



The sun-drenched Primitivo from Apulia impresses with its marmalade fruit, which is reminiscent of intensively cooked fruits. The taste spotpourri reaches over cherry, plum, cinnamon and vanilla notes, soft and aromatic rounded with a warm and concentrated fruity sweetness. Round finish.

Glass 0,2l: 6,90 €
Bottle 0,75l: 24,00 €



The Antinori Tignanello presents in the nose with a harmonious harmony of ripe red fruit notes, blackcurrant and blackberry with hints of chocolate and liquorice. On the palate, Antinori Tignanello is rich, enveloping and vibrant with silky, lively tannins that give the wine complexity and length in the finish.

Bottle 0,75l: 95,00 €



This Amarone della Valpolicella from Zenato shimmers deep red in the glass. Aromas of red fruits and plums in combination with cocoa notes and a hint of chocolate set the tone. On the palate very harmonious with dense aromas. This wine is warm and smooth, with a long finish and fruity aromas. The grapes for this Valpolicella Classico were first dried on straw mats before being aged in French and Slovak oak barrels for about two years. The flagship from Zentao.

Bottle 0,75l: 49,50 €

H O S P I T A L I T Y I S O U R P R I O R I T Y

Our Steaks on Tuesday



„Holzfällersteak“

with braised onions, herb butter, French fries and salad plate

approx. 300g gross weight

13,00€

Veal cutlet of loin

with bacon roast potatoes, braised mushrooms and onions and salad plate

18,90 €

Veal steak

with hollandaise sauce, potato croquettes and cauliflower florets

17,90 €

Tomahawk of Irish Angus beef

Gross weight with baguette and salad plate
we serve either herb butter or pepper cream sauce

approx. 1.000g gross weight

45,00€

We serve your steaks in the following cooking stages:

Cooking stage	Core temperature	Deutsch	Englisch
almost raw	20 °C	blau	blue rare
Core raw	max. 45 °C	blutig	rare
inner core raw	max. 55 °C	englisch	medium rare
medium rare	56–61 °C	rosa	medium
almost done	61–68 °C	halbrosa	medium well
well-done	>68 °C	durch	well done

„Men's toast“

Small Rumpsteak (approx. 200g gross weight) on toast with roasted onions, and
fried lean bacon on fresh salads with cream dressing

13,50€

„The classic“

Maredo rump steak with herb butter, bacon roast potatoes and salad plate

approx. 220g gross weight

19,90€

„The healthy“

Maredo-Rib-Eye with fiery garlic dip, baked potato with herb quark and salad plate

approx. 220g gross weight

19,90€

„The Southern“

Maredo rump steak with aioli cream, roasted baguette and salad plate

approx. 220g gross weight

19,90€

„The Popular“

Argentinian Maredo beef fillet with braised onions,
herb butter, bacon roast potatoes and salad plate

approx. 220g gross weight

22,50€

„The fiery“

Argentinian Maredo beef fillet with cognac pepper sauce,
Potato croquettes and salad plates

approx. 220g gross weight

22,50€