

IN THE RESTAURANT KÄFER-SCHÄNKE

JANUARY UNTIL MARCH 2024





| 0.10 / €29.90 0.10 / €27.90 | CHAMPAGNE PERRIER-JOUËT BLANC DE BLANCS PERRIER-JOUËT BLASON ROSÉ |
|------------------------------------|--|
| 0.20 / €15.90 | APERITIF SARTI LEMON SPRITZ Sarti Rosa, Schweppes Bitter Lemon, grapefruit |
| | COCKTAILS |
| 0.20 / €17.90 | ESPRESSO MARTINI Grey Goose Vodka, espresso, Kahlúa, simple syrup |
| 0.20 / €17.90 | QUEEN OF THE SOUTH HIGHBALL Tequila Patron, cassis, lime juice, bitter lemon |
| | Dry January |
| 0.20 / €15.90 | PALÖMA Polly Mexican Classic, Paloma grapefruit lemonade |
| 0.20 / €15.90 | NÖGRONI Beneventi Red Bitter, Martini Vibrante, The Duke Entgeistert |
| 0.20 / €15.90 | BRIGHT & PEACEFUL Polly Caribbean, ginger beer, lime |
| 0.20 / €15.90 | ENTSCHLAKKERLAKA Blood orange, ginger, turmeric, lime, honey |



The perfect fingerfood to accompany your aperitif



| PRAWN Deep-fried prawn ball with shichimi togarishi and a teriyaki dip | €6.50 |
|---|-------|
| CAVIAR Egg yolk cream with 5 g Käfer Selection caviar and finely snipped chives | €16 |
| PÂTÉ DE GASCOGNE in a croustade with cherry and ginger chutney | €6.50 |
| PERIGORD GOAT'S CHEESE CRÈME with black truffle | €6.50 |
| Treasures from the deep | |

OYSTERS

SPÉCIALE GILLARDEAU NO. 3

For several generations, the Gillardeau family has been producing these exclusive delicacies on France's Atlantic coast, between La Rochelle and the Île d'Oléron. 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.

Our oysters are served on ice with lemon

€8

OYSRI NO. 2

These Irish oysters are farmed in the fresh, clean waters of the green Dungarvan Bay area. They have a delicate citrus note and a faint aroma of cucumber. Their name is derived from the Celtic word for oyster: oisrí.

Our oysters are served on ice with lemon

€8

Set Henu – Winter Delights



YELLOWTAIL AMBERJACK

Raw, marinated fish with pickled swede, gherkin and truffled yuzu vinaigrette

CAULIFLOWER SOUP

with halibut confit, chive oil and crème fraîche from Normandy

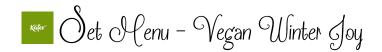
LOMO IBERICO

stuffed with black pudding and served with Jerusalem artichoke, Carinthian gratinated noodles, Apple brunoise and a Périgord truffle jus

COFFEE BEAN

Espresso, caramel, chocolate mousse with namelaka crème and espresso ice cream

€119



'FRESH AND FANCY' KÄFER'S VEGAN TARTARE

Aubergine, beetroot, lemon emulsion, pickled shimeji mushrooms and wild herb salad

PARSNIP

cooked in hazelnut oil, served with warm sweetheart cabbage, pickled quince, caramelised hazelnuts and a quince balsam

BEETROOT HUMMUS

in pani puri served with an oat and lime yoghurt, mint, chioggia beets, crispy garlic and zhug hot sauce

BLONDIE

with pineapple mousse, lime gel, macadamia nuts and guava sorbet

€98

Riches from the sea



CAVIAR

IMPERIAL KÄFER SELECTION

Its large, plump roe melts smoothly on the tongue to release a fine, nutty aroma. This, our most popular type of caviar, is sourced from a cross between the *Acipenser schrenckii* and *Huso Dauricus* sturgeons.

