



DAS
BESONDERE



AT THE
KÄFER-SCHÄNKE
RESTAURANT

AUTUMN
2018



APERITIF

0,10 l / €

CHAMPAGNE

18.90

CHAMPAGNE Laurent-Perrier La Cuvée Brut

19.90

CHAMPAGNE Laurent-Perrier La Cuvée Rosé Brut

38.00

CHAMPAGNE Grand Siècle par Laurent-Perrier

COCKTAILS

8.50

MATCHA MULE

Carpe Diem |
cucumber | lime | water | lemonade

9.90

MANGO SPRIZZ

mango juice | Trauben Secco
or with alkohol

9.90

mango juice | Käfer Prosecco

12.50

GREEN APPLE MULE

apple juice | Amaretto |
Balis (basil-ginger-lemonade)

12.90

BELLINI

white peach puree |
Käfer Prosecco

13.50

CASSIS-MOJITO

rum | cane sugar | lime juice |
mint | blackcurrant juice

13.50

PISCO SOUR

Pisco | sugar |
lemon juice | Angostura

13.50

LILLET ROSES

Lillet | Bourbon Whiskey |
Ginger Ale

16.50

FRENCH 75 OLD STYLE

cognac | vodka |
Angostura | champagne

MENU

BAVARIAN SHRIMP

ceviche
with avocado, Jalapeño,
red onions and coriander

RAVIOLI OF PASTURE-RAISED OX

with leaf spinach,
black truffle
and champagne-cream

CALF'S LIVER „BERLIN STYLE“

with potatoes, apple,
roasted onions
and Calvados-jus

BLUEBERRY

quark-mousse,
marinated berries
and lavender sorbet

109 €
per person excl. beverages

STARTERS

19 €

CRISPY LEAF SALAD

with fried mushrooms, pickled apricots, cherry, tomatoes and champagne-dressing

19 €

CAMPANIAN BURRATA

with yellow and red beetroot, Piedmont hazlenut and parsley oil



CLASSIC

19 €

CARPACCIO CIPRIANI

paper-thin slices of ox sirloin, lemon mayonnaise and arugula tips



CLASSIC

BEEF TATAR

23 €

with truffle cream and potatoes

46 €

with an additional 10 grams of Käfer Selection Kaviar

27 €

SCALLOP & BLACK PUDDING

with pear, young leek, mountain pepper and cream cheese

29 €

BAVARIAN SHRIMP

ceviche with avocado, Jalapeño, red onions and coriander



CLASSIC

39 €

HALF CANADIAN LOBSTER

with lemon, cocktail sauce and salad

45€ p.P. (minimum 2 persons)

SEA FOOD-ÉTAGÈRE

North Sea shrimps, Madagascar prawns, octopus salad, mussel salad, oysters, king crab, edible crab with claws, smoked salmon, passepierre-algae with cocktail- and honey-mustard-dill sauce and lemon

WARM INTERMEDIATES

BEEF BOUILLON 17 €
with leach-Kaspressknödel (regional dumplings),
root vegetables
and chives

APPLE AND BEETROOT SOUP 18 €
smoked eel tatar
with Crème fraîche
and croûtons

ORGANIC PUMPKIN 19 €
fried in hay butter,
lemon marmalade with grappa,
caramelized pumpkin seeds

RAVIOLI OF PASTURE-RAISED OX 29 €
with leaf spinach,
black truffle
and champagne-cream



LOBSTER STEW 35 €
released lobster,
cauliflower, carrot, mushrooms, sugar snap peas,
shallots, fresh herbs in champagne stock

TREASURES FROM THE SEA

IMPERIAL- KÄFER SELECTION

This caviar is noted for its firm roe and its mildly nutty flavor.

30 g 69 € | 50 g 115 € | 125 g 290 €

OSSETRA- CAVIAR

This Russian sturgeon is found in the Caspian, Black and Azov Seas. The caviar is highly prized for its unmistakable, lightly nutty flavor.

30 g 85 € | 50 g 135 € | 125 g 340 €

- ▶ Served with Blinis, Crème fraîche, chives, egg whites and egg yolks

ROYAL FROM THE DEEP

OYSTERS

OSTRA REGAL NO.2

This exceptional “Super Spéciale” oyster is the product of decades of experience cultivated by the Boutrais Family.

Allowed to mature for 4 years in Irish sea coves near Clew and Bannow, they are known to be firmer and more intense in flavor.

In Southern Germany, they are only available at Feinkost Käfer.

SPÉCIALE GILLARDEAU NO.3

For generations the family Gillardeau produces these exclusive delicacies at the French Atlantic coast between La Rochelle and the Île d’Oléron.

Known as the “Spécial de Claires” – one quality step above the “Fine de Claires” is this oyster appreciated for its high and firm meat content and its unique taste.

- ▶ We serve the oysters on ice with lemon.

per oyster 6.90 €

FROM THE LAKES AND SEA

45 €

ATLANTIC-MEAGRE

with roasted topinambur,
stuffed cabbage, beluga-lentils
and bergamot

49 €

DANUBE WALLER & CRAYFISH

en papillote,
with local vegetables,
smoked fish brandade and croustacean-velouté

MEAT DISHES

32 €



CLASSIC

WIENER SCHNITZEL

with hand-stewed cranberries,
and country potatoes with red onions
or potato salad with cucumber

39 € per person



CLASSIC

DUCK FROM THE KÄFER OVENS

for two people, served in two courses
1st course: breast with caramelized red cabbage, potato dumpling and apple stew
2nd course: leg with waldorf salad and jus

39 €

CALF'S LIVER „BERLIN STYLE“

with potatoes, apple,
roasted onions
and Calvados-jus

FROM THE GARDEN

24 €

CELERIAC

tender wheat
with coffee flavours, blueberries
and argan-oil

SHOWCASE



DAS
BESONDERE

THE STORAGE

THE SERVICE

THE PREPARATION

YOU SEE WHAT YOU EAT AND TASTE WHAT YOU SEE!

In our new Käfer-showcase in the guest area we store and ripe meat, fish and different cheeses next to you.

Every piece is unique and comes

- ▶ from the Käfer delicatessen store
- ▶ from small manufactures
- ▶ farms of the region

The perfect cooling and storage guarantees top quality and provides freshness and excellent taste.

We will be happy to assist you at the cabinet or we present the exclusive selection boards right at your table.

They cook on the lava stone grill or in the Käfer oven, using special types of butter, herbs from the Käfer rooftop garden and selected olive oil.

FOR EXAMPLE:

31 €

PRESA IBÉRICO

recommended medium, approx. 250 g

PRESA IBÉRICO

Gourmet and star chefs alike love and praise this Spanish cut of pork, as it is considered the finest cut of the already highly-prized Iberian pig. It is heavily marbled, soft as butter and has an intense red color. The "Presa" (Spanish for "neck eye") comes from the neck of the pig and is perfect on a lava stone grill.

45 €

YELLOWFIN TUNA

recommended rare or medium rare, approx. 220 g

YELLOWFIN TUNA

The yellowfin tuna is also known as the Ahi tuna. It gets its name from its bright yellow back and tail fins. Its flavor is a bit milder than that of the red tuna and is considered one of the best tuna varieties.

44 €

AGED VEAL CUTLET

of Limousin veal

recommended medium, approx. 350 g

LIMOUSIN VEAL

Limousin veal comes from the northern Massif Central region of France known as Limousin. Its meat is renowned for its robust and lasting flavors along with its tenderness, juiciness and well-marbled look. Truly a meat of the highest class.

56 €

BEEF TENDERLOIN

of premium US beef

recommended medium rare, approx. 220 g

BEEF TENDERLOIN FROM CREEKSTONE FARMS

The tenderloin is the most tender cut of beef. The muscle is hardly used yet still only has 3-4% fat. The Black Angus beef cattle from Creekstone Farms in the USA are known for their excellent marbling and their muscles' fine fibers. They have received the title of Prime Beef: The highest quality-level for US meat.

SAUCES

HERB BUTTER	2 €
organic farm butter, herbs from the Käfer rooftop garden and lemon zest	
BBQ-DIP	2 €
organic Italian ketchup, beechwood, muscovado sugar and green cardamom	
GREEN JALAPEÑO CREAM	2 €
Mexican jalapeño, cold-pressed Guénard grape seed oil and garlic	
SAUCE BÉARNAISE	4 €
organic farm butter, tarragon vinegar, chervil and fresh tarragon of the Käfer rooftop garden	
PEPPER SAUCE	4 €
light veal jus, cream, green pepper and cognac	
VEAL JUS	4 €
roasted calf's tail, port wine and root vegetable	
CHAMPAGNE-BUTTERSAUCE	4 €
reduced vegetable stock, champagne, sweet cream butter, thyme and lemon zest	

VEGETABLES

BABY SPINACH	6 €
tossed in olive oil, horseradish and Franconian honey tomatoes	
LOCAL VEGETABLES	6 €
parsnip, celery, red onion, turnip, green beans and carrots	
CAESAR SALAD	6 €
romain hearts, anchovy, Parmigiano Reggiano, croûtons and cherry tomatoes	
PUMPKIN	7 €
grilled slices with lemon zest and pumpkin seeds	
COLOURFUL CARROTS	7 €
poached in orange-cardamom-stock, native olive oil and Belper tuber	
FRIED MUSHROOMS	8 €
king trumpet mushroom, book mushroom and chestnut mushrooms with thyme and onion butter	

SUPPLEMENTS

FRIED POTATOES	6 €
peeled Annabelle, red onion, spring leek, macis and clarified butter	
BOILED POTATOES	6 €
boiled Annabelle, parsley of the Käfer herb garden and butter	
TABOULÉ - lukewarm -	6 €
bulgur wheat, parsley, mint, olive oil and lime zest	
CELLERY PUREE	6 €
with organic tuber, Crème fraîche, lemon and nut butter	
SWEET POTATO GRATIN	7 €
with coconut milk, ginger Piri-Piri	

SWEETS & DESSERT DRINKS

FROZEN CAPPUCCINO - cold shaken - 13 €
Baileys | Kahlúa |
Amaretto | cream

KÄFER CHOCOLATE DREAM 15 €
Valrhona chocolate mousse
white and dark

BLUEBERRY 17 €
quarkmousse,
marinated berries and lavender sorbet

SPAGETTHI ICE CREAM - freshly prepared for you at your table - 18 €
Tahiti vanilla ice cream, strawberries, white chocolate

MINI DESSERT

PEACH & CURRANT 9 €
grilled, cream and sorbet with puff pastry crunch

PLUM & YOGHURT 9 €
as parfait and marinated with chocolate and caramel

FRUIT SORBETS

**LEMON / RASPBERRY / CASSIS / MANGO /
PEAR-VODKA / APRICOT-THYME**

with Laurent-Perrier La Cuvée Brut poured over top

per scoop 3.50 €
additional 9.50 €

CHEESE

Selection from the cheese showcase
with fig mustard and grapes

small 19 €
large 29 €

WINES BY THE GLASS

WHITES

0,10 l / €	0,20 l / €	
7,50	15,00	2016 Oberbergener Bassgeige Grauburgunder Franz Keller, Kaiserstuhl, Deutschland
8,90	17,80	2016 Grüner Veltliner Fass 4 Bernhard Ott, Wagram, Österreich
12,20	24,40	2017 Sauvignon Blanc Cloudy Bay, Marlborough, Neuseeland
14,00	28,00	2014 Bèru (Vermentino) Siddùra, Sardinien, Italien

REDS

0,10 l / €	0,20 l / €	
9,00	18,00	2015 Cuvée Rot (Sankt Laurent, Spätburgunder, Portugieser) Weingut Knewitz, Rheinhessen, Deutschland
13,70	27,40	2016 Maranges La Fussièrè 1 ^{er} Cru (Pinot Noir) Bachelet-Monnot, Burgund, Frankreich
15,00	30,00	2014 Tìros (Sangiovese, Cabernet Sauvignon) Siddùra, Sardinien, Italien

DESSERT WINES

0,05 l / €		
5,00		2015 Nussberger Herrenberg Scheurebe Spätlese Emil Bauer, Pfalz, Deutschland
5,50		2014 Sauternes Réserve Mouton Cadet Baron Philippe de Rothschild, Sauternes, Frankreich
6,00		2013 Banyuls Gérard Bertrand, Roussillon, Frankreich
8,00		2016 Beerenauslese Cuvée Alois Kracher, Burgenland, Österreich

WE ARE DEDICATED TO CREATING

DELICIOUS SENSORY EXPERIENCES!

This is the philosophy of our Head Chefs, Michael Emmerz and André Wöhner, our Restaurant Manager, Ansgar Fischer, and their kitchen and service teams. Dedication to a Gesamtkunstwerk of craft, creativity, and emotions.

Our restaurant is focused on the regional, the global and the unique. The product itself should be the star attraction, providing you with moments of serendipity: Whenever possible, we use regional, sustainably cultivated ingredients from passionate local producers.

When we purchase beyond our borders, we work exclusively with partners specializing in high-quality and unique products.

The products and the skill of the people behind them work together to create new sensations and experiences for you: our guest!

Michael Emmerz
chef Käfer-Schänke



André Wöhner
chef Käfer-Schänke



Ansgar Fischer
restaurant manager Käfer-Schänke

