

#ESSENBEIFREUNDEN #FAMILYOWNED #DASSTEAKWIRTSCHAUSAMLAND

ENJOY
FOOD

GOOD FOOD
FOR GOOD PEOPLE

STEAK IT EASY

NICE TO
MEAT
YOU
HERE

NOTHING BRINGS
PEOPLE TOGETHER
LIKE GOOD FOOD



THE BEST MEMORIES ARE
MADE AROUND THE TABLE



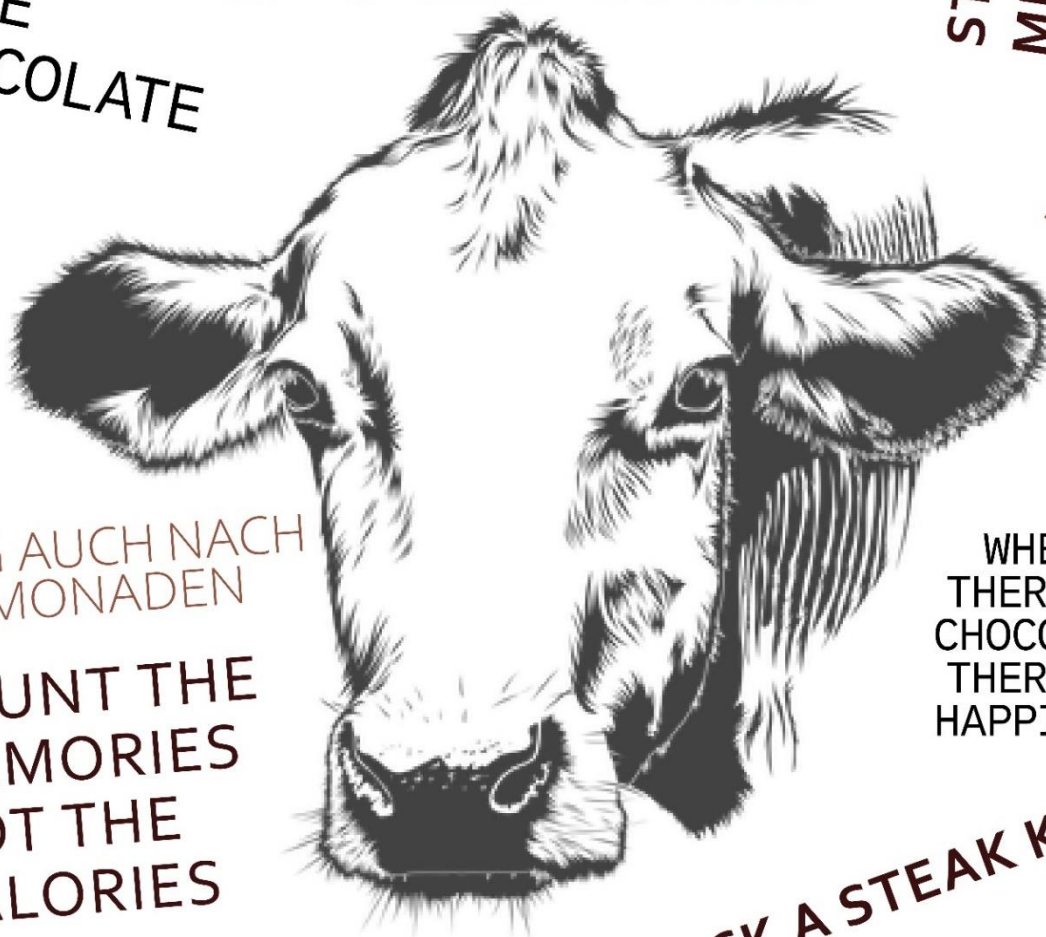
ENJOY
TIME

COME TO
THE DARK
SIDE WE
HAVE
CHOCOLATE

WE LOVE STEAKS

STEAK
ME HOME
TONIGHT

ENJOY
PEOPLE



FRAG AUCH NACH
LIMONADEN

COUNT THE
MEMORIES
NOT THE
CALORIES

WHERE
THERE IS
CHOCOLATE
THERE IS
HAPPINESS

BEING ON A DIET
IS ONE BIG MISSED
STEAK

NEVER LICK A STEAK KNIFE

ALL YOU
NEED IS LOVE



THE BELLY RULES THE MIND
WIR
LIEBEN
DICH

#SLOWFOOD



FOLLOW US @steakwirtshaus 😊

#steakwirtshaus #entspannen #genießen #sichzeitnehmen #zeitfürsich
#zeitmitfreunden #feiern #entschleunigen #miteinanderreden #slowfood
#regionalität #handyweg #ehrlicheküche #steakkuch'l #ausderregion
#vornachbarn #steakfreude #keepitgreen #essenbeifreunden #gesundeküche
#vombauern #mikroregionalität #respektvoll #nachhaltig #eilemitweile



