

STARTERS & SOUPS

Lambs lettuce with fried bacon bits, sunflower seeds, croutons and mixed herb vinaigrette	7,50
Swiss root-bread baked with goats cheese, walnuts and honey	7,90
Grilled scallops with truffle-balsamic vinegar on a spicy lentil salad	11,50
Teriyaki-skewers made of beef fillet with an Asian style salad of raw vegetables	10,90
Carpaccio of Argentinian Black-Angus-beef with fresh parmesan	12,50
Classic beef tartar served with onions, capotes, mustard and quail egg	12,50
Coconut-lemongras soup with vegetables and shrimps	5,20

SALADS

Choose your dressings:
Yoghurt-, mustard-, yoghurt-garlic-dressing,
vinaigrette or balsamic-olive oil-dressing

Mixed seasonal salad plate	8,10
- with fried mushrooms and bacon	10,50
- with grilled slices of tender chicken breast	10,50
- with grilled slices of salmon	11,50
- with grilled prawns	12,50
- with grilled slices of beef fillet	12,50

VEGETARIAN

Panfried fresh vegetables
served with a Thai coconut sauce
and jasmine rice

11,50

LAVASTONE GRILLED STEAKS

All steaks are served with our own special steak-paste and homemade herbal butter
Choose side orders as you like

1824: PREMIUM AUSTRALIAN BEEF



People around the world appreciate the 1824 Premium Beef for its superb tenderness, juiciness and full flavor. Cattle are born and raised on the natural grasses of pristine Australian properties before being finished on quality cereal grains. The beef has been prepared with care and aged to perfection to deliver maximum eating satisfaction: "Appreciate the difference".

Prime Cut Filet Steak - Tenderloin

Girl's Cut	150 g	23,50
Regular Cut	200 g	29,50
King's Cut	300 g	39,50

Rumpsteak

Cut out of the roast beef with its typical grease-edge

300 g	24,00
400 g	31,00

GOLD BEEF STEAKS – DRY AGED meets WET AGED

Produced from Bavarian free ranging cattle. Following the tradition the meat matures dryly on the bone for 12 days. Afterwards it attains vacuum-packed the perfect degree of maturity.

Filet

Girl's Cut	150 g	20,50
Regular Cut	200 g	26,50
King's Cut	300 g	35,50

ARGENTINE BEEF

Prime Cut Filet Steak

Girl's Cut	150 g	18,50
Regular Cut	200 g	23,50
King's Cut	300 g	32,50

Classic Ribeye Steak

Cut out of the entrecôte, with small ribeye		
	300 g	22,50
	400 g	29,50

Tasting-Plate

Taste the difference

Choose two different prime cut fillets! 150g of each

Argentinian-Bavarian	37,50
Argentinian-Australian	39,50
Bavarian-Australian	41,50

Tender Chicken Breast

200 g	12,00
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„Surf & Turf“ Lennox Style

Fillet of beef 150g with 3 Rosenberg-prawns	25,50
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Grilled fillet laces of beef

and fresh vegetables served with a Thai coconut sauce and jasmine rice

22,50

SEAFOOD

grilled and served with home-made lemon butter

Yellow fin tuna fillet	200g	19,50
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Norwegian fillet of salmon	200g	16,50
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Lennox Seafood Sampler	25,00
(fillet of salmon and tuna, 2 scallops and 2 king prawns)	

SIDE ORDERS →

SIDE ORDERS

garlic bread	3,90		
baked potato with sour cream	4,30	panfried mushrooms	4,30
roasted potatoes	4,20	panfried vegetables	4,30
potatoe-gratin	4,20	spinach with cream	4,30
steakhouse fries	4,20	green beans and bacon	4,30
homemade hash browns	4,20		
jasmine rice	4,10		
small mixed salad	4,60	pepper sauce	1,80
rucola with parmesan	5,20	red wine sauce	1,80
small Ceasar's salad	5,20	sour cream	1,50

DESSERTS

Coconut parfait with pineapple-mango-salad	8,50
Lime perfumed crème caramel with fresh fruits	8,50
Chocolate soufflé with vanilla ice cream	9,50

CHEESE

Fine selection of handmade raw milk cheese, exclusively selected for LENNOX by Volker Waltmann, one of the few „Maître Affineur“ of international top gastronomy

12,50