

Allergens:

1. Cereals containing gluten and products derived from them.
2. Crustaceans and products derived therefrom
3. Poultry eggs and products derived therefrom
4. Fish and products derived therefrom (except fish gelatin)
5. Peanuts and products derived from them
6. Soybeans and products derived therefrom
7. Mammalian milk and dairy products (including lactose)
8. Nuts and products derived from them
9. Celery and products derived from it
10. Mustard and products derived therefrom
11. Sesame seeds and products derived therefrom
12. Sulfites
13. Lupins and products derived from them
14. Molluscs such as snails, mussels, squid and products derived from them

Additives:

- a. With dye
- b. With preservatives
- c. With antioxidants
- d. Sulfurized
- e. With flavor enhancer
- f. Blacked out
- G. Waxed
- H. With phosphate
- i. With sweetener
- j. milk protein
- k. Contains caffeine
- l. Contains quinine

Aperitifs

St.Germain Hugo ^{a,b} 11.9

Prosecco - Mint - elderflower - Lime - Soda

Aperol Spritz ^a 11.9

Prosecco - Aperol - Soda

Wildberry Spritz ^{a,b,l} 11.9

Martini - Wildberry

White Peach Spritz ^a 11.9

Prosecco - Martini Bianco - White Peach - Soda

Thai&Turf Spritz ^{a,b} 11.9

Prosecco - Blackberry - Minze - Lemon - Soda

Red Hugo ^{a,b} 11.9

Prosecco - Raspberry - Mint - Lemon - Soda

Alcoholfree **Aperitifs**

Virgin Hugo ^{a,b,l} 9.5

Ginger Ale - Mint - Elderflower - Lime - Soda

Virgin Aperol Spritz ^{a,b} 9.5

Crodino - Soda - Orange - Elderflower

Starter

Freestyle Mixed Plate (min. 2 Person) 1,2,6,9,10,11,14

The best our kitchen has to offer

29.9 p.P

Thai Mixed Starter 1,2,4,5,6,11,b

Sommerroll, Springrollen, Satay Gung, Satay Gai, Panko Prawn

19.9

Thai-Caprese 5,7,b,e

fruity papaya, buffalo milk mozzarella,

Thai pesto spicy mango papaya sauce

17.9

Thai Papaya Salat 4,5,b

Green vegetable papaya, spicy, according to an original Thai

recipe

17.9

Sommerrolls 6,11,b

With fresh vegetables, rice noodles, fresh herbs and

hoi sin peanut sauce

15.9

Beef-Tatar 1,4,6,9,10,11

Beef hand chopped , classically seasoned,

garlic crostini

22

With truffle +8

Thai-Beef-Tatar 1,4,7,11

Beef, chopped by hand, marinated in

Asian spicy garlic crostini

22

Starter

Salmon Tatar ^{4,10,b,c}

salmon fillet, sweet and spicy mango mustard dip

potato wasabi salad

22

Crispy Springsrolls ^{1,b}

Rolled by hand, with fresh vegetables, glass noodles and

sweet and sour sauce

10.9

Beef-Carpaccio ^{7,b}

Beef , marinated with lemon and olive oil, rocket, freshly grated

Parmesan

19.9

with truffle **+8**

Tempura Softshell Crabs

26.9

Sashimi-Tuna-Tatar ^{4,11,b,e}

Marinated tuna fillet, roasted sesame, ginger, hand diced

24

Laab ⁴

Spicy Thai meat salad made from minced meat, with mint, onions,

freshly roasted chili and Thai herbs and spices

Chicken / Beef / Duck

17.9

19.9

22.9

Thai Mix Ceviche ^{4,10}

3 types Fish Thai Style

24.9

Starter

Grilled Thai Oktopus ^{7,14}

Giant octopus with lemon, olive oil, fresh herbs and sour cream

26.5

“The Hot Five“ ^{2,b}

Prawns, chili, garlic Thai Style with garlic crostini

19.9

Crispy Panko Prawns ^{1,2,5,6,11,b}

Crispy baked prawns in a panko coating

19.9

Satay Gai ^{5,b}

Grilled chicken fillet skewers with peanut sauce

12.5

Satay Gung ^{2,b}

Grilled prawns on lemongrass skewers,
garlic, sweet and sour sauce

19.9

Thai Beef Salad “Šlad neùx“ ^{4,9}

Rare grilled and finely carved steak, fiery and spicy

(Family recipe from our wok master)

19.9

...If you want things to go really quickly...

