10,90**
Boquerones – kleine Silbersardellen gebacken u. Alioli		

Soups

Goulash Soup [3,4]	**7,50**
argent. Gulaschsuppe	
Tomato Cream Soup [3,4]	**6,50**
Tomatencremesuppe	
Fish Soup "La Pampa Special" with salmon, prawns, monkfish, mussels, etc.	**13,10**
Fischsuppe "La Pampa Spezial" mit Lach, Garnelen, Seeteufel, Muscheln, etc.	

Salads

Avocado-Salad **with lemon, minced onions & olives** **9,80**

Avocado-Salat mit Zitrone, geh. Zwiebeln und Oliven

Arugula-Serrano-Ham-Salad **with parmesan, sherry tomatoes, oil & vinegar** **14,10**

Ruccola-Serrano-Schinken-Salat mit Parmesan, Sherry-Tomaten, Öl & Essig

Salad with Beef Filet Tips, warm* **muschrooms, bell pepper, tomato, onions** **17,90**

Rinderfiletspitzen auf Salat, warm mit Champignons, Paprika, Tomaten, Zwiebeln

Salad with Salmon and Prawns, warm* **muschrooms, tomato, onions** **18,50**

Salat mit Lachs und Gambas, warm mit Champignons, Tomaten, Zwiebeln

Turkey Breast Salad, warm* **muschrooms, ham, tomato, egg** **16,90**

Putenbrust auf Salat, warm mit Champignons, Schinken, Tomaten, Ei

Tomato Salad / Cucumber Salad / Corn Salad* **7,80**

Tomatensalat / Gurkensalat / Maissalat

Tomato-Artichoke-Salad [3,4,5]* **8,60**

Tomaten- Artischockenherzen - Salat

Mexican Red Bean Salad* **6,20**

Mexikanischer roter Bohnensalat

Mixed Salad* **7,50**

Ensalada Mixta – gemischter Salat

Salad “La Pampa”, small* **12,90**

with tomatoes, corn, egg, cheese, onions, artichoke -[3,4,5] **& palm hearts** [3]

Salad “La Pampa”* **15,90**

***La Pampa-Dressing** [1,3]

Carnes – Fleisch - Meats

	200g	300g	450g
Arg. Point Steak Arg. Hüfte	**19,90**	**29,90**	**41,90**
Roast Beef-Sirloin Arg. Roastbeef - Sirloin	**22,90**	**33,90**	**49,90**
Filet of Beef Arg. Filetsteak	**29,90**	**41,90**	**61,90**
Entrecote (Rip-eye)		**35,90**	**51,90**
Pepper Steak (Roast Beef) Arg. Pfeffersteak (vom Roastbeef)	**23,90**	**34,90**	**50,90**
Pepper Steak (Point Steak) Arg. Pfeffersteak (aus der Hüfte)	**20,90**	**30,90**	**42,90**

Small Arg. Steak with mixed Salad and French Fries **19,90**
Kleines argent. Steak mit gem. Salat und Pommes Frites

Pork char-grilled

Pork Skewer 350g spicy with onions and bacon [2,3] **23,90**
Schweinefiletspieß 350g scharf mit Zwiebeln und Speck

Pork Tenderloin in spicy pepper-mushroom-sauce [3,4] **23,90**
Schweinefilet in pikanter Pfeffer-Champignon-Sauce

Pork Spare Ribs 500g with garlic **22,90**
Asado Schweinerippchen mit Knoblauch

Pork Tenderloin, grilled with chanterelles-cream-sauce [3,4] **23,90**
Schweinefilet, gegrillt mit frischen Pfifferlingen a la crema

Poultry

Turkey Breast, grilled **20,90**
Putenbrust vom Grill

Turkey Skewer, grilled **22,90**
gegrillter Putenspieß

Lemon Butter Chicken Breast **23,90**

Lamb char-grilled

4 Fillets of Lamb **with garlic and parsley**	**31,90**
4 ganze Lammfilets mit Knoblauch und Petersilie	
6 Lamb Chops **with garlic and parsley**	**38,90**
6 Lammkoteletts mit Knoblauch und Petersilie	
Mixed Lamb Barbecue **with garlic**	**37,90**
Lamm-Mixgrill mit Knoblauch	
Rack of Lamb, grilled **(approx. 400g) with garlic and a side dish**	**39,90**
Lammkrone, gegrillt (ca. 400g) mit Knoblauch und Beilage	