30 g €89 / 50 g €145 / 125 g €355 / 500 g €1,400

OSSETRA

Ossetra caviar from the *Acipenser Gueldenstaedtii* sturgeon is highly sought after because of its distinctive, nutty flavour.

It has a somewhat smaller grain, a pleasant taste and displays a wonderful creaminess on the palate.

30 g €99 / 50 g €159 / 125 g €385 / 250 g €775

Our caviar is served with blinis, crème fraîche from Normandy, chives, egg white and egg yolk.





| €23 | WINTER LEAN Puntarelle with orange chicory, Trevisano marme sunflower seeds and Belper K | elade, |
|---------------------|---|------------------|
| €24 | FRESH AND FANG KÄFER'S VEGAN TAR Aubergine, beetroot, lemon emu pickled shimeji mushrooms and wild herb | TARE Ision, |
| €32 | YELLOWTAIL AMBERJA Raw, marinated fish with pickled sv gherkin and truffled yuzu vinaiş | vede, |
| €57 | LOBSTER COCKT. – prepared for you at the ta Half a lobster, cocktail so chargrilled pineapple, mushrooms and chiffo | ıble – auce, |
| For 2 persons or mo | e. €54 per person Brown shrimps, pink prawns, snow crab claws, oy mussels, black tiger prawns, cockles, whelks and marsh samp served with cocktail sauce, wasabi mayonnaise and le | sters, ohire, |
| For 2 persons or mo | e. €105 per person DELUXE ÉTAGI As above, with the addition of half a Canadian lo and caviar l | bster |
| €27 | CLA CARPACCIO CIPRIA Wafer-thin slices of Bavarian of with lemon mayonnaise, Parmesan and re | x loin |
| €29 €27 | STEAK TARTA with truffle cream, potato terrine and a fried quail's Add 10 g Käfer Selection o | s egg |
| | | |

Hot intermediary courses



€22

CAULIFLOWER SOUP

with halibut confit, chive oil and crème fraîche from Normandy

ESSENCE OF DUCK €19

with a semolina dumpling, leg meat, celery and lovage

PARSNIP <u>►</u>

cooked in hazelnut oil, served with warm sweetheart cabbage, pickled quince, caramelised hazelnuts and a quince balsam

CLASSIC

LOBSTER STEW

€42

Shelled lobster meat, white onions, carrots, celeriac, sugar snap peas and mushrooms in a rich lobster stock, served with lobster meat on malted bread

Périgord truffle

SCALLOP AND PÉRIGORD TRUFFLE

€39

thinly sliced and cooked in brown butter with Périgord truffle, Jerusalem artichoke and hazelnut oil

CARNAROLI RISOTTO & PÉRIGORD TRUFFLE €39 / €49

with Sancerre, Parmigiano Reggiano, organic butter and a light truffle foam





For 2 persons or more. €109 per person

OCEAN ROYALE

Tataki tuna from the lava-rock grill, Bahamian spiny lobster, black tiger prawn, Gillardeau oyster, scallop, octopus, pickled cucumber, seaweed salad, pickled ginger, oak-barrel-matured soy sauce, wasabi and sushi rice

For 4 persons or more. €95 per person GOURMET SHARING BOARD

Dry-aged Black Angus cooked on the bone, Dierendonck pork rib, black tiger prawns, mini Schnitzels and monkfish medallions, served with celeriac mousseline, sautéed winter vegetables, Béarnaise sauce and a veal jus

For 3-4 people €159

WHOLE SHOULDER OF LAMB

Shoulder of Irish pasture-reared lamb served with a bean medley, potato galettes, roasted lemon and a rich gravy