FAMILY GRABER & THE KIWI-CREW



Note in accordance with the Food Information Ordinance

ALLERGIENS

LMIV (EUVO Nr. 1169/2011) and
allergen information regulation (BgbI 175/2014)



We process almost all 14 allergenic foods in our company, and cross-contamination can therefore occur at any time. We would like to ask you if you suffer from allergies or intolerances, that you absolutely must inform our employees. Thank you

THE TEMPTATION

MARTINI

MARTINI (sweet)

5 cl | 4.3

MARTINI (dry)

5 cl | 4.3



CAMPARI

CAMPARI-ORANGE

4 cl | 5.4

CAMPARI-SODA

4 cl | 5.2

PROSECCO | FRIZZANTE | CHAMPAGNER

PROSECCO-EXTRA-DRY D.O.C

Gl. 0,1 l | 4.3

PROSECCO-ELDERFLOWER

Gl. 0,1 l | 4.6

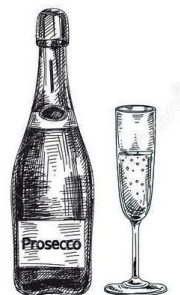
UHUDLER FRIZZANTE

Gl. 0.1 l | 4.9

PROSECCO EXTRA-DRY D.O.C.

Weingut Salatin | IT

Gl. 0,75 l | 28



GOSSET CHAMPAGNER

Grande Reserve Brut

Fl. 0,75 l | 95

Grande Rosé Brut

Fl. 0,75 l | 115

THE FOREPLAY

STARTER

Time to start



© Patrick G

GARLIC BREAD

5.8

FLAMBÉED CAMEMBERT

Camembert | Leaf Salads | Raspberry–Lime–Honey Dressing | Cranberries 8.9

GOAT

Goat cheese in feta style, produced by Petra Ladinig, Mallestig | Finkenstein Goat Cheese
Feta wrapped in Bacon | Leaf Salads | Plum | Arugula | Cashew Nuts 8.9



CARPACCIO

thin beef Cuts | vinaigrette | parmesan | rocket salad | balsamico | olive oil | bread

BEEF-Style

the classic one

16,4

CHILI-Style

chili flakes | fresh chili | spicy



17,6

TRUFFLE-Style

truffle oil | black truffle

22,8

BEEFSTEAK TATAR

marinated filet of beef cuts | butter | bread

small 80 g 17,8

medium 120 g 20,7

large 180 g 24,6

SNAILS FROM CARINTHIA

6 pcs. carinthian snails | sauce | parmesan | bread

COUNTRY STYLE herbs and garlic butter

14,6

CAFÉ DE PARIS-STYLE cafés de paris butter

15,7

TRUFFLE-STYLE truffle oil | black truffle

19,8

#easygoing

#enjoylife



Schnecken
aus bestem
Haus.

THE SEDUCTION

BEEF TEA

*

Sliced Pancakes

Meat Roll

Cheese dumpling

*homemade



5.7

6.7

6.7

CREAM OF GARLIC COUNTRY STYLE

croûtons | whipped cream

7.9

WITH LOVE FROM THE GRILL

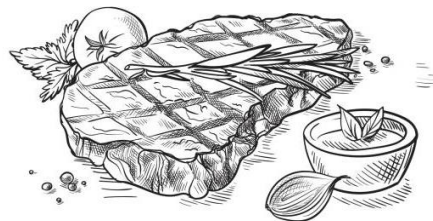


STONEGRILL „LAVA STONE“



Grill your own steak as you want 😊

Rumpsteak Short Cut	165 g
Filetsteak Lady Cut	180 g
Filetsteak Gents Cut	50 g
Rumpsteak Normal Cut	333 g
Herrensteak Big Cut	500 g



36
41
47
47
52

sides: dips, herbalbutter, homemade steak-fries & salad from the buffet

!!! CAUTION !!!

This stone is extremely hot, please do not touch.
If you do, we will give you an ice cube

THE CLASSIC ONE

KIRCHENWIRT STEAK

Choose your cut | fries | vegetables

Rumpsteak Short Cut	165 g
Filetsteak Lady Cut	180 g
Filetsteak Gents Cut	250 g
Rumpsteak Normal Cut	333 g
Herrensteak (Rump) Big Cut	500 g
Filetsteak Double Gourmet Cut	500 g
Flintstone (Rump) Special Cut	750 g



36
41
47
47
52
94
99

PEPPER-STEAK „TYPE OF HOUSE“

250 g filet | creamy pepper sauce | espuma
green pepper | tasmanian alp pepper
croquettes | almond-broccoli

53

PFEFFERKRUSTENSTEAK

250 g filet | „PEPPERCrust “
wedges | green beans and bacon

51

CHILI-STEAK JALAPEÑO



250 g filet | steak-fries | chilibutter | chili
feta stuffed jalapeño in bacon | pink pepper

52

THE BIG ONE

HOLZBRETT'L STEAK

333 g rump | wedges | onion rings
green beans and bacon



47

BBQ-STEAK

333 g rump | black barbacoa salt | BBQ-marinade
steak-fries | corncob | bacon | BBQ-sauce

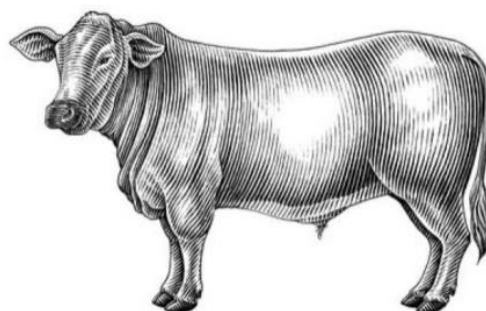
48

RIB-EYE-STEAK

450 g classic prime rib steak with fat eye
steak-fries | grilled vegetables

52

THE BEST
MEMORIES ARE
MADE AROUND
THE TABLE



THE SPECIAL ONE

TRUFFLE STEAK

truffle butter | mashed potatoes | black truffle
truffle oil | pink pepper | chives

165 g	Rumpsteak Short Cut	49
180 g	Filetsteak Lady Cut	55
250 g	Filetsteak Gents Cut	62
333 g	Rumpsteak Normal Cut	62
500 g	Herrensteak (Rump) Big Cut	69

STEAK „CAFÉ-DE-PARIS“ THE CLASSIC ONE

gratinated with „Café-De-Paris-Butter“
steak fries | green beans and bacon

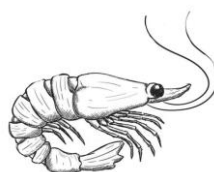
165 g	Rumpsteak Short Cut	42
180 g	Filetsteak Lady Cut	48
250 g	Filetsteak Gents Cut	52
333 g	Rumpsteak Normal Cut	52
500 g	Herrensteak (Rump) Big Cut	58

THE BEST MEMORIES
ARE MADE AROUND
THE TABLE

STEAK & PRAWNS

prawns | olive oil | lemon butter | steak fries | grilled vegetables

165 g	Rumpsteak Short Cut 2 prawns	43
180 g	Filetsteak Lady Cut 3 prawns	49
250 g	Filetsteak Gents Cut 4 prawns	53
333 g	Rumpsteak Normal Cut 4 prawns	53
500 g	Herrensteak (Rump) Big Cut 4 prawns	61



THE RUSTIC ONE OLD BUT GOLD

ISTRIA-STYLE MIXED GRILL

Balkan grill specialties | steak fries | ajvar | onion 24,9

JUNGFERN-PFAND'L

pork medaillons | cream sauce | almond-broccoli
homemade pasta dumplings (Spätzle)

26,9

CLASSIC WIENER SCHNITZEL

deep fried breaded escalope of pork | fries

19,4



FILET TIPS “MADAGASCAR”

Cream sauce | Green Madagascar pepper | Espuma | Homemade Spätzle 26,9