

DAS
BESONDERE



RESTAURANT
KÄFER-SCHÄNKE

AUGUST to SEPTEMBER 2020

APERITIF

CHAMPAGNE

0.1 l / €

LAURENT-PERRIER BRUT 20.90

LAURENT-PERRIER BRUT ROSÉ 22.90

COCKTAILS

MANGO SPRITZ 9.90

non-alcoholic – mango, sparkling grape juice

or

alcoholic – mango and Käfer Prosecco 9.90

SUMMER IN SAINT TROPEZ 14.90

tropical fruit purée,

Lillet Blanc and Käfer Prosecco

BELLINI 14.90

white peach purée and

Käfer Prosecco

MR. MYAGI 16.90

Roku Gin, Tonic, soy sauce,

crystalised ginger rosebuds

TIKI TOKI 16.90

Toki Whiskey, lime, Balis Tiki,

dried wild berries

GRACE KELLY MARGARITA 18.90

Haku Wodka, strawberry purée, lime,

Laurent-Perrier Brut Rosé Champagne, dried berries

SET MENU

SKEWERED FISH

warm-smoked mackerel
served with horseradish, chervil root and parsley mayonnaise

KÄFER GAZPACHO

tomato, cucumber, bell pepper, watermelon
and basil

BAVARIAN FOREST ROE VENISON

medium-rare loin of venison coated in vadouvan spices,
served with chanterelles, leek Spätzle and apricots

DESSERTS

choose from the selection of Käfer classics
on our dessert trolley

€105

per person excl. drinks

VEGAN – MENU

Käfer goes vegan

vegan dishes, made exclusively from plant-based ingredients, are an integral part of the range of food that we serve. Look out for this symbol.



CRISP, FRESH SUMMER SALAD

Kale, red endive, nettle, frisée, dandelion, red chard, hemp seeds, blueberries and Camu Camu dressing

KÄFER GAZPACHO

tomato, cucumber, bell pepper, watermelon and basil

CAULIFLOWER

roasted whole, with chilli, turmeric, mint, pearl onions, parsley, dill, pomegranate, pistachios, olives, and a tahini & miso emulsion

TARTELETTE

baby vegetables and fruit with an oat custard in a puff pastry case

€75

per person excl. drinks

KÄFER SUPERFOOD SALAD

CRISP, FRESH SUMMER SALAD

€21

Kale, red endive, nettle, frisée, dandelion,
red chard, hemp seeds and blueberries

With your choice of dressing:

Camu Camu dressing 
Caesar dressing
balsamic dressing

With your choice of topping:

fresh herbs from the Käfer herb garden
chickpeas and pomegranate seeds
crunchy tramezzini pumpernickel and potato topping
toasted cashew nuts

We also recommend:

chargrilled watermelon and avocado 
pan-fried strips of corn-fed chicken breast
chargrilled tuna, king prawns and

€8

€16

€21

STARTERS

CAPRESE €19
medley of organic tomatoes with buffalo mozzarella,
basil pesto and matured balsamic vinegar



CLASSIC

CARPACCIO CIPRIANI €19
wafer-thin slices of ox loin,
with a lemon mayonnaise, Parmesan and rocket



CLASSIC

STEAK TARTAR €23
with truffled cream and potato cake

add 10 g Käfer Selection caviar €46

SKEWERED FISH €25
warm-smoked mackerel
served with horseradish, chervil root and parsley mayonnaise



CLASSIC

HALF A CANADIAN LOBSTER €39
with lemon, cocktail sauce
and salad garnish

HOT INTERMEDIARY COURSES

KÄFER GAZPACHO

tomato, cucumber, bell pepper, watermelon
and basil

€15

MISO AND BEEF TEA

with short rib ravioli, silken tofu
and spring onions

€18

BRITISH SCALLOPS

gratinated with Béarnaise sauce, served with young spinach leaves,
field mushrooms and shallots

€21

TAGLIOLINI

with pan-fried chanterelles, pecorino,
Amalfi lemons and oregano

€21

RICHES FROM THE SEA

IMPERIAL KÄFER SELECTION CAVIAR

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 CAVIAR

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

SPÉCIALE GILLARDEAU NO. 3 OYSTERS

The Gillardeau family has been producing these exclusive delicacies on 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

VEGAN

CAULIFLOWER  €27
roasted whole, with chilli, turmeric, mint, pearl onions, parsley, dill, pomegranate, pistachios, olives, and a tahini & miso emulsion

FISH

MEDITERRANEAN GILT-HEAD BREAM €39
with aromatic polenta,
baby courgette and a lemon thyme bouillon

MEAT

 **CLASSIC**
WIENER SCHNITZEL €32
with hand-stirred cranberry sauce, and choice of
fried potatoes with red onion or potato salad with cucumber

 **CLASSIC**
KÄFER FRESHLY ROAST FARMHOUSE DUCK €39
for two people, served as two courses per person
1st course: duck breast with caramelised red cabbage,
potato dumplings and apple sauce
2nd course: pulled duck leg ragout with green salad,
malted bread croutons and jus

BAVARIAN FOREST ROE VENISON €52
medium-rare loin of venison coated in vadouvan spices,
served with chanterelles, leek Spätzle and apricots

 **CLASSIC**
KÄFER CORDON BLEU €78
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.

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.

PRESA IBÉRICO

€32

recommended cooked to medium, approx. 250 g

Top gourmet and award-winning chefs rave about 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, succulent meat with beautiful marbling.

YELLOWFIN TUNA

€48

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

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. 220 g

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 the highest possible distinction given to meat in the USA.

SAUCES

HERB BUTTER	€2
organic farmhouse butter, herbs from the Käfer rooftop garden and lemon zest	
BBQ SAUCE	€2
Italian organic ketchup with beechwood smoke, muscovado sugar and green cardamom	
TAHINI & MISO EMULSION 	€4
sesame seed paste, white miso, turmeric, ginger, nutritional yeast, garam masala and apple vinegar	
BÉARNAISE SAUCE	€5
farmhouse butter, tarragon vinegar, chervil and fresh tarragon from the Käfer herb garden	
PEPPERCORN SAUCE	€5
light veal jus, cream, green peppercorns and Cognac	
VEAL JUS	€5
roasted calf's tail, port and root vegetables	
CHAMPAGNE BUTTER SAUCE	€5
reduced vegetable stock with Champagne, sweet cream butter and thyme	

VEGETABLES / SALAD

YOUNG SPINACH LEAVES 	€6
pan-tossed in olive oil with horseradish and honey tomatoes	
CAESAR SALAD	€6
romaine hearts, anchovies, Parmigiano Reggiano, croutons and cherry tomatoes	
RAPINI	€8
with toasted almonds and barrel-churned butter	
MEDLEY OF VEGETABLES 	€8
kohlrabi, baby leek, broccoli, carrots and cauliflower	
CHANTERELLES	€14
in cream, with shallot butter and burnet saxifrage	

SIDE DISHES

SAUTÉED POTATOES	€6
peeled Annabelle potatoes with red onion, spring onion, mace and clarified butter	
BOILED POTATOES	€6
boiled Annabelle potatoes, burnet saxifrage and butter	
LEEK SPÄTZLE	€6
organic Salzburg eggs, wheat flour, quark and baby leeks	
CREAMED CELERIAC	€6
organic celeriac, french crème fraîche, lemon and beurre noisette	
AROMATIC POLENTA	€6
creamy polenta with ras el hanout, lemon thyme and confit tomatoes	

DESSERTS

CANTALOUPE MELON €16
with basil, malted bread, dessert wine and crispy Parma ham

TARTELETTE  €16
baby vegetables and fruit with an oat custard in a puff pastry case

SPAGHETTI ICE CREAM €19
with Parsdorf strawberries, mexican vanilla, basil pesto
and white chocolate

KAISERSCHMARRN - for two or more €19
please allow approx. 20 minutes to prepare per person
chopped thick pancake with toasted slivered almonds,
dredged with cane sugar and served with stewed apples

TRADITIONAL DESSERTS FROM OUR TROLLEY:

CHOCOLATE MOUSSE €6
white or dark

TRADITIONAL CRÈME BRÛLÉE €6
with vanilla and fresh raspberries

RASPBERRY TARTE €7
Käfer vanilla cream and fresh raspberries in a shortcrust pastry case

FRESH BERRIES  €8
with orange-scented sugar

EXOTIC DREAM €8
coconut mousse with almonds and lychee

FRUIT SORBETS 
lemon / raspberry / passion fruit per scoop €3.50
laced with Laurent-Perrier Brut Champagne add €10.00

CHEESE

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

WINE BY THE GLASS

WHITE WINE

	0.1 l / €	0.2 l / €
Langhe Arneis Blangé Ceretto, Piedmont, Italy	6.50	13.00
Pomino Bianco (Chardonnay, Pinot Bianco) Frescobaldi, Tuskany, Italy	6.50	13.00
2018 Gavi di Gavi „Etichetta Nera“ La Scolca, Piedmont, Italy	10.50	21.00
2019 Sauvignon Blanc Cloudy Bay, Marlborough, New Zealand	12.50	25.00

RED WINE

	0.1 l / €	0.2 l / €
Gigondas (Grenache, Syrah, Mourvèdre) Guigal, Rhône, France	8.50	17.00
Nipozzano Chianti Rufina Riserva (Sangiovese, Malvasia Nera, Colorino, Merlot, Cabernet Sauvignon) Frescobaldi, Tuscany, Italy	8.50	17.00
Celeste Crianza (Tempranillo) Torres, Ribera del Duero, Spain	9.50	19.00
2015 Réserve de la Comtesse (Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc) Château Pichon-Longueville Comtesse de Lalande, Pauillac, Bordeaux, France	18.50	37.00

DESSERT WINE

	0.05 l / €
2016 Sauternes Réserve Mouton Cadet Baron Philippe de Rothschild, Sauternes, France	5.50
2017 Beerenauslese Cuvée Alois Kracher, Burgenland, Austria	8.00



VAT is reduced
- we lower our prices!

(vintages to availability)

3.0 l / € 1.5 l / € 0.75 l / €

CHAMPAGNE

Delamotte Brut 89.00
Delamotte, Champagne, France

Delamotte Rosé Brut 99.00
Delamotte, Champagne, France

WHITE WINE

Grüner Veltliner Alte Reben 99.00 59.00 29.00
Dürnberg, Weinviertel, Austria

Riesling Qvinterra 35.00
Kühling-Gillot, Rheinhessen, Germany

Grauburgunder Oberbergener Basssgeige 39.00
Franz Keller, Baden, Germany

ROSÉ

By. OTT Rosé 59.00
Domaines OTT, Côtes de Provence, France

Guado al Tasso Scalabrone Bolgheri Rosato 39.00
Antinori, Tuskany, Italy

RED WINE

Mörbisch Blaufränkisch 39.00
Schönberger, Neusiedlersee, Austria

Le Difese 39.00
(Cabernet Sangiovese)
Tenuta San Guido, Toskana, Italy

Contrada Monte Serra Etna 59.00
(Nerello Mascalese)
Benanti, Sicilia, Italy