## Steaks from the Beefer grilled by 800 °C

Extreme grill temperatures up to 800°C feels like the surface of the Steaks is caramelized. This is the reason for the crunshy crust which you never taste before.

Argentinian Black Angus Beef Filletsteak 200 g - 55,00 Euro

Argentinian Black Angus roasted Rumpsteak 200 g - 44,00 Euro

Dry aged roasted Rib Eye Steak 10 weeks dry ripened 400 g for one Person - 111,00 Euro 400 g for 2 Persons - 130,00 Euro

Dry aged roasted Pork Steak 3 weeks dry ripened 250 g - 35,00 Euro

Steaks served
with stuffed baked potato with cheese
or
french fries

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Princess beans
in bacon
or
the world's best tomato salad

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herb butter Café de Paris or Pepper-sauce