Speed-Starter bacon-wrapped dates^{7,b,c}

We serve our 2 dips and basket of homemade bread within 5
minutes, regardless of any order

12

Edamame ^{7,b,c}

Spicy or Salty

9

Starter

Thai - Soup

Tom Kha ^{4,a,b,c}

Thai broth with coconut milk, galangal, lemon leaves, lemongrass,

tomatoes, onions and mushrooms

Vegetarian/ Chicken / Prawns

10.9 13.9 16.9

Tom Yam ^{4,6,a,b,c}

Thai broth, sour-spicy, galangal, Lemon Leaves Lemongrass,
tomatoes, onions and mushrooms

Vegetarian / Chicken / Prawns

10.9 13.9 16.9

**You should offer the body something good
so that the soul wants to live in it...**

„ Winston Churchill “

Steaks

All steaks are served “medium rare”. Other cooking levels are available upon request

Tenderloin ⁷ (Argentina)	200g / 39
Chateaubriand ⁷ carved, for 2 Person	500g / 92
	each 100g / 19
USA Tenderloin ⁷ (US Prime Beef)	200g / 68
Chateaubriand ⁷ carved, for 2 Person	500g / 168
	each 100g / 34
Bison Tenderloin ⁷ (USA or Canada)	200g / 89
	each 100g / 45
Rumpsteak ⁷ (Australian)	300g / 48
	each 100g / 16

U.S. Rib-Eye ⁷ (US Prime Beef ,Creekstone Farms) **300g / 58**
each 100g / 19

Flank Steak ⁷ (AUS) carved, for 2 Person

Dry Aged, Specialty made from the belly lobe of the cow

ca. 1.000 g / 119

Dry Aged Porterhouse Steak ⁷ for 2 Person,
Striploin and Tenderloin with the bone (6 weeks dry aged)

each 100g / 14.5
mind. 1.000 g

Tomahawk Steak ⁷ for 2 Person,
tender rib eye aged on the upper rib bone

Very

each 100g / 13.5
mind. 1.000 g

Specialties from the grill

Surf & Turf ^{1,6,7,9,10,c,e} 79

Grilled Argentinian beef fillet and half a lobster gratinated with herb butter

Lobster Tail 45

Tagliata Robespierre ^{7,b} 55

Grilled and carved Australian rump steak, served with marinated rocket, toasted pine nuts and freshly shaved parmesan

Trilogy ⁷ 119

Our three fillets served with whiskey sauce, each approx. 120 g Argentinian beef fillet / US Nebraska triple star fillet / US bison fillet

Spare Ribs Texas-Style ^{1,3,9,10,b} 26

juicy, 12 hours in the Oven, with Cole Slaw

300 g Black Tiger Prawns ^{1,6,7,10,c} 38

Grilled Black Tiger Shrimp in Sage Butter tossed with garlic, onion, chili and rosemary

The Ox Orgy ^{1,6,7,10,c,e} 69

Grilled Argentinian beef fillet with lemon butter topping and two grilled jumbo prawns, served with a red wine jus

Mexican Tenderloin Sword ⁷ 48

Grilled beef fillets, spicy chorizo, red onions and peppers on skewers, served on spicy Mexican salsa

High Rib ^{1,7} 38

12 hour braised prime rib Red wine jus and mashed potatoes

Mixed Grill For Two ⁷ ab 2 Personen p.P 38

Mixed grill platter with beef steaks, chorizo (pork) lamb chops, crispy duck breast and chicken breast

Burger

All burgers come with our crispy fries

Extra Angus beef paddy 9

Classic Burger 1,3,7,9,11,a,c,j 24

Juicy Angus beef (180 g), lettuce, tomato, fresh and sour cucumber cheddar, burger sauce

BBQ-Burger 1,3,7,10,11,a,b,c,j 26

Juicy Angus beef (180 g), lettuce, tomato, fresh and sour cucumber cheddar, crispy bacon, fried onions and BBQ sauce

Truffle Wagyu Burger 1,3,7,10,11,a,b,c,j 65

100% Juicy WAGYU beef (200 g), lettuce, tomato, fresh and sour cucumber cheddar, Truffle cream and Truffle-Garlic-Fries

Tenderloin-Burger 1,3,7,10,11,a,b,c,j 32

Very tender, juicy grilled beef fillet slices in BBQ style with our steak pepper, lettuce and tomato, with fresh and sour cucumber Cheddar, crispy bacon and fried onions

Mainhatten Double Cheese-Burger 1,3,7,10,11,a,b,j 34

2 x 180 g juicy Angus beef, lettuce, tomato, red wine onions caramelized with crispy bacon, cheddar

Mayer Lansky-Burger 1,3,9,b,e,j

The classic from the USA 180g juicy grilled Angus beef, cheddar, fried egg, crispy bacon, fried onions, served on extra lettuce, tomato and cucumber with burger sauce

authentic: without Bun, without fries	24
with Bun and fries	26

Salad & Truffle-Pasta

Caesar Salad 1,3,4,7,9,11,c 16

Crisp romaine lettuce with the classic parmesan garlic dressing, freshly shaved parmesan and crispy croutons

Chicken / Prawns² / Tenderloin

22 / 25 / 29

Mixed Seasonal Salad 7,10,b,j 14

with Italian-Dressing

Chicken / Prawns² / Tenderloin

20 / 23 / 27

Thai & Turf Salad 2,7,10,b,j 34

Mixed seasonal salad with grilled prawns on a lemongrass skewer and beef fillet

T & T-Truffle-Cheese-Pasta 1,3,7 28

Homemade ravioletti with Parmesan truffle and freshly shaved Summer truffles

Mc'n Cheese 1,3,7 22

Classic dish from the USA with cheese

Sides

Royal Jasmin-Rice	4.5	Side Salad 7,10,b,j	5.5
Crispy Fries	5	Side Caesar Salad 1,3,4,7,9,10	6.5
Cheddar Fries	7.5	Tomato salad	7.5
Sweet potato Fries ^a	6.5	Cole Slaw 1,3,9	5
Sweet potato Fries 1,3,7,9,a,c	9.5	Garlic Bread 1,7,11	5.5
homemade Truffle-Mayonnaise		Bread basket 1,7,11	5.5
Truffle Garlic Fries ⁷	11.5	with homemade aioli	
with Truffle, Garlic und Parmesan		Homemade herb butter ^{1,6,7,9,11}	3.5
Baked Potato & Sour Cream ⁷	7	Homemade Trufflebutter 1,7	8
Classic Mashed Potatoes ⁷	7	with fresh Perigord-Truffle	
Grilled vegetables	7	Homemade Trufflemayonnaise 3,7,9	4
Spinach, Garlic & Roasted Sesam 7,11	8	Whisky Pepper Sauce 9,11	6.5

Thai Wok & Curry's

Little () , spicy ( ) very spicy (  )

Or authentic thaipicy (      )

We serve fragrant jasmine rice with all of these dishes.

1 Phad Bai Grapraow ^{1,4,6,b,e}

Finely sliced meat (if chosen with meat) with chili, garlic, onions and Grapraow basil in soy and oyster sauce

2 Phad Med Mamuang ^{1,5,6,b,e}

Sliced meat (if chosen with meat) with cashews, shallots, leeks, peppers and onions

3 Phad Nam Man Hoi ^{1,3,4,6,7,9,10,11}

Seared, sliced meat (if meat is chosen) with oyster sauce, onions, carrots, peppers, broccoli and mushrooms

4 Phad King ^{1,3,4,6,7,9,10,11}

Stir-fried, shredded meat (if meat is chosen) with soy and oyster sauce, ginger, onions, leeks and peppers

Vegetarian	18.9
Tofu	22.9
Chicken	24.9
Beef	27.9
Bio-Gambas	26.9
Duck	28.9

Thai Wok & Curry's

5 Gaeng Kheuw Waan 1,3,4,6,7,9,10,11,j

Green curry with coconut milk, bamboo, Thai eggplant and Thai basil

6 Gaeng Panaeng 1,3,4,5,6,7,9,10,c

Panaeng curry with coconut milk, beans, peppers and roasted peanuts

7 Gaeng Massaman 1,3,5,6,7,9,11,c

Massaman curry (the queen of curries) with special notes and aromas, with coconut milk, sweet potatoes, tomatoes, onions and peanuts

8 Gaeng Pet 1,3,6,7,9,10,c

Red curry with coconut milk, bamboo, eggplant, peppers, Thai basil and Thai eggplant

Vegetarian	18.9
Tofu	22.9
Chicken	24.9
Beef	27.9
Bio-Gambas	26.9
Duck	28.9

Thai - Specials

Pad Thai 2,3,5,6 19.9

Fried rice noodles with peanuts,
Lime, bean sprouts and leek

Chicken 26.9

Prawns 27.9

Chicken & Prawns 29.9

Tofu 24.9

Lobster Pad Thai 1,2,3,5,6,7,9,10,11 59.9

Fried rice noodles with lobster meat from

half a lobster tail

Thai Dorade 2,4,7,11,14,c,e 29.9

Cooked in foil, Thai vegetables,
hot spices and rice

Experience is like a lantern behind us;
it only ever illuminates the part of the
journey that we have already
completed.

Konfuzius

Dessert

New York Cheesecake ^{1,3,5,6,7,j} 14.5
with homemade Ice Cream

Lemongrass-Crème Brulée ^{3,7,j} 12.5

Raspberry Sorbet & Ferrari Brut ^{3,5,6,7,8} 16.5

Sweet Surprise for 2 Person 34.9

Sticky Rice with fresh Mango 14.5

Banana Mango Mousse 10.9

Chocolate Soufflé 12.9
with a liquid core , Ice Cream

Ice Cream ^{3,5,6,7,8} each 3.5

All prices in euros, VAT included

Softdrinks

Cola ^{ak} , Cola Zero ^{ak}	0,2l / 4
Fanta ^a , Sprite, Mezzo Mix ^{ak}	0,2l / 4
Rapp's Fruchtsäfte	0,2l / 0,4l 3.5 / 5
Apple, Orange, Passion fruit, Cranberry, Pineapple	
Schweppes	0,2l / 4
Indian Tonic ^l , Ginger Ale ^a , Bitter Lemon ^l , Wildberry ^{ak}	
White Peache ^{ak} , Pomgranate ^{ak}	
Silberpfeil (Energy Drink)	0,25 / 5
Different sorts	
Vöslauer (Still/Sparkling)	0,2l / 0,75l 3 / 9

Refreshment for body and soul

All of our iced teas and lemonades are homemade

0,4l / 6.9

Homemade Thai Ice Tea

Homemade Thai Ice Tea with Milk

Passion Fruit Lemonade

Lime Ginger Lemonade

Pink Grapefruit Lemonade

Draft Beer

Oberdorfer¹ Draft	0,3l / 0,5l 5 / 6.9
Jever FUN¹ alcoholfree	0,33l / 5

Bottles

NOAM¹ Bavaria Beer	0,34l / 6.5
Schöfferhöfer Alcoholfree, Naturally	0,5l / 6.9

Warm Drinks

Coffee	3.5
Espresso	3.5
Espresso Macchiato	3.8
Double Espresso	5.5
Double Espresso Macchiato	5.8
Cappuccino	4
Latte Macchiato	5
Thai & Turf Tea (fresh mint , Lime, Pomergranate)	4.5
Fresh Mint o. Ginger Tee	4.5

Cocktails

Cosmopolitan ^{a,i} 14

Grey Goose - Cointreau - Lime - Cranberryjuice

Daiquiri ⁱ 14

Brugal 1888 - Lime - Sugar

Gimlet ^{b,i} 14

Bombay Sapphire - Lime - Lime Juice

Sours ⁱ 15

Whisky, Pisco, Vodka, Gin or Amaretto

Moscow Mule ^l 14

Grey Goose - Ginger Beer - Lime - Mint - Cucumber

Asian Fusion 16

Grey Goose - Lychee - Lime - Sugar - Cucumber - Eggwhite

Dalmacija 16

Grey Goose - Lemon - Caramel - Passion fruit - Eggwhite

Pornstar Martini ^{a,i} 17

Grey Goose - Lemon - Passion fruit - Madagaska Vanilla - Prosecco

Negroni ^a 14

Bombay Sapphire - Campari - Martini Reserva Rubino

Old Fashioned ⁱ 15

Woodford Reserve - Sugar cubes - Angostura

Dark & Stormy ^l 14

Gosling's Dark Rum - Ginger Beer - Lime

Mocktails

Fruit Punch ^{a,b,i} 9.5

Passion fruit - Apple - Strawberry - Lemon

Virgin Mojito ⁱ 9.5

Ginger Ale - Lime - Mint - Sugar

Melissa ⁱ 9.5

Elderflower Limonade - citronmelissen Cordial - Soda

Vodka 4cl

Grey Goose	11
42 Below	10
Kaufmann Soft	12

Gin 4cl

Bombay Sapphire	10
Monkey 47	14
Hendrick's	11
Tanqueray 10	10
Tanqueray Sevilla	10
Le Tribute	10
Gin Sul	10
Brockman's	10
Gin Mare	10
Bobbys Gin	13

Rum 4cl

Bacardi 8y	9
Botucal Reserva	12
Don Papa	14
Zacapa 23y	15
Zacapa XO	26
Havana 7y	12
Havana 15y	24
Havana Tributo 2018	58
Plantation XO	12
Flor de Cana 12y	12

Tequila/Mezcal 4cl

Patron Blanco	12
Patron Reposado	13
Ojo de Tigre (Mezcal)	9

Scotch/Whiskey 4cl

Maker´s Mark	10
Gentleman Jack	11
Chivas 12y / 18y	9/14
Yamazaki 12y	38
Hakushu 12y	29
Hibiki Harmony	24
Talisker Skye	10
Talisker 18	32
Glenlivet Founders Reserve	10
Glenfiddich 15y	16
Glenfiddich 21y	34
Oban 14	13
Auchentoshan 18y	19
Woodford Reserve	14
Johnny Walker Black Label	12

Lagavulin 16	17
Laphroig 10	16

Grappa/Obstbrände 2cl

Haus Grappa	8
Berta Tre Soli Tre	16
Villa de Varda Grappa Riserva	9
Haselnussbrand	9
Marillenbrand	11
Williamsbirne	12
Alte Zwetschge	12
Himbeergeist	11

Bitters/Liköre/Vermouth

Fernet Menta	4cl	8
Jägermeister	4cl	8
Averna	4cl	7
Ramazzotti	4cl	7
Campari	5cl	7
Aperol	5cl	7
Lillet Blanc	5cl	7
Martini Bianco	5cl	7
Martini Rosso	5cl	7
Licor 43	5cl	7
Bailey´s	5cl	7
Molinari Sambuca	4cl	7
Cointreau	5cl	8

Brandy /Cognac 4cl

Lustau Solera Brandy de Jerez	15
Carlos I	14
Remy Martin V.S.O.P	15
Hennessy XO	38
Hennessy V.S.O.P	15