



Kathleen's
TASTE OF STEAK

OUR APPETIZERS

soup of the day	8,90 €
beef broth	8,90 €
Burrata with marinated cherry tomatoes, pesto, ciabatta bread	15,90 €
Carpaccio in a garlic-herb marinade with grated Grana Padano	
- bison beef	21,90 €
- Wagyu F1 beef	22,90 €

SALAD AND VEGETARIAN

2 season salad	
Lamb's lettuce mixture combined with beetroot, dried fruits, Pistachios, mustard-honey dressing and ciabatta bread	18,90 €
Caesar salad	
Romaine hearts, cherry tomatoes, croutons, parmesan and Original Caesar dressing and ciabatta bread	17,90 €
Fried spaghetti al Nero, cherry tomatoes, truffle cream from our cyclone wok	24,90 €
<u>Can be selected with:</u>	
Chicken strip	6,90 €
Beef strips	7,90 €
King prawns	11,00 €

FOR OUR SCHNITZEL LOVERS

Paprika and herb schnitzel of veal, steakhouse fries	24,90 €
Caprese schnitzel gratinated with veal, steakhouse fries	26,90 €
Wienerschnitzel of veal, steakhouse fries, cranberries	28,90 €

BURGERS FROM THE CHARCOAL GRILLED

with our homemade sauces

Irish burger 230g in a durum BBQ bun, tomatoes, Bacon and onion rings	24,90 €
Heifers Beef Burger 200g in a rustic bun, cheese, tomato	23,90 €
Black Challenge Burger 300g from our own production, from the arg. Premium beef, cheese, pickles, onions	28,90 €

FROM OUR CENTER, THE KOPA CHARCOAL GRILL

Argentinian beef fillet from premium beef 250g	37,90 €
Argentinian rump steak from premium beef 250g	29,90 €
T-bone from Irish Hereford beef 800g	58,90 €
Wagyu F1 Ribeye DRY AGED 400g	69,90 €
US Beef Ribeye Tomahawk ca. 750g	78,90 €
Irishes Hereford Tomahawk ca. 1000g	75,90 €

Please select this:

SIDE DISHES

Sweet potato fries	5,90 €
Steakhouse fries	4,90 €
Triplets with herb cream dip	6,90 €
Baked potato with herb cream dip	6,90 €
Salad with yogurt dressing	3,80 €
American coleslaw	4,50 €
Green beans with bacon	5,50 €
Ciabatta bread	4,00 €

SAUCES/BUTTER homemade

Herb butter	2,00 €	Peppersauce	4,50 €
Onion butter	2,00 €	BBQ Dip	3,00 €
Truffle mayo	2,50 €		

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OUR DESSERTS

Warm brownie with vanilla ice cream and whipped cream	7,90 €
Dessert in a glass on a daily basis	6,90 €
Apple strudel with vanilla ice cream and whipped cream	6,90 €

WARM AND TASTY

Cafe Crema	2,80 €
Espresso	2,50 €
Espresso doppio	3,90 €
Espresso macchiato	3,00 €
Cappuccino	3,50 €
Latte Macchiato	3,90 €
Latte Macchiato mit Rum, Amaretto oder Baileys	6,90 €
Irish Coffee	6,50 €
White coffee	4,20 €
Hot chocolate with whipped cream	4,50 €
Hot chocolate with Rum, Amaretto oder Baileys	6,90 €
SAMOVA BIO Tee (different varieties)	3,80 €
Mulled wine	5,00 €
Mulled wine mit Rum, Amaretto	6,00 €

COLD AND REFRESHING

Fritz: Kola, Kola without sugar, Kola Zero, Limo Orange, Limo Zitrone, Soda Apple-Cherry-Elderberry, Misch-Masch, Organic Grape Spritzer, Apple spritzer, Bio Rhabarberschorle, Melon, Anjola	0,33 l	3,60 €		
Granini Apple juice	0,20 l	3,20 €		
Granini Orange juice	0,20 l	3,20 €		
Freshly squeezed orange juice	0,30 l	5,50 €	0,40 l	7,00 €
Iced Tea Lemon/Peach	0,33 l	3,60 €		
Schweppes: Bitter Lemon, Tonic Water, Ginger Ale	0,20 l	3,20 €		
Golfer	0,30 l	3,00 €	0,40 l	4,00 €
Wasser Bottle Carolinen medium, still	0,25 l	3,00 €	0,75 l	7,50 €

OUR BEERS

Veltins on tap	0,30 l	3,80 €	0,50 l	5,70 €
Veltins Nonalcoholic	0,33 l	3,70 €		
Veltins Radler Nonalcoholic	0,33 l	3,70 €		
Veltins Malzbier	0,33 l	3,50 €		
Maisels Weisse on tap	0,30 l	3,80 €	0,50 l	5,70 €
Maisels alkoholfrei	0,50 l	5,20 €		
Grevensteiner naturally cloudy from the barrel	0,30 l	3,80 €	0,50 l	5,70 €

LIVELY AND CHEEKY

Hugo Spritz	0,20 l	7,90 €	Chinchilla	0,20 l	8,50 €
Aperol Spritz	0,20 l	7,90 €	Geldermann Blanche	0,20 l	8,90 €
Campari Orange	0,20 l	7,90 €	Geldermann Brut/Rosé	0,20 l	9,80 €
Lillet Spritz	0,20 l	7,90 €	Baby Piper Champagne	0,20 l	35,00 €

2CL SHORT AND EXCITING

Korn	3,00 €	Hennessy	5,30 €
Jägermeister	3,30 €	Remy Martin	5,00 €
Fernet Branca	3,30 €	Baileys	5,00 €
Linie Aquavit	4,20 €	Grappa la Trentina	6,50 €
Malteser	4,20 €	Grappa 18 Lune	6,50 €
Sambuca	4,20 €	Siggis Feuerwasser	3,80 €
Ramazotti	4,20 €		

GETRÄNKE



LANTENHAMMER

Destillerie seit 1928

AUS DER DESTELLERIE LANTENHAMMER 2cl

Haselnussbrand	7,50 €	Holzfass Obstbrand	7,50 €
Blutorangenbrand	7,50 €	Marillenbrand	7,50 €
Mirabellenbrand	7,50 €	Williamsbirnenbrand	7,50 €
Waldhimbeerbrand	8,50 €	Wildkirschbrand	8,50 €

Johannisbeer Likör	6,50 €	Marillen Likör	6,50 €
Eierlikör	6,50 €	Kaffee Likör	6,50 €
Schoko Haselnuss Likör	6,50 €	Orangen Likör	6,50 €
Mirabellenlikör	6,50 €		

Bavarka Bavarian Vodka	5,50 €	Rumult Selection Cuba	12,00 €
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LONGDRINK AUS DER DESTELLERIE LANTENHAMMER

Josef 1928 Bavarian Sloe Gin	8,90 €	Josef 1928 Bavarian Blue Gin	8,90 €
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GETRÄNKE



Für alle Sinne....

SLYRS Single Malt Whisky Classic 43 % Vol.	2 cl	7,90 €
SLYRS Vanilla & Honig Liqueur 30% Vol.	2 cl	8,90 €
SLYRS Single Malt Whisky Peat 43 %	2 cl	9,90 €
SLYRS Single Malt Whisky Fifty-One 51% Vol.	2 cl	12,00 €
SLYRS Single Malt Whisky Aged 12 Years 43% Vol.	2 cl	15,00 €
SLYRS Eierlikör 20% Vol.	2 cl	7,90 €

GETRÄNKE

WHITE WINE BY THE GLASS

Allendorf Riesling QbA trocken 0,20 l 7,90 €
Weingut Allendorf, Rheingau
Subtle aroma of freshly sliced apples.
Fine play on the tongue with a playful body.
In the drinking flow, all the fruit and finesse of the Riesling is revealed.