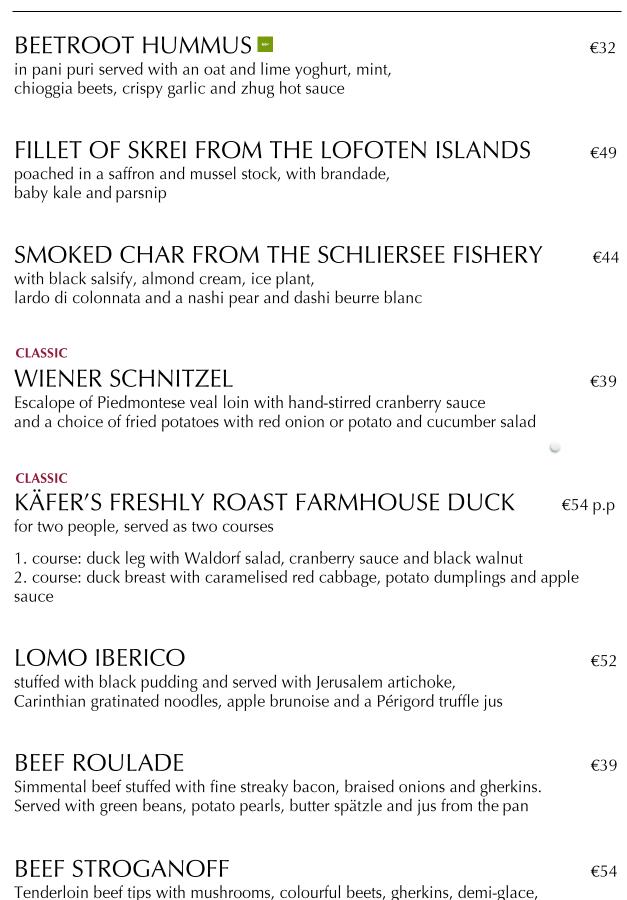
For 4–5 people €479

US PRIME BEEF FILLET

1 kg cooked whole and served with sautéed potatoes, rapini, black salsify, peppercorn sauce and sauce Béarnaise







crème fraîche, mustard, burnet-saxifrage and taglioni





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

Our meat and fish are stored and aged in the Käfer display cabinet, which is located front-of-house in the dining area.

Each item is unique and has been sourced from the Käfer delicatessen, small artisan manufacturers and local farms.

OUR SERVICE

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



SOLE

For 2 people €149

from the French Atlantic.

Sole is a premium fish and one of the most coveted in the world. It is known for its white, boneless and very tender meat with a delicate nutty flavour.

For 2 persons or more. €59 per person

MONKFISH

from the Norwegian Sea, pan-fried on the bone Monkfish is an ugly and treacherous fish, but nevertheless delicious. It lives at depths of up to 1,000 metres. The fish's firm, white meat has a delightful, subtle flavour, which makes it popular among gourmets around the world.

€54

YELLOWFIN TUNA

Maldives, Indian Ocean

We recommend rare or medium-rare, 220 g

Yellowfin tuna is also known as 'ahi'. Its flavour is somewhat milder than that of bluefin tuna, making it one of the most premium varieties of tuna.

Market price

KÄFER'S HEIFER TOMAHAWK

Aged for at least 30 days in the Käfer butcher's ageing room

We recommend rare or medium-rare

The Tomahawk steak is a ribeye with an extra-long bone, cut from the rib section of the cow.

The Tomahawk-cut ribeye includes the entire costal arch, so you really get an idea of how big the animal actually was.

Market price

OFDSI ACH TOMAHAWK

We recommend medium-rare

"With the Oedslach brand, master butcher Hendrik Dierendonck not only pays tribute to his father, but also presents a quality of meat that we have very rarely tasted in Europe.

Oedslach – meat terroir at its best!" – James Byron Oedslach originated in a time when we didn't focus on animal breeds, but rather on setting aside specific cuts of meat to hang and mature. We selected these cuts for their colour, marbling, flavour, consistency and texture, before maturing them with triedand-trusted,traditional methods combined with our own special state-of-the-art ageing process.





US PRIME BEEF FILLET

140 g €57 I 200 g €79

We recommend medium rare,

The name says it all, this being a prime piece of beef. The USA is reputed for its steaks with the quality of its meat setting a benchmark around the world. The American USDA seal guarantees high quality and gives equal weighting to the tenderness, juiciness and flavour as the percentage of muscle in its evaluations. 'Prime' is the highest of the eight USDA categories and corresponds to the strictest criteria in every respect. It is the undeniable crème de la crème for steak lovers and connoisseurs.

IRISH HEREFORD BEEF FILLET

€54

We recommend medium-rare, 200 g

Hereford cows are one of the few breeds of cattle whose meat has strong marbling despite being purely grass-fed. Ireland's perfect climatic conditions mean that the cows can be kept outside from March to October. High atmospheric humidity makes sure the grass stays green and lush, producing the perfect dietary basis. The animals and their meat are subject to strict quality criteria in terms of their pedigree, age at slaughter and marbling of the meat.

US PRIME RIB EYE, BLACK ANGUS, GREATER OMAHA

€65

We recommend medium-rare, 300 g

Weighing around 300 g, the entrecôte, also known as a 'ribeye', is one of the finest and most flavoursome steaks you can get. Contrary to popular belief, the defining characteristic of ribeyes is not the typical 'eye' of fat, but rather the three or four muscles of which this cut of meat is composed. The ribeye core is enclosed by the rib cap, which is rich in connective tissue.

DIERENDONCK SHORT RIB from Menapii pigs

€39

at least 250 g

This breed of pig not only looks different – it also tastes different! And by different, we mean better. The meat from these pigs has a rich, full-bodied flavour, is nicely marbled and has a firm texture. The pigs are free-range and fed a unique diet of lentils and old-fashioned grains, resulting in a meat with a rich complexity. The wonderfully fat belly meat with its short rib is left to marinate in a delicious rub, before being slow-cooked for a full 18 hours. This produces a perfectly succulent short rib that delivers a true explosion of flavour.

AGED LIMOUSIN VEAL LOIN

€54

We recommend medium, 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.





| €4 | HERB BUTTER Organic farmhouse butter with fresh herbs and lemon zest |
|-------------------|---|
| C 1 | |
| €4 | BBQ SAUCE |
| | Organic Italian ketchup, beech wood smoke, |
| | muscovado sugar and green cardamom |
| €6 | BÉARNAISE SAUCE |
| | Farmhouse butter, tarragon vinegar, chervil and fresh tarragon |
| €6 | PEPPERCORN SAUCE |
| | Light veal jus, cream, green peppercorns and Cognac |
| €6 | VEAL JUS |
| | Roasted calf's tail, port and root vegetables |
| €6 | CHAMPAGNE BUTTER SAUCE |
| €0 | Reduced vegetable stock, Champagne, sweet cream butter and thyme |
| | |
| | Vegetables / Salad |
| € 9.50 | ■ BABY SPINACH |
| c 3.30 | pan-tossed in olive oil with horseradish and honey tomatoes |
| C1 0 | · |
| €10 | CAESAR SALAD |
| | Romaine hearts, vintage sardines, Parmigiano Reggiano, |
| | croutons and cherry tomatoes |
| €10 | RAPINI |
| | with sesame sauce and puffed buckwheat |
| €9.50 | WINTER VEGETABLE MEDLEY |
| | black salsify, carrots, baby kale, parsnip, beans |
| €9.50 | GREEN BEANS |
| €9.50 | with carrot pearls, fresh savory, organic butter |
| | |
| | and roasted belly from straw-raised pigs |
| | Side dishes |
| <u></u> | DOUGD BOTATOES |
| €8 | BOILED POTATOES |
| | Boiled Annabelle potatoes, burnet saxifrage and butter |
| €9 | SAUTÉED POTATOES |
| | Peeled Annabelle potatoes, red onion, spring onion, mace and clarified butter |
| €9 | POTATO - MOUSSELINE |
| C 3 | |
| | Boiled Andengold potatoