

DAS
BESONDERE

RESTAURANT
KÄFER-SCHÄNKE

OCTOBER / NOVEMBER 2019



APERITIF

0,1 l / €

CHAMPAGNER

21.90

RUINART BRUT

24.90

RUINART ROSÉ BRUT

48.00



2008 CUVÉE DOM PÉRIGNON

COCKTAILS

9.90



MANGO SPRITZ

non-alcoholic – mango, sparkling grape juice
or
alcoholic – mango and Käfer Prosecco

9.90

12.90

LEGAL SIN

lime juice, ginger syrup, cranberry nectar
and Käfer Prosecco

14.90

POMEGRANATE SPRITZ

pomegranate, lime juice
and Käfer Prosecco

14.90

BELLINI

white peach purée
and Käfer Prosecco

16.90

THRILLER IN PEARNILLA

pear, vanilla
and vodka

16.90

RUMBLE IN THE TUMBLER

grapefruit, ginger beer
and dark rum



SET MENU

TROUT

smoked, with horseradish, mustard seeds,
cucumber and wild herbs



BEEF CONSOMMÉ

with bacon dumplings,
root vegetables and chives

PORK LOIN FROM GUTSHOF POLTING SUCKLING PIG

with mixed pickles
and pan-fried mushrooms

CHEESE

small selection
from regional cheese producers



DESSERT

choose from
the selection of Käfer classics



104 €

per person excl. drinks

STARTERS



CLASSIC

CARPACCIO CIPRIANI

wafer-thin slices of ox loin
with a lemon mayonnaise, Parmesan and rocket

19 €



LAMB'S LETTUCE SALAD

with calamansi dressing,
deepfried Taleggio in warqa pastry,
grapefruit and mountain pepper

21 €



CLASSIC

STEAK TARTAR

with truffle cream and potato cake
add 10 g Käfer Selection caviar

25 €

48 €

TROUT

smoked, with horse horseradish, mustard seeds,
cucumber and wild herbs

26 €



SWORDFISH

marinated, with green jalapeño, red onions,
coriander and avocado

27 €

DUCK BREAST

marinated, sliced duck breast with chargrilled romaine hearts,
apricot chutney and Parmesan crisps

29 €



CLASSIC

HALF A CANADIAN LOBSTER

with lemon, cocktail sauce
and salad garnish

45 €



HOT INTERMEDIARY COURSES

16 €

BEEF CONSOMMÉ

with bacon dumplings,
root vegetables and chives

17 €

COCONUT & LEMONGRASS SOUP

with poularde satay
and spring onions

29 €

RYE SCHLUTZKRAPFEN

39 €

big portion

half-moon ravioli filled with herbs
and black truffle

29 €

DUCK LIVER

pan-fried and served with glazed Damask plums,
celeriac mousseline and vinegar jus

49 €

LOBSTER THERMIDOR

with young spinach leaves, field mushrooms,
shalotts and Béarnaise sauce



RICHES FROM THE SEA

IMPERIAL KÄFER SELECTION KAVIAR

Käfer Selection Caviar is the finest hand-selected caviar from the entire Imperial Caviar range. Characterised by its firm, dry roe, Käfer Selection Caviar has a shimmering light-brown lustre and a mild, nutty flavour.



30 g 69 € 50 g 115 €

OSSETRA SELECTION KAVIAR

The Ossetra sturgeon can be found in the Caspian Sea, the Black Sea and the Sea of Azov. This caviar has a golden shimmer and is prized for its distinctive, buttery and rich taste.

30 g 85 € 50 g 135 € 125 g 340 €

We serve this caviar with the perfect accompaniments: blinis, crème fraîche, chives, egg white and egg yolk.

TREASURES FROM THE DEEP

OSTRA REGAL NO. 2 OYSTERS

The result of decades of tradition in the Boutrais family, these extraordinary oysters are graded 'super spéciale' for their superior meat ratio. Ostra Regal oysters spend four years growing in Ireland's coasted bays. They have firmer flesh and are even more intense in flavour. Feinkost Käfer are the exclusive provider of these treasures in southern Germany.

SPÉCIALE GILLARDEAU NO. 3 OYSTERS

The Gillardeau family has been producing these exclusive delicacies off France's Atlantic coast for generations. Graded 'Spécial de Claires' - one level higher than 'Fine de Claires' on the quality scale - these oysters are prized for their high meat ratio, firm flesh and unique taste

The oysters are served on ice with lemon.

6.90 € per oyster

FROM RIVER, LAKE AND SEA

42 €

SHEATFISH

poached in a bay-leaf milk, served with beans, glazed pears and crispy bacon



45 €

PIKE-PERCH

with cauliflower cream, pan-fried mushrooms and a chive nage

68 €

add 10 g Käfer Selection caviar

MEAT

32 €



CLASSIC

WIENER SCHNITZEL

with hand-stirred cranberry sauce, and choice of fried potatoes, with red onion or potato salad with gherkin

38 €

PORK LOIN FROM GUTSHOF POLTING

SUCKLING PIG

with mixed pickles and pan-fried mushrooms

39 €

per person



CLASSIC

KÄFER'S FRESHLY ROAST FARMHOUSE DUCK

for two people, served as two courses

1st course: Duck breast, caramelised red cabbage, potato dumplings and apple sauce

2nd course: Duck leg ragout with apple and celery salad

39 €



WHOLE POUSSIN

with flat cranberry and cheese dumplings, savoy cabbage and a light chicken gravy

78 €

"KÄFER CORDON BLEU"

Wiener Schnitzel filled with lobster thermidor, served with matchstick potatoes, young spinach leaves and Béarnaise sauce

OUR DISPLAY CABINET



YOU SEE EXACTLY WHAT YOU'LL
EAT AND TASTE WHAT YOU SEE!

Our meat, fish and cheeses are stored and aged front of house in our display cabinet.

DAS
BESONDERE

Each item is unique and has been sourced from

- > the Käfer delicatessen
- > artisan manufactures
- > local farms

STORAGE

Chilled and stored at the perfect temperature to ensure premium quality and the freshest taste.

SERVICE

We can help you choose from the display cabinet, or bring a selection of our delicacies directly to your table.

PREPARATION

Cooked on the lava-rock grill or in the Käfer oven with speciality butters, herbs from Käfer's rooftop garden and carefully selected olive oil.

FOR EXAMPLE

PRESA IBÉRICO

32 €

Recommended cooked to medium, approx. 250g

Top gourmet and award-winning chefs rave about and swear by this piece of Spanish meat – one of the finest cuts of an Ibérico pig. It is heavily marbled and buttery soft, with an intense red colouring. Presa Ibérico is cut from the neck of the pig and lends itself perfectly to our lava-rock grill.

AGED VEAL LOIN

44 €

from Limousin-calf

Recommended cooked to medium, approx. 350 g

Limousin cattle are native to the Limousin region of France, in the north of the Massif Central highlands. They are particularly rugged and strong, and have very tender and juicy meat with beautiful marbling.

YELLOWFIN TUNA

45 €

Recommended cooked to rare or medium-rare, approx. 220g

Yellowfin tuna is also known as 'ahi'. It has a slightly milder taste than tuna with red flesh and is one of the most prestigious varieties of tuna.

BEEF FILLET

56 €

from USA Prime Beef (Greater Omaha)

Recommended cooked to medium-rare, approx. 220g

The fillet is the most tender of all beef cuts. Cows don't use this muscle much, which gives it a fat content of only 3 or 4%. 'Prime Beef' is a distinction in the USA given exclusively to the best meat.

SAUCES

- 2 € **HERB BUTTER**
organic farmhouse butter, herbs from Käfer's rooftop garden and lemon zest
- 2 € **BBQ-DIP**
italian organic ketchup, beech wood smoke, muscovado sugar and green cardamom
- 2 € **GREEN JALAPEÑO CREME**
mexican jalapeños, cold-pressed Guénard grape seed oil and garlic
- 5 € **SAUCE BÉARNAISE**
farmhouse butter, tarragon vinegar, chervil and fresh tarragon from the Käfer herb garden
- 5 €  **PEPPERCORNSAUCE**
light veal jus, cream, green peppercorns and Cognac
- 5 € **VEAL JUS**
roasted calf's tail, port and root vegetables
- 5 € **CHAMPAGNE BUTTER SAUCE**
reduced vegetable stock, Champagne, sweet cream butter and thyme

VEGETABLES / SALAD

- 6 € **YOUNG SPINACH LEAVES**
pan-tossed in olive oil with horseradish and honey tomatoes
- 6 € **CAESAR SALAD**
Romaine hearts, anchovies, Parmigiano Reggiano, croutons and cherry tomatoes
- 8 € **WILD BROCCOLI**
with toasted almonds and barrel-churned butter
- 9 € **MEADLEY OF VEGETABLES**
Kohlrabi, spinach, broccoli, carrot, cauliflower
- 9 €  **ASSORTED MUSHROOMS**
button, oyster, shimeji mushrooms, shallots and thyme

SIDE DISHES

- 6 € **FRIED POTATOES**
peeled Annabelle potatoes, red onion, spring onion, mace and clarified butter
- 6 € **BOILED POTATOES**
boiled Annabelle potatoes, tossed in butter and parsley from the Käfer herb garden
- 6 € **CELERIAC PURÉE**
organic celeriac, French crème fraîche, lemon and beurre noisette
- 8 € **TRUFFLE CROQUETTES**
traditional potato croquettes with chopped truffle
- 8 € **PUMPKIN RISOTTO**
Carnaroli Risotto, Parmesan, nutmeg pumpkin, caramelized pumpkin seeds

CLASSIC DESSERTS

FROM OUR DESSERT TROLLEY

IRISH COFFE PAVÉ

Whiskey, mocha, hazelnuts,
chocolate



4 €

CHOCOLATE MOUSSE

white or dark

6 €

RASPBERRY TART

Käfer's vanilla cream and fresh raspberries in a shortcrust pastry case

7 €

FRESH BERRIES

with orange-scented sugar



8 €

TRADITIONAL CRÈME BRÛLÉE

with vanilla and fresh raspberries

9 €

EIS

ICE CREAM SPAGHETTI

prepared at the table,
with strawberries, Tahiti vanilla and white chocolate

19 €

FRUIT SORBETS

LEMON / RASPBERRY / PASSIONFRUIT

per scoop

laced with Ruinart Brut Champagne

3.50 €

extra

10 €

CHEESE

selection from the cheese display cabinet



small
big

19 €

29 €

WINE BY THE GLASS

0,1 l / € 0,2 l / €

6.40 12.80

7.50 15.00

7.50 15.00

12.50 25.00



WHITE WINE

2018 Grüner Veltliner "Alte Reben"
Dürnberg, Weinviertel, Austria

2017 Spera
(Vermentino)
Siddura, Sardinia, Italy

2018 Greco di Tufo
Feudi di San Gregorio, Campania, Italy

2017 Clos Mireille Blanc de Blancs
(Sémillion, Vermentino)
Domaine Ott, Provence, France

0,1 l / € 0,2 l / €

7.50 15.00

9.00 18.00

9.00 18.00

16.00 32.00



RED WINE

2016 Torres Salmos
(Cariñena, Grenache, Syrah)
Bodegas Torres, Priorat, Spain

2017 Blaufränkisch Eisenberg
Krutzler, Burgenland, Austria

2016 Il Bruciato Bolgheri
(Cabernet Sauvignon, Merlot, Syrah)
Antinori, Tuskany, Italy

2015 Pinotage
Kanonkop, Stellenbosch, South Africa

0,05 l / €

5.50

8.00

DESSERT WINE

2016 Sauternes Réserve Mouton Cadet
Baron Philippe de Rothschild, Sauternes, France

2017 Beerenauslese Cuvée
Alois Kracher, Burgenland, Austria



WE CREATE TASTE SENSATIONS

AND MOMENTS OF PURE ENJOYMENT!

Chefs Michael Emmerz and André Wöhner and Restaurant Manager Ansgar Fischer, together with their kitchen and front-of-house teams, are known for their perfect craftsmanship, creativity and passion.

We focus on creating an experience that is as local as it is global and extraordinary. Our dishes – which are a reflection of our passion and embellished by elements of surprise – always take centre stage.

Wherever possible, our produce is sourced from local manufacturers who are passionate about their products and produce sustainably.

When we have to turn to globally-sourced ingredients, we work with carefully selected suppliers for exclusive, premium and out-of-the-ordinary products.

These products, combined with our craftsmanship and the people behind it all, bring fresh inspiration into our cuisine and create moments of pure enjoyment and delight.

Michael Emmerz
Käfer-Schänke Chef



André Wöhner
Käfer-Schänke Chef



Ansgar Fischer
Käfer-Schänke Restaurant Manager

