

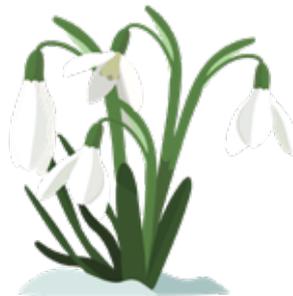
DAS
BESONDERE



RESTAURANT
KÄFER-SCHÄNKE



January to March 2020



APERITIF

0,1 l / €



CHAMPAGNE

21,90

TAITTINGER BRUT

23,50



TAITTINGER BRUT ROSÉ

COCKTAILS

9,90

MANGO SPRITZ

non-alcoholic – mango, sparkling grape juice
or

9,90



alcoholic – mango and Käfer Prosecco

14,90

BLUEBERRY SPRITZ

blueberry, 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

18,90



PLUM PERLÉ

plum purée, maple syrup
and Champagne

SET MENU

ARCTIC COD

Rillettes and thin, poached slices of cod,
Lojrom caviar, cucumber, lemon and dill oil

ESSENCE OF GUINEA FOWL

with crepe roulade,
celeriac and lovage

BEEF „À LA ROSSINI“

Fillet tips from US beef,
pan-fried goose liver, Périgord truffle, potato mousseline and spinach

DESSERT TROLLEY

choose from various Käfer classics on our dessert trolley

€115

per person excl. drinks



STARTERS

YOUNG BEETS

with couscous, red shiso dressing, horseradish and crispy capers

€19



Käfer

CLASSIC

CARPACCIO CIPRIANI

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

€19

add 2 g of preserved Périgord truffle

€31

ARCTIC COD

rillettes and thin, poached slices of cod, Løjrom caviar, cucumber, lemon and dill oil

€24



Käfer

CLASSIC

STEAK TARTAR

with truffled cream and potato cake

€25



add 10 g Käfer Selection caviar

€48

Käfer

CLASSIC

HALF OF A CANADIAN LOBSTER

with lemon, cocktail sauce and salad garnish

€45

KÄFER'S SEAFOOD ÉTAGÈRE

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



for 2 or
more people
€45 per person

„STRAMMER KÄFER“

with Secreto 7 ham from Rubia Gallega, goose-liver-terrine, black truffle, fried quail egg and butter brioche

€45

add 10g Käfer Selection caviar

€68



HOT INTERMEDIARY COURSES

€17



ESSENCE OF GUINEA FOWL
with crepe roulade, celeriac and lovage

€18

FOAMING CAULIFLOWER SOUP
with smoked salmon,
herb quark and dark rye croutons

€39

SCALLOP AND CARABINERO PRAWN
with saffron fennel and seafood Fregola pasta



CLASSIC

€45

LOBSTER THERMIDOR
young spinach leaves, field mushrooms,
shallots and Béarnaise sauce



VEGETARIAN DISHES

€19 / €27

SWEDE HUMMUS
with bergamot, warm chickpeas,
shimeji mushrooms and garden cress

€19 / €27



TALEGGIO RAVIOLI
Flower sprouts gently pan-fried in beurre noisette
with a pear and violet mustard vinaigrette

€29 / €38



TRUFFLE TAGLIOLINI
with truffle sauce and 2 g Périgord truffle

RICHES FROM THE SEA

IMPERIAL KÄFER SELECTION

Firm roe with medium-to-large eggs and a light brown colour, with a nutty flavour and subtle almond notes.

30 g €69

50 g €115

OSSETRA SELECTION CAVIAR

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

30 g €80

50 g €135

125 g €340

Served with blinis, crème fraîche, chives, egg white and egg yolk.



TREASURES FROM THE DEEP

OYSTERS - SPÉCIALE GILLARDEAU NO. 3

Due to the outstanding quality of this product, the Gillardeau family are allowed to use their surname as the brand name for their oysters. This is prohibited by law for other oyster farmers in France. These oysters are prized for their firmness, high meat content and delicious flavour.

OYSTERS - OSTRAL REGAL NO. 2

These extraordinary oysters are graded super spéciale and are the result of decades of tradition in the Boutrais family. Ostra Regal oysters spend four years growing in Clew Bay and Bannow Bay in Ireland. They have firmer meat and are even more intense in flavour. Feinkost Käfer are the exclusive provider of these treasures in southern Germany.

€6,90 per oyster

The oysters are served on ice with lemon.



FISH

€39

SKREI COD FROM THE LOFOTEN ISLANDS

poached in spiced broth, garden cress sandwich and served with monk's beard and yellow lentils

€54

PIECES OF WHITE HALIBUT

with Lardo di Colonnata, sauerkraut, glazed grapes, pommes carrées and Champagne butter sauce



MEAT

€32

WIENER SCHNITZEL

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



CLASSIC

€36

DUROC PORK CHEEKS

braised in mustard and served with creamed savoy cabbage, baby carrots and quark dumpling



CLASSIC

€39 per person

KÄFER'S FRESHLY ROAST FARMHOUSE DUCK

for two people, served as two courses

1st course: Duck breast with caramelised red cabbage, potato dumplings and apple sauce
2nd course: Pulled duck leg ragout with lamb's lettuce, malted bread croutons and jus

€65

BEEF „À LA ROSSINI“

Fillet tips from US beef, pan-fried goose liver, Périgord truffle, potato mousseline and spinach



CLASSIC

€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 for you to see.

DAS
BESONDERE

Each item is unique and has been sourced from

- > the Käfer delicatessen
- > artisan manufacturers
- > 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.

SAMPLE SELECTION:

PRESA IBÉRICO

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.

€38



YELLOWFIN TUNA

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

€48

AGED VEAL LOIN

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..



€49

BEEF FILLET

GOP

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.



€59

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 **PEPPERCORN SAUCE**
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 **FLOWER SPROUTS**
with lemon zest and caramelised pumpkin seeds
- €8 **WILD BROCCOLI**
with toasted almonds and barrel-churned butter
- €8 **MEDLEY OF VEGETABLES**
Kohlrabi, spinach, broccoli, baby carrots and flower sprouts
- €9 **ARTICHOCKE - BEANS - PEPPER**
parsnips, celeriac, flower sprouts, swede and pumpkins

SIDE DISHES

- €6 **SAUTÉED POTATOES**
peeled Annabelle potatoes, red onion, spring onion, mace and clarified butter
- €6 **BOILED POTATOES**
boiled Annabelle potatoes, burnet saxifrage and butter
- €6 **CELERIAC PURÉE**
organic celeriac, French crème fraîche, lemon and beurre noisette
- €6 **DAUPHINOISE POTATOES**
organic Salzburg eggs, wheat flour, potato and chives
- €8 **BELL PEPPER RISOTTO**
Carnaroli risotto, Parmesan, braised peppers and piment d'Espelette

DESSERTS

CHOCOLATE MOUSSE  €6
white or dark

TRADITIONAL CRÈME BRÛLÉE €6
with vanilla and fresh raspberries

RASPBERRY TART €7
Käfer's vanilla cream and fresh raspberries in a shortcrust pastry case

FRESH BERRIES  €8
with orange-scented sugar

KAISERSCHMARRN – made to order in roughly 20 minutes  €19
sweet, chopped pancake served with stewed plums
and almond flakes

CRÊPES SUZETTE – prepared at the table €19
with orange, Grand Marnier
and vanilla ice cream

CHILEAN HEART CHERRIES – subject to availability €24
poached in Beaujolais
and served with sour cream ice cream 

FRUIT SORBETS

LEMON / RASPBERRY / PASSION FRUIT per scoop €3,50
laced with Taittinger Brut Champagne add €10,00



CHEESE

selection from the cheese display cabinet small €19
large €29



WINE BY THE GLASS

0,1 l / €	0,2 l / €		WHITE WINE
7,50	15,00		2018 Grüner Veltliner „Am Berg“ Bernhard Ott, Wagram, Austria
7,50	15,00		2017 Spera (Vermentino) Siddura, Sardinia, Italy
10,50	21,00		2018 Gavi die Gavi „Etichetta Nera“ La Scolca, Piedmont, Italy
12,50	25,00		2017 Sauvignon Blanc Grassnitzberg Tement, Südsteiermark, Austria



0,1 l / €	0,2 l / €		RED WINE
8,00	16,00		2014 Enxertia Jaen (Mencia) Casa do Passarella, Dao, Portugal
9,00	18,00		2015 Chateau Domeyne (Merlot, Cabernet Sauvignon) Chateau Domeyne, St. Estephe, France
12,50	25,00		2016 Rubicon (Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot) Meerlust, Stellenbosch, South Africa
14,00	28,00		2016 Cabernet Sauvignon Bin 815 Joel Gott, California, USA

0,05 l / €			DESSERT WINE
5,50			2016 Sauternes Réserve Mouton Cadet Baron Philippe de Rothschild, Sauternes, France
8,00			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 ability to arouse emotions.

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.

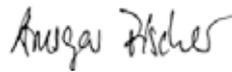
These products, combined with our craftsmanship and the people behind it all, bring fresh inspiration into our cuisine and create moments of pure enjoyment and delight.



Michael Emmerz
Käfer-Schänke Chef



André Wöhner
Käfer-Schänke Chef



Ansgar Fischer
Käfer-Schänke Restaurant Manager