Specialties

T-Bone Steak	**per 100g**	**9,90**
Hamburger "La Mamadera"		**14,90**
Chateaubriand for 2 people 600g		**94,90**
Fillet from the middle, with bacon beans, sauce béarnaise and baby potatoes		

Acompanamientos - Side Dishes

Jacket Potato with sour cream or herb butter [1,3] Folienkartoffel mit Kräuterbutter oder Sauerrahm	**4,70**
French Fries or Croquettes [4] Pommes Frites oder Kroketten	**4,50**
Sweet Potato Fries Süßkartoffel Pommes	**5,50**
Corn on the Cob with herb butter [1,3] Maiskolben, gebraten mit Kräuterbutter	**5,50**
Onions, fried Portion geb. Zwiebeln	**4,50**
Spinach with garlic and cream Spinat mit Knoblauch und Sahne	**5,90**
Broccoli au naturel Brokkoli natur	**4,90**
Broccoli Gratin Brokkoli Gratin	**5,90**
Mexican white Beans in a spicy Sauce Mexik. dicke weiße Bohnen in scharfer Soße	**5,90**
Rice [1,4] (contains cheese) Portion Reis (enthält Käse)	**3,50**
Papas Bravas (Potato Cubes) with garlic, spicy Kartoffelwürfel mit Knoblauch, scharf	**4,40**
Lobster Sauce [1,4] Hummersauce	**6,90**
Mushroom-Sauce or Chanterelle-Sauce [3,4] Champignon oder Pfifferling-Sauce	**4,90**
Sauce Béarnaise Sauce nach Art Béarnaise	**4,50**
Bacon [2,3] Portion gebratener Speck	**4,00**
Green Pepper-Sauce [3,4,5] Grüne-Pfeffer-Sauce	**4,90**
Extra Bread and Sauces Nachbestellung von Brot und Saucen	**3,00**
Fried Banana	**3,50**

Fish Specialties

500g Prawns with alioli		**31,90**
1 Pfund Gambas mit Alioli		
King Prawn Tails with green pepper[5]-lobster-sauce [1,4] and rice [1,4]		**38,80**
Langostino-Schwänze mit gr. Pfeffer- und Hummersauce und Reis		
Grilled Salmon with béarnaise or lemon-sauce and rice [1,4]		**26,90**
Lachs mit Sauce Art Béarnaise oder Limonen-Sauce und Reis		
Grilled Salmon with lobster-cream-sauce, shrimps and rice [1,4]		**29,60**
Lachs in Hummer-Sahnesauce mit frischen Krabben und Reis		
Gilthead Bream Fillet with lobster sauce [1,4]		**29,90**
Doradenfilet mit Hummerkrabbensauce		
Gilthead Bream, grilled filleted at table on request, with side dish		**32,90**
Frische Dorade Royal, gegrillt auf Wunsch am Tisch filetiert, mit Beilage		
Arg. Angus Filet ca. 200g with 1 King Prawn		**54,90**
Arg. Angus Filet ca. 200g mit 1 Riesengarnele		
Fish - Mixed Grill 450g filleted on request		**39,00**
Fisch-Mixed Grill 450g große Auswahl auf Wunsch filetiert		
"Black Tiger" Prawns ca. 250g, with rice and lobster sauce [1,4]		**49,90**
"Black Tiger" Langostinos ca. 250g, mit Reis und Hummersauce		
Grilled Monkfish with 2 king prawn tails and 1 side dish		**36,70**
Gegrillter Seeteufel mit 2 Langostinosschwänzen und 1 Beilage		
King Prawn Tails, char-grilled [1,3] with alioli and rice		**38,40**
Langostino-Schwänze vom Holzkohlegrill mit Alioli und Reis		
Turbot fillet	**per 100g**	**9,90**

Side Dishes

Jacket Potato Folienkartoffel

or French Fries Pommes frites

or Rice (contains cheese)[1,4] Reis (enthält Käse)

or Croquettes[4] Kroketten

or Papas Bravas

The Chef Recommends

Arg. Point Steak 250g with green pepper sauce [5] & side dish		**27,60**
Arg. Hüfte 250g mit grüner Pfeffersauce und Beilage		
Arg. Steak 250g with sauce béarnaise and papa bravas		**27,80**
Arg. Steak 250g mit Sauce Art Béarnaise und Papa Bravas		
Arg. Point Steak 250g with chanterelles in sauce & side dish		**27,90**
Arg. Hüftsteak 250g mit Pfifferlingen in Sauce und Beilage		
Arg. Beef Filet 200g with chanterelles in sauce & side dish		**32,70**
Arg. Filetsteak 200g mit Pfifferlingen in Sauce und Beilage		
Cream Pot "La Pampa"		**26,60**
strips of roast beef & filet in pepper[5]-mushroom-cream-sauce [3,4] with rice [1,4]		
Mixed Grill -only on request-		**49,90**
various meats and 2 arg. grilled sausages [1,2], served on a table grill		
Mixed Grill -only on request - without Pork		**54,90**
Mixed Grill, ohne Schweinefleisch		
Arg. Beef Filet with king prawn tails, rice & lobster-cream-sauce		**39,90**
Arg. Rinderfilet mit Langostinosschwänzen, gr. Pfeffer, Reis in einer Hummer-Sahnesauce		
Arg. Beef Filet 200g with mushrooms a la crema [3,4] & side dish		**31,70**
Arg. Rinderfilet 200g mit Champignons a la crema und Beilage		
Beef Filet Skewer with bell pepper and onions		**27,90**
Rinderfiletspieß mit Paprika und Zwiebeln		
Beef Filet with bacon and garlic, side dish and sauce béarnaise	**300g**	**47,70**
Rinderfilet mit Speck & Knoblauch, Beilage und Sauce Art Béarnaise	**200g**	**38,20**
Baby Beef for 2 People, 500g		**68,90**
roast beef with cognac, cream, mushrooms, gr. Pepper [5] & 2 side dishes		
Arg. Cream-Pepper[5]-Angus Filet Steak flambéed & side dish	**200g**	**33,80**
Arg. Sahne-Pfeffer-Angus Filetsteak mit Cognac flambiert & Beilage	**300g**	**44,40**

Side Dishes

Jacket Potato Folienkartoffel

or French Fries Pommes frites

or Rice (contains cheese)[1,4] Reis (enthält Käse)

or Croquettes[4] Kroketten

or Papas Bravas

Vegetarian plate (ask for our menu) 18,50 €

Postres - Desserts

Dessert Buffet:	**12,50**
Flan Casero con Crema housemade flan caramel with cream	**7,90**
Crema Catalana [1] **– Crème Bruleé**	**6,90**
Crepe Suzette with vanilla ice cream [1], flambéed with whiskey	**9,50**
Copa Bariloche vanilla ice cream [1] with hot chocolate and cream	**6,90**
Panna Cotta	**6,60**
Mousse au Chocolat	**7,80**
Banana flambéed rum, ice cream [1] and Licör 43	**8,90**
Higos Frescos Flambee fresh figs, vanilla ice cream [1] and Pernod, flambéed	**9,80**
Vanilla Ice Cream [1] with Cointreau and hot morello cherries	**7,90**
Tiramisu [1] with chocolate sauce and cream	**7,50**
Manchego-Cheese Platter	**13,50**
Coffee [6] **/ Tea / Espresso** [6]	**3,50**
Latte Macchiato [6] **/ Café au Lait** [6] **/ Cappuccino** [6]	**4,50**

Ask for our Dessert and Port Wines.

Cervezas – Beer

Bitburger Pils	**0,20l**	**3,00**
Bitburger Pils	**0,50l**	**6,20**
Bolten Uralt	**0,20l**	**3,00**
Bolten Uralt	**0,50l**	**6,20**
Alt Schuss with malt beer	**0,20l**	**3,00**
Pils Schuss with malt beer	**0,20l**	**3,00**
Krefelder	**0,20l**	**3,00**
non-alcoholic beer	**0,33l** bottle	**3,60**
Franziskaner Hefeweizen	**0,30l**	**4,40**
Franziskaner Hefeweizen	**0,50l**	**6,90**
Franziskaner non-alcoholic	**0,50l** bottle	**6,50**

Non-Alcoholic Drinks

Mineral Water sparkling or still	**0,25l** bottle	**3,20**
Mineral Water medium or still	**0,70l** bottle	**6,90**
Sprite	**0,20l** bottle	**3,20**
Coca Cola/light/zero [1,6,8,9]	**0,20l** bottle	**3,20**
Fanta [1,3]	**0,20l** bottle	**3,20**
Apple Juice	**0,25l** bottle	**3,40**
Schweppes Ginger Ale [1]	**0,20l** bottle	**3,20**
Schweppes Tonic Water [7]	**0,20l** bottle	**3,20**
Schweppes Bitter Lemon [7]	**0,20l** bottle	**3,20**
Orange Juice freshly squeezed	**0,20l**	**7,50**
Tomato Juice	**0,20l** bottle	**3,40**
Iced Tea	**0,33l** bottle	**4,50**

Spirits 2cl

Malteser Kreuz Aquavit	3,90
Aalborg Jubiläums-Aquavit	4,50
Tequila	4,50
Pisco Capel (Chile)	4,90
Vodka	4,50
Grappa Reserva	6,90
Ramazzotti	4,70
Averna	4,70
Fernet Branca	4,20
Hierbas	4,50
Jägermeister	4,90
Aguaardiente Orujo gallego	5,90
Sambuca	4,50

Aperitifs 5cl

Lillet[5] White Peach[3] 0,25 l	7,90
Aperol Spritz	7,90
Campari [1], Bitter Lemon[7] 0,25 l	7,90
Campari [1] with Orange 0,25 l	8,50
Martini rosso [5] / bianco [5] / dry [5]	5,50
Sherry, medium / cream / dry	5,50
Ricard, Ice, Water	5,90
Port Wine [5] red/white	5,90

Liqueurs 2cl

Cointreau or Grand Marnier	5,90
Likör 43 [1]	5,90
Bailey's Irish-Cream [3,6]	6,90
Tia Maria	6,90
Creme Catalana	5,90
Fruit brandy, Raspberry or pear	5,00

Cognac & Brandy 2cl

Osborne Veterano	7,50
Carlos I	8,90
Cardenal Mendoza	10,90
Lepanto	10,90
Duque de Alba	10,90
Remy Martin	10,90
1866 Gran Reserva	14,90
Calvados	7,90

Longdrinks & Cocktails

Pisco sour [2,3] "The House Aperitif"	7,90
Cocktail Martini dry Gordon Gin	7,50
Cubra libre - Bacardi Rum, Cola [1,3,6]	7,50
Gin Tonic [7] Gordon	9,00
Gin Tonic [7] especial	11,50
Bloody Mary	7,90

Whiskey 2cl

Johnny Walker, Red Label	7,90
Johnny Walker, Black Label	10,90
Jim Beam	7,90
Chivas Regal	10,90
Jack Daniels	9,90
Mac Callan	14,50

Sangria Casera – Housemade Sangria

Sangria "La Pampa" [1,3,5]	**0,2l/0,5l/1,0l**	**8,20/19,90/38,90**

Open Wines

Argentinean Wines from Mendozza (red/white/rosé)
Chilean Wines from Colchagua (red/rosé)
Rioja (red/white/rosé)

0,2l/0,5l/1,0l/Magnum	**8,20/17,90/30,90/48,00**

You can find a more detailed description of our wines in our wine card, which includes a wider selection of wines.

Champagner Veuve clicquot Ponsardin

Brut 0,7l	**145,00**
Brut Piccolo 0,375l	**77,50**

Cava & Prosecco

Prosecco Piccolo	**7,50**
Cava Brut Piccolo	**10,50**
Prosecco 0,7l	**27,90**
Cava Brut Codorniu 0,75l	**38,50**

Dessert Wines

Ask us about our seasonally varying vintage port wines and late vintage dessert wines.

Key (additives):

1 with colouring
2 with preservatives
3 with anti-oxidiser
4 with flavour enhancers
5 with sulfur dioxid / sulfites
6 caffeinated
7 contains quinine
8 with sweetener
9 with phosphate
10 blackened
11 waxed
12 genetically modified

July 2026