„Laguna Secca“ Chardonnay, Bianco Sicilia DOC 0,20 l 7,20 €
Mandarossa, Sizilien, Italien
The "Laguna Secca" is a very pleasing Chardonnay with a bouquet reminiscent of orange peel and ripe prickly pears. The taste is intense fruit and a pleasant acidity.

„Bundschuh“ Grauburgunder, trocken 0,20 l 7,20 €
Weingut Emil Bauer, Pfalz, Deutschland
Aromas of melon, raisins and citrus fruits, notes of green beans and peppers, leaving a nutty, creamy finish.

RED WINE BY THE GLASS

„Lifili“ Primitivo Salento IGP 0,20 l 6,90 €
A6mani, Apulien, Italien
Density, elegance, complexity, class and silky structure.
Harmony in combination with a long finish.

Nero d'Ávola Rosso Sicilie DOC 0,20 l 7,20 €
Mandarossa, Sizilien, Italien
Sehr gefälliger, sortenreiner Nero d'Avola mit einem klaren Bouquet von Schwarzkirchen, Pflaumen- und roten Maulbeerennoten. Im Geschmack sehr weich mit einer ausgewogenen sortentypischen Säure.

„Halbstück“ trocken 0,20 l 7,20 €
Weingut Emil Bauer, Pfalz, Deutschland
Cuvée of Cabernet Sauvignon matured in large wooden barrels, Merlot and Barbera. Nuances of blackberry and elderberry, strong fruit aroma.

ROSÉ OPEN

Bodensee Spätburgunder Rosé, VDP 0,20 l 8,50 €
Gutswein, Weingut Markgraf von Baden, Baden Bodensee
Light salmon rosé. Bouquet of red fruits such as raspberry and strawberry. Fresh and fruity.

Greta feinherb 0,20 l 7,20 €
Weingut Emil Bauer, Pfalz, Deutschland
aromas of red berries, strawberry and raspberry, cream-cherry and plum sorbet, light sweetness, fruity, uncomplicated with fine residual sweetness.



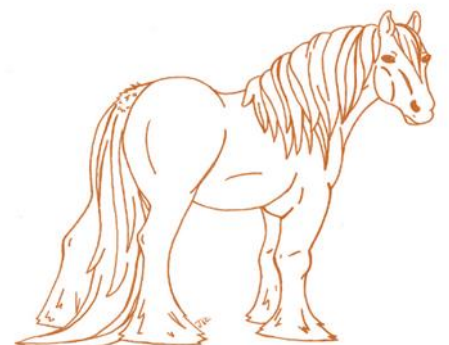
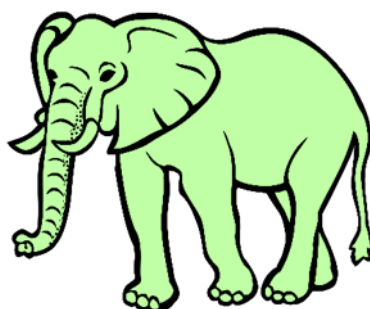
FOR OUR LITTLE CONNOISSEURS

Homemade chicken nuggets, fries, mayo/ketchup	9,90 €
Spaghetti Bolognese and grated cheese	8,90 €
Small veal schnitzel, French fries, mayo/ketchup	11,90 €

Robber' s plate: One empty plate and you can steal from mom and dad :)

Dessert

Small ice cream with a colourful surprise	6,90 €
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DAILY UPDATED STEAKS
DRY AGED
RIPE, PICKLED AND SIMPLY DELICIOUS

WE WILL BE HAPPY TO ADVISE YOU ON YOUR CHOICE!

If you have any wishes, please do not hesitate to contact us.

Dear guests,

Since 13 December 2014, we have been obliged to inform you about allergens in our food and beverages. The following ingredients and substances are used and stored in our kitchen in different types and forms: eggs, peanuts, fish, cereals containing gluten, crustaceans, lupine, milk, nuts, celery, mustard, sesame seeds, soybeans, sulphur dioxide, sulphites and molluscs.

It cannot be ruled out that these foods may also have come into contact with other foods. If you are allergic to certain foods, please contact us!

With great care we will put together a suitable dish for you