

BOOTSHAUS

G R I L L U N D B A R

ASPARAGUS CREAM SOUP

Wild Garlic Pesto | Croûtons

Starter 9

BREADCRUMB COATED SALMON

Sweetpotato Puree | Apple | Coriander

Starter 16

AUSTRIAN HAM

Horseradish | Roasted Bread

Starter 14

PARMESAN RISOTTO WITH ASPARAGUS

Capers | Parsley | Hazelnut

Main 26

WHITE ASPARAGUS WITH BEARNAISE SAUCE

Side 12

IL MENTORE

Aperol | Mint Spirit | Strawberry Spirit | Lime

Drink 14

BOOTSHAUS

— GRILL UND BAR —

-STARTERS-

BROCCOLI TEMPURA

Curry Lentil Hummus | Feta Cheese | Togarashi
16

BEEF TATAR FROM BEEF TENDERLOIN

Beech Mushroom | Mushroom Creme
Jerusalem Artichoke
21

SALMON SASHIMI

Brown Butter with Soysauce | Miso Creme
green Apple | Hazelnut
19

PAN-FRIED OCTOPUS

Paprika Puree | Chorizo | Aioli
Paprika Coriander Salsa
21

BURRATINA

Tomato Sugo | Olives | Cress
19

-FAMILY STYLE-

SMALL STARTERS TO SHARE

Everything 55
Three of your choice 36

-GRILL-

RIB EYE "Jack's Creek" (400g) 65

NEW YORK STRIP "Jack's Creek" (300g) 45

RIB EYE "The Black" (300g) 45

BEEF TENDERLOIN LADIES CUT (200g) 39

BEEF TENDERLOIN GENTLEMEN'S CUT (300g) 56

DUROC PORK CHOP (300g) 28

-SIDE DISHES-

Pan-Fried Mushroom | Spring Onion | Marjoram
8

Green Beans | Hazelnut | Savory
7

Creamed Spinach Gratin
7

Mac & Cheese
7

Potatoes au Gratin
7

Steakhouse Fries | Chili Mayonnaise
5

Tomato Salad:
Cucumber | Sesame Seed Chili Lime Dressing
6

Gado Gado Salat: Cabbage | Cucumber | Carrot
Peanut Coconut Dressing | Potato Crunch
6

-SAUCES-

Sauce Béarnaise
4

Creamy Peppercorn Sauce
4

Red Wine Sauce
4

Truffle Sauce
4

Chimichurri
3

Herb Butter
3

-CHEF'S CHOICE-

SWEET CORN SOUP
Chorizo | Herb Oil
9

MEXICAN BEEF
Black Beans | Chipotle Creme | Red Onions
Coriander
34

BOUILLABAISSE
Fish and Seafood | Saffron Potatoes
Toasted Bread
32

FILLET OF COD
Truffle Parmesan Risotto
34

Moin! If you have any dietary requirements or are concerned about food allergies, then feel free to ask the staff for assistance.