

#ESSENBEIFREUNDEN #FAMILYOWNED #DASSTEAKWIRTSCHAUSAMLANDE

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

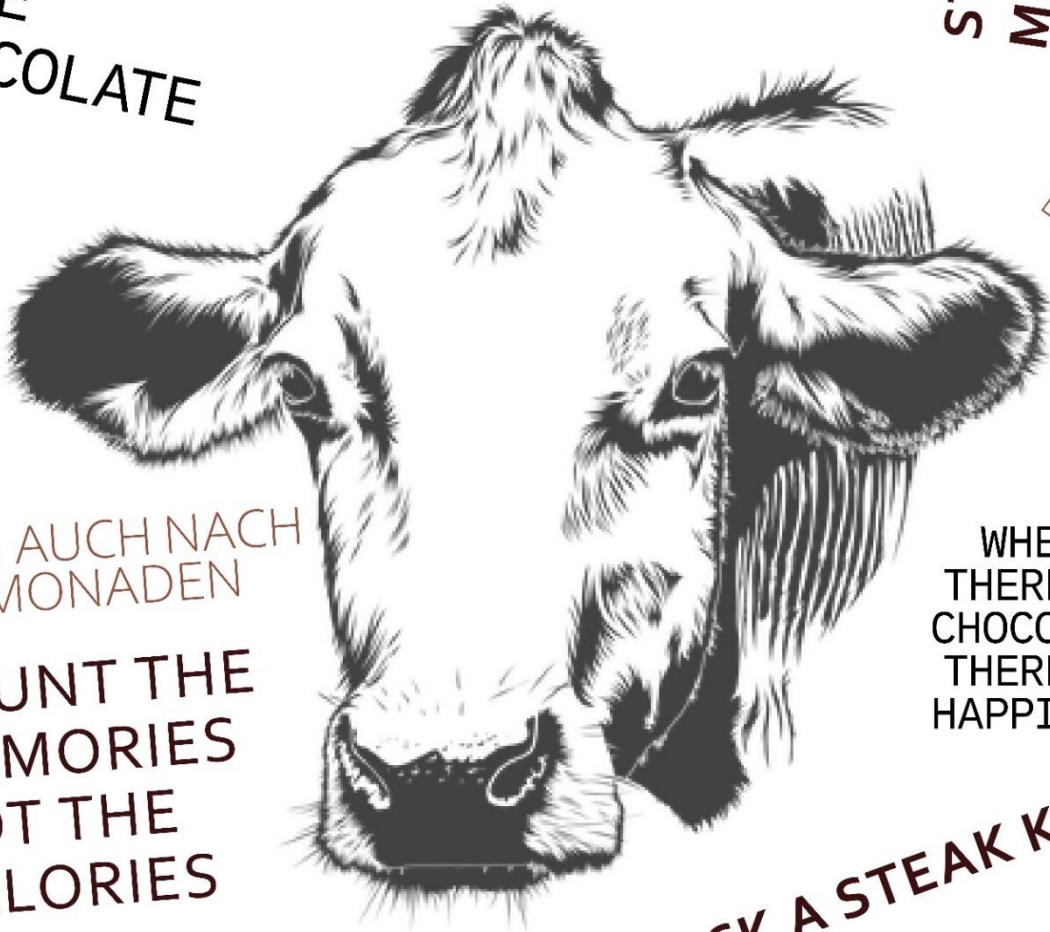


# WE LOVE STEAKS

ENJOY  
TIME

STEAK  
ME HOME  
TONIGHT

COME TO  
THE DARK  
SIDE WE  
HAVE  
CHOCOLATE



ENJOY  
PEOPLE

FRAG AUCH NACH  
LIMONADEN

WHERE  
THERE IS  
CHOCOLATE  
THERE IS  
HAPPINESS

COUNT THE  
MEMORIES  
NOT THE  
CALORIES

NEVER LICK A STEAK KNIFE

BEING ON A DIET  
IS ONE BIG MISSED  
STEAK

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  
#vomnachbarn #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 (Bgb1 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

MARTINI (dry)

5 cl | 4



## CAMPARI

CAMPARI-ORANGE

4 cl | 5.2

CAMPARI-SODA

4 cl | 5.1

## PROSECCO | FRIZZANTE | CHAMPAGNER

PROSECCO-EXTRA-DRY D.O.C

Gl. 0,1 l | 4

PROSECCO-ELDERFLOWER

Gl. 0,1 l | 4.4

UHUDLER FRIZZANTE

Gl. 0.1 l | 4.7

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

## GARLIC BREAD

5.2

## STARTER SHARING

mixed variation of starters (for two)

p.P. 23

## STARTER

Time to start



© Patrick G

### FETA

bacon | chicoree | dates  
rocket salad | cashews

7

### PRAWN

black tiger prawn | olive oil | garlic  
chicoree | rocket salad | lemon

7.5

## CARPACCIO

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

### BEEF-Style

the classic one

16

### CHILI-Style

chili flakes | fresh chili | spicy



17

### TRUFFLE-Style

truffle oil | black truffle

22

## BEEFSTEAK TATAR

marinated filet of beef cuts | butter | bread

**small** 80 g 16

**medium** 120 g 20

**large** 180 g 23

## SNAILS FROM CARINTHIA

6 pcs. carinthian snails | sauce | parmesan | bread

**COUNTRY STYLE** herbs and garlic butter

14

**CAFÉ DE PARIS-STYLE** cafés de paris butter

15

**TRUFFLE-STYLE** truffle oil | black truffle

19

*#easygoing*

*#enjoylife*



Schnecken  
aus bestem  
Haus.

# THE SEDUCTION

## BEEF TEA

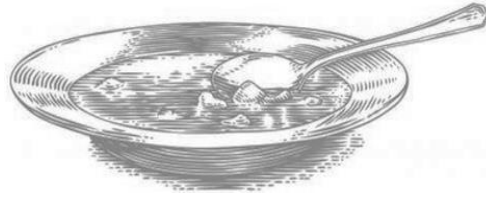
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Sliced Pancakes

Meat Roll

Cheese dumpling

\*homemade



5.7

6.7

6.7

## SOUP POT

big pot of beef tea | beef cuts | vegetables | meat roll

7.2

"if you want spicy, *we spicy*" ask for chili 😊

7.9

## CREAM OF GARLIC COUNTRY STYLE

croûtons | whipped cream

7.9

## TRIBE SOUP

\*\*\* speciality of the house\*\*\* | bread

8.9

# THE HEALTHY SEDUCTION

## MAKE YOUR OWN SALAD (one plate)

choose from the buffet \*homemade



8.7

## SALAD „KRAMERITSCH“

homestyle salad | vinegar | oil | potatoes | bacon

pumpkin seeds | herbs | pumpkinseed oil

9.7

## ENDIVE SALAD „GRANNY-STYLE“

endive | vinegar | potatoes (warm) | garlic | pumpkinseed oil

8.8

# WITH LOVE FROM THE GRILL



**STONEGRILL „LAVA STONE“**



Grill your own steak as you want 😊

|                             |       |  |    |
|-----------------------------|-------|--|----|
| <b>Rumpsteak Short Cut</b>  | 165 g |  | 35 |
| <b>Filetsteak Lady Cut</b>  | 180 g |  | 40 |
| <b>Filetsteak Gents Cut</b> | 50 g  |  | 46 |
| <b>Rumpsteak Normal Cut</b> | 333 g |  | 46 |
| <b>Herrensteak Big Cut</b>  | 500 g |  | 51 |

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 | grilled vegetables

|                                      |       |  |    |
|--------------------------------------|-------|--|----|
| <b>Rumpsteak Short Cut</b>           | 165 g |  | 35 |
| <b>Filetsteak Lady Cut</b>           | 180 g |  | 40 |
| <b>Filetsteak Gents Cut</b>          | 250 g |  | 46 |
| <b>Rumpsteak Normal Cut</b>          | 333 g |  | 46 |
| <b>Herrensteak (Rump) Big Cut</b>    | 500 g |  | 51 |
| <b>Filetsteak Double Gourmet Cut</b> | 500 g |  | 92 |
| <b>Flintstone (Rump) Special Cut</b> | 750 g |  | 96 |

### PEPPER-STEAK „TYPE OF HOUSE“

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

49

## PFEFFERKRUSTENSTEAK

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

49

## CHILI-STEAK JALAPEÑO



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

49

# THE BIG ONE

## HOLZBRETT'L STEAK

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



46

## BBQ-STEAK

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

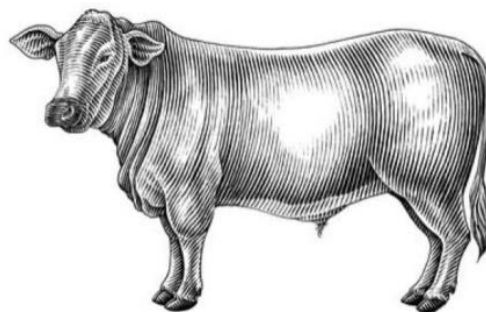
46

## RIB-EYE-STEAK

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

49

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        | 46 |
| 180 g | Filetsteak Lady Cut        | 51 |
| 250 g | Filetsteak Gents Cut       | 58 |
| 333 g | Rumpsteak Normal Cut       | 58 |
| 500 g | Herrensteak (Rump) Big Cut | 64 |

## STEAK „CAFÉ-DE-PARIS“ THE CLASSIC ONE

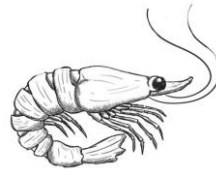
gratinated with „Café-De-Paris-Butter“  
homemade steak fries | green beans and bacon

|       |                            |    |
|-------|----------------------------|----|
| 165 g | Rumpsteak Short Cut        | 41 |
| 180 g | Filetsteak Lady Cut        | 47 |
| 250 g | Filetsteak Gents Cut       | 47 |
| 333 g | Rumpsteak Normal Cut       | 51 |
| 500 g | Herrensteak (Rump) Big Cut | 57 |

## STEAK & PRAWNS

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

|       |                                       |    |
|-------|---------------------------------------|----|
| 165 g | Rumpsteak Short Cut   2 prawns        | 42 |
| 180 g | Filetsteak Lady Cut   3 prawns        | 48 |
| 250 g | Filetsteak Gents Cut   4 prawns       | 52 |
| 333 g | Rumpsteak Normal Cut   4 prawns       | 52 |
| 500 g | Herrensteak (Rump) Big Cut   4 prawns | 60 |



## STEAK "ONION ROAST STYLE"

Steak | Onion sauce | Fried potatoes | Crispy onion rings |  
Crispy fried onions | Bacon | Green beans wrapped in bacon

|       |                                       |    |
|-------|---------------------------------------|----|
| 165 g | Rumpsteak Short Cut   2 prawns        | 41 |
| 180 g | Filetsteak Lady Cut   3 prawns        | 47 |
| 250 g | Filetsteak Gents Cut   4 prawns       | 51 |
| 333 g | Rumpsteak Normal Cut   4 prawns       | 51 |
| 500 g | Herrensteak (Rump) Big Cut   4 prawns | 58 |





# CULINARY BIT ON THE SIDE

## STEAKHOUSE BURGER

beef patty | bun | BBQ-honey sauce  
bacon | onion | salad | dips  
homemade steak-fries



18

## JALAPEÑO BURGER

beef patty | bun | BBQ-honey sauce | bacon  
onion | salad | jalapeño-salsa | pink pepper  
feta-bacon stuffed jalapeño  
homemade steak-fries

21

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## THE RUSTIC ONE

### OLD BUT GOLD

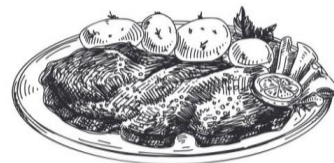
## CLASSIC WIENER SCHNITZEL

deep fried breaded escalope of pork  
butter | fries

18

## GRILLTELLER

mix of meat | green beans and bacon | fries  
herbal butter



25

## JUNGFERN-PFAND'L

pork medaillons | cream sauce | almond-broccoli  
homemade pasta dumplings

26

## FILET TIPS „MADAGASKAR“

sirloin tips | cream sauce | pink pepper  
Noodles with cream

26