

thesteakhouse

· JOE'S HÖHLE ·

## Silvesterkarte 2018 / 19

### Vorspeisen

BEEF TARTAR € 18,50  
Wildkräutersalat | Gebäck und Butter

SASHIMI € 21,50  
Hausgebeizter Lachs | Yellowfin Tuna |  
Sojaschaum | Kaviar

ITALIENSICHER BURRATA € 17,50  
Pata Negra | Pesto | Tomate | Paprika

### Suppen

CREMIGE KRUSTENTIERSUPPE € 8,70  
Garnele | Croutons

CONSOMME DOUBLE € 6,80  
Steinpilzraviolo | Wuzelgemüse

### Salate

CEASAR SALAT € 9,50  
Bacon | Croutons

LEAF SALAD € 6,20

MIXED SALAD € 6,70

Dressings: Balsamico / French / Honig Senf

### Fleisch inklusive 1 Beilage und Saucen-Trio

RIB EYE "DRY-AGED" € 48,50  
300g | Irish Hereford

T-BONE „DRY-AGED“ € 45,00  
600g | Tiroler Grauvieh

FILET MIGNON € 32,50 | € 37,00  
250g oder 320g | Simmentaler Rind

FLANK STEAK € 63,00  
900g | American Black Angus

### Beilagen

Speckbohnen | Maiskolben | Grillgemüse € 4,80  
Baked Potato | Knoblauchbrot

### Saucen

Bearnaise | Pfeffersauce € 4,00

### Fisch

LACHS € 25,50  
Sousvide | Garnele | Sellleriepürre | Kirschtomate

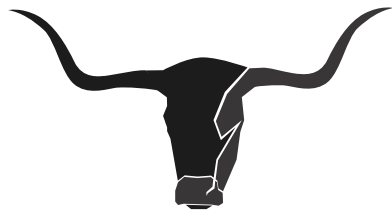
### Vegetarisch

RAVIOLI MIT STEINPILZFÜLLUNG € 17,50  
Braune Butter | Parmiggiano Reggiano

### Desserts

CRÈME BRULÉE € 11,50  
Tahiti-Vanille | Tonka Bohne

HAUSGEMACHTE SORBETS € 14,50  
Champagner | Frische Beeren



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## New Year's Menu 2018 | 19

### Starters

BEEF TARTARE € 18,50  
wild herb salad | bread and butter

SASHIMI € 21,50  
home-marinated salmon | yellowfin tuna |  
soy mousseline | caviar

ITALIAN BURRATA € 17,50  
pata negra ham | pesto | tomatoes | peppers

### Soups

CREAMY BISQUE € 8,70  
prawn | croutons

DOUBLE CONSOMMÉ € 6,80  
porcini raviolo | root vegetables

### Salads

CEASAR SALAD € 9,50  
bacon | croutons

GREEN SALAD € 6,20

MIXED SALAD € 6,70

Dressings: balsamic vinegar | French |  
honey-mustard

### Meat with one side dish and a trio of sauces

RIB EYE STEAK "DRY-AGED" € 48,50  
300g | Irish Hereford

T-BONE STEAK „DRY-AGED“ € 45,00  
600g | Tyrolese grey cattle

FILET MIGNON € 32,50 | € 37,00  
250g oder 320g | Simmental cattle

FLANK STEAK € 63,00  
900g | American Black Angus

### Sides

green beans with bacon | corn on the cob | € 4,80  
grilled vegetables | baked potato | garlic bread

### Sauces

Béarnaise | peppercorn € 4,00

### Fish

SALMON € 25,50  
sous-vide | prawn | celery purée | cherry tomato

### Vegetarian

PORCINI MUSHROOM RAVIOLI € 17,50  
brown butter | Parmigiano Reggiano

### Dessert

CRÈME BRÛLÉE € 11,50  
Tahitian vanilla | tonka bean

HOMEMADE SORBET € 14,50  
champagne | fresh berries