

# WINTER MENU

## APERITIV

### CHAMBORD ROYAL

Italian Prosecco with Chambord

5,90

Chambord is a french liqueur, made from raspberries and blackberries, flavored with honey and vanilla

### CRODINO

the non-alcoholic aperitif from Campari

3,20

## WEIN SPECIAL

2016	<b>STILNOVO</b>	0,1 l	4,50
	SANGIOVESE	0,2 l	8,00
	Governo all'Uso Toscano TOSKANA	0,7 l	26,00

#### DESCRIPTION

Color: very intense ruby red color.

Bouquet: an extremely pleasant fruity perfume with Marasca cherry, mixed berries jam scents and intense flower notes.

Taste: gentle and pleasant with balanced and well integrated tannins. The finish is savory and characterized by a unique fruity persistency.

## STARTERS

Creamy carrot-coconut-soup with a grilled shrimp	5,90
Swiss root-bread baked with goats cheese, walnuts and honey	7,90
Corn salad with fried bacon bits, croutons and mixed herb vinaigrette	9,50
Grilled avocado with tuna tatar	12,50
LENNOX Shrimp Cocktail Black Tiger Shrimps in our social cocktailsauce (spicy and fruity without mayonnaise)	10,90
Carpaccio of Argentinian Black-Angus-beef with fresh parmesan	12,50
Classic beef tartar served with onions, capotes, mustard and quail egg	13,50

## SALADS

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

Mixed seasonal salad plate	8,60
- with fried mushrooms and bacon	11,50
- with grilled slices of salmon	12,50
- with grilled prawns	13,00
- with grilled slices of beef fillet	13,00
California Salad romaine salad with croutons, slices of fresh mango and yoghurt-dressing	9,20
- with grilled slices of tender chicken breast	12,50

**All salads are available as a smaller starter portion with 4,00 € discount**

## 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 Fillet Steak - Tenderloin

Girl's Cut	150 g	22,50
Regular Cut	200 g	29,00
King's Cut	300 g	39,00

#### Classic Ribeye Steak

Cut out of the entrecôte, with small ribeye

300 g	26,00
400 g	34,00

### FRANCONIAN BEEF

In collaboration with the Erlangen slaughterhouse only meat from selected heifers (female young cattle) is used and matured exclusively for the LENNOX separately.

#### Fillet

Girl's Cut	150 g	22,50
Regular Cut	200 g	29,00
King's Cut	300 g	39,00

#### DRY AGED Rumpsteak

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

300 g	28,00
400 g	36,00

#### Tasting-Plate

Taste the difference of our different prime cut fillets! 150g of each  
150g of each 41,50

#### „Surf & Turf“ Lennox Style

Fillet of Australian beef 150g with 3 Rosenberg-prawns  
29,00

**Choose side orders as you like →**

## LAMB & CHICKEN

Lamb loin Tender lamb loin from New Zealand meadow-lambs	200 g	20,50
Tender Chicken Breast	200 g	13,00

## SEAFOOD

grilled and served with home-made lemon butter

Yellow fin tuna fillet	200g	19,50
Norwegian fillet of salmon	200g	16,50

## SIDE ORDERS

baked potatoe with sour cream	4,30	panfried mushrooms	4,30
roasted potatoes	4,20	mixed vegetables	4,30
potatoe gratin	4,20	spinach with cream	4,30
sweet potatoe fries	4,20	green beans and bacon	4,30
jasmine rice	4,10	corn on the cob	4,00
garlic bread	3,90		
		red wine sauce	1,80
corn salad	5,20	pepper sauce	1,80
rucola with parmesan	5,20	creamy white wine sauce	2,00
small mixed salad	4,60	extra sour cream	1,50

## WINTERSPECIALS

Ravioli filled with ricotta and truffle with cherry tomatoes in a prosecco sauce	13,50
Fried fresh vegetables served with a Thai coconut sauce and aromatic rice	12,50
Roasted fillet of salmon with wasabi sauce and jasmine rice and snow peas	22,50
Fried cuspids of fillet of beef and fresh vegetables served with a Thai coconut sauce and aromatic rice	22,50

## DESSERTS

Coconut parfait with pineapple-mango-salad	8,50
Nougat mousse with fresh fruits	8,50
Chocolate soufflé with vanilla ice cream and fresh fruits	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
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## WINE

### white

#### GERMANY

<b>2016</b>	<b>VOLKACHER KIRCHBERG</b> Silvaner WEINGUT FISCHER	FRANKEN	0,1l	3,00
			0,2l	5,00
			1,0l	24,00

<b>2017</b>	<b>NACHSCHLAG</b> Scheurebe - Riesling WINZERHOF STAHL	FRANKEN	0,1l	3,00
			0,2l	6,00
			0,7l	21,00

<b>2016</b>	<b>HERR DOKTOR</b> Sauvignon Blanc / Riesling WEINGUT DR. KÖHLER	RHEINHESSEN	0,1l	3,50
			0,2l	6,00
			0,7l	21,00

<b>2016</b>	<b>GRAUBURGUNDER</b> Pinot Gris EMIL BAUER	RHEINPFALZ	0,1l	3,80
			0,2l	6,50
			0,7l	22,50

#### ITALY

<b>2016</b>	<b>PINOT GRIGIO DOC PRESTIGE GRAVE</b> Pinot Gris POGGIO AL BOSCO	FRIAUL	0,1l	3,00
			0,2l	5,50
			0,7l	19,50

<b>2016</b>	<b>LUGANA I FRATI</b> Trebiano di Lugana CA DEI FRATI	LOMBARDY	0,1l	4,50
			0,2l	8,00
			0,7l	28,00

#### SOUTH AFRICA

<b>2016</b>	<b>LENNOX WHITE</b> Chardonnay MC GREGOR	ROBERTSON	0,1l	3,00
			0,2l	5,50
			0,7l	19,50

## rosé

### GERMANY

<b>2017</b>	<b>FEDERSTAHL - rosenrot</b>		0,1l	3,50
	Schwarzriesling / Spätburgunder		0,2l	6,00
	WINZERHOF STAHL	FRANCONIA	0,7l	21,00

### ITALY

<b>2016</b>	<b>BARDOLINO CHIARETTO</b>		0,1l	3,00
	Corvina / Molinara / Rondinella / Negrara		0,2l	5,50
	CA SALETTI	GIULIA	0,7l	19,50

Der fruchtbare Klassiker vom Gardasee als Rosé. Intensives Aromenspiel von Erdbeeren und Himbeeren.



**red**

**GERMANY**

<b>2015</b>	<b>URSPRUNG CUVÉE ROT</b>	0,1l	3,80
	Cab. Sauvignon / Merlot / Portugieser	0,2l	6,80
	MARKUS SCHNEIDER	0,7l	24,00
	PFALZ		

**ITALY**

<b>2015</b>	<b>GIO</b>	0,1l	3,00
	Merlot	0,2l	5,50
	VITICOLTORI PONTES	0,7l	19,50
	GIULIA		
<b>2015</b>	<b>COL DI SASSO</b>	0,1l	3,50
	Sangiovese / Cabernet Sauvignon	0,2l	6,50
	BANFI	0,7l	22,00
	TUSCANY		

**SPAIN**

<b>2014</b>	<b>ERCAVIO</b>	0,1l	3,80
	Tempranillo Roble	0,2l	6,50
	MAS QUE VINOS	0,7l	24,50
	CASTILLA		

**ARGENTINIA**

<b>2015</b>	<b>KAIKEN MALBEC</b>	0,1l	3,50
	Malbec / Cab. Sauvignon	0,2l	6,00
	VINA MONTES	0,7l	20,50
	MENDOZA		

**AUSTRALIA**

<b>2016</b>	<b>KOONUNGA HILL</b>	0,1l	4,50
	Shiraz / Cabernet Sauvignon	0,2l	8,00
	PENFOLDS	0,7l	27,50
	AUSTRALIA		

**SOUTH AFRICA**

<b>2015</b>	<b>LENNOX RED</b>	0,1l	3,00
	Ruby Cabernet	0,2l	5,50
	MC GREGOR	0,75l	19,50
	ROBERTSON		