DAS BESONDERE

AT THE RESTAURANT KÄFER-SCHÄNKE

MARCH / APRIL 2019

APERITIF

CHAMPAGNE

0,1 l / €	
19,90	ROEDERER BRUT PREMIER
22,50	2013 ROEDERER BRUT ROSÉ

COCKTAILS

MANGO SPRIZZ

9,90 - non alcoholic - mango juice I Trauben Secco

or

9,90 - with alcohol - mango juice I Käfer Prosecco

BELLINI

12,90 white peach puree I Käfer Prosecco

FRESINI

12,90 strawberry puree I Käfer Prosecco

LEGAL SIN

12,90 lime juice I ginger syrup I Cranberry nectar I Käfer Prosecco

RHUBARB SPRIZZ

13,50 rhubarb I raspberry I Gin I rhubarb Secco I soda

CHILCANO

16,50 - **mango-passionfruit** - Pisco marinated mango and passionfruit I lime juice I sugar syrup I Ginger Ale

or

CHILCANO

16,50 - **kumquat** - Pisco marinated kumquats I lime juice I sugar syrup I Ginger Ale

MENU

ASPARAGUS SALAD
with thai mango, fried shrimp
and marinated snap peas

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CHAR FROM THE AUSSEE REGION
lukewarm, smoothly cooked at the table,
with char caviar, Kohlrabi and Sauce Béarnaise

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SWEETBREADS AND BAKES
with pointed cabbage, coloured carrots
french fries Dauphine and vanilla jus

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BAKED ALASKA
flambéed at the table with Grand Marnier

109 €
per person excl. beverages

ASPARAGUS

ASPARAGUS 26,00 €

with Burgenland potatoes and hollandaise sauce,
melted country butter or herb and egg vinaigrette

We recommend the following:

Small Viennese cutlet	16,00 €
Three roasted wild-caught shrimps	18,00 €
US Fillet Mignon (ca. 120g)	29,00 €
Mixed ham board	17,00 €
Secreto 7 Ham from Rubia Gallega (70g)	29,00 €

STARTERS

KLASSIKER

19 €

CARPACCIO CIPRIANI

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

22 €

CRUNCHY SPRING SALAD

with garden cucumber, rhubarb, roasted sunflower seeds,
elderflower vinaigrette and gray bread croûtons

KLASSIKER

BEEF TATAR

25 € with truffle cream and potatoes

48 € with an additional 10 g of Käfer Selection Caviar

27 €

ASPARAGUS SALAD

with thai mango, fried shrimp and marinated snap peas

29 €

ORA KING SALMON

raw marinated with lime vinaigrette,
onion jam and Munich Micros

KLASSIKER

39 €

HALF CANADIAN LOBSTER

with lemon, cocktail sauce
and salad

45 €

"STRAPPING KAEFER"
FROM THE TREASURE CHEST

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

68 € with additionally 10 g Kaefer selection caviar

WARM INTERMEDIATES

ASPARAGUS CREAM SOUP
16 €

with own insert, butter croûtons and Büsumer crabs

CALF'S TAIL ESSENCE
19 €

with morel furniture, tomato concassé
and stone parsley

ASPARAGUS PRIMAVERA
24 €

white and green asparagus with olive oil, parmesan and lemon

CHAR FROM THE AUSSEE REGION
29 €

lukewarm, smoothly cooked at the table,
with char caviar, Kohlrabi and Sauce Béarnaise

Käfer **KLASSIKER**

LOBSTER STEW
39 €

lobster meat, cauliflower, carrot, mushrooms, snow pea, shallots,
fresh herbs, in champagne stock

TREASURES FROM THE SEA

IMPERIAL KÄFER SELECTION CAVIAR

Käfer Selection Caviar is the finest handpicked selection of Imperial Caviar's assortment. Characteristic of this caviar is its delicious roe with medium sized to large grain and its shimmering-light brown colour as well the mild-nutty flavor.

30 g 69 € 50 g 115 €

OSSETRA SELECTION CAVIAR

This Russian sturgeon is found in the Caspian, Black and Azov Seas. This caviar shimmers gold and becomes famous for its unmistakable, buttery and expressive taste much appreciated.

30 g 85 € 50 g 135 € 125 g 340 €

> Served with Blinis, Crème fraîche, chives, egg whites and egg yolks.

ROYAL FROM THE DEEP

OSTRA REGAL NO.2 OYSTER

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 OYSTER

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

42 €

GILTHEAD FROM VÖLKLINGEN

with zucchini, tomato tortellini,
wild garlic pesto and cottage cheese

45 €

PIKE PERCH

with pineapple cream-sauerkraut,
“Schupfnudeln” and Ruliano Parma ham

MEAT DISHES

KLASSIKER

32 €

WIENER SCHNITZEL

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

KLASSIKER

39 € per person

FARMER DUCK FROM THE KÄFER OVEN

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

48 €

SWEETBREADS AND BAKES

with pointed cabbage, coloured carrots,
french fries Dauphine and vanilla jus

52 €

SALT MEADOW LAMB

roasted saddle with green asparagus,
aubergine, pine nut jus

SHOWCASE

YOU SEE WHAT YOU EAT AND TASTE WHAT YOU SEE!

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

DAS BESONDERE

Every piece is unique and comes
> from the Käfer delicatessen store
> from small manufactures
> farms of the region

THE STORAGE	The perfect cooling and storage guarantees top quality and provides freshness and excellent taste.
THE SERVICE	We will be happy to assist you at the cabinet or we present the exclusive selection boards right at your table.
THE PREPARATION	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:

32 €

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.

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.

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.

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 from 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

CAESAR SALAD 6 €
romain hearts, anchovy, Parmigiano Reggiano, croûtons, cherry tomatoes

WILD BROCCOLI 6 €
with roasted almonds and butter out of the cask

KOHLRABI 17 €
whole garnished with sea salt, grilled in slices, lemon and pimento d'Espelette

GREEN BEANS 7 €
with Mangalitza square bacon, sarriette and shallots butter

ASPARAGUS RAGOUT 11 €
à la crème with peas and red mint

SUPPLEMENTS

FRIED POTATOES 6 €
peeled Annabelle, red onion, spring leek, macis, clarified butter

BOILED POTATOES 6 €
boiled Annabelle, parsley of the Käfer herb garden and butter

KÄFER TAGLIOINI 6 €
with wild garlic pesto and grated Parmigiano Reggiano

CELLERIAC PUREE 6 €
organic root, Crème fraîche, lemon and nut butter

ASPARAGUS CRÈME BRÛLÉE 6 €
flamed, with sour cream and Maldon Sea Salt

SWEETS

RASPBERRY TART 17 €
with white chocolate, braised rhubarb and rhubarb sorbet

OMELETTE SURPRISE 18 €
flambéed at the table with Grand Marnier

MINI DESSERT

ECLAIR 6 €
with Guanaja chocolate and lime

RED FRUIT JELLY "ROTE GRÜTZE" 7 €
with vanilla ice

ADVOCAAT CRÈME BRÛLÉE 8 €
with strawberries and stracciatella icecream

FRUIT SORBETS

LEMON / RASPBERRY / CASSIS / MANGO / STRAWBERRY-VODKA / PASSION FRUIT
per scoop 3,50 €
with champagne Roederer Brut Premier infused additional 10,00 €

CHEESE

Selection from the cheese showcase small 19 €
large 29 €

Wines by the glass

Whites

0,1 l / €	0,2 l / €	
7,50	15,00	2016 Pur Silber Grüner Veltliner Johannes Trapl, Wachau, Österreich
9,00	18,00	2017 Deidesheimer Paradiesgarten Riesling Von Winning, Pfalz, Deutschland
12,50	25,00	2016 Clos Mireille Blanc de Blancs (Sémillion, Vermentino) Domaine Ott, Provence, Frankreich
12,20	24,40	2018 Cloudy Bay Sauvignon Blanc Marlborough, Neuseeland

Reds

0,1 l / €	0,2 l / €	
7,00	14,00	2015 Cuvée Rot (Spätburgunder, Sankt Laurent, Portugieser) Weingut Knewitz, Rheinhessen, Deutschland
9,00	18,00	2013 Conus Lagrein Alois Lageder, Südtirol, Italien
16,00	32,00	2015 Pinotage Kanonkop, Stellenbosch, Südafrika
25,50	51,00	2009 Castillo Ygay Gran Reserva Bodegas Marques de Murrieta, Rioja, Spanien

Dessert wines

0,05 l / €	
5,00	2015 Nussberger Herrenberg Scheurebe Spätlese Emil Bauer, Pfalz, Deutschland
5,50	2016 Sauternes Réserve Mouton Cadet Baron Philippe de Rothschild, Sauternes, Frankreich
6,00	2014 Banyuls Gérard Bertrand, Roussillon, Frankreich
8,00	2017 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

Restaurant Käfer-Schänke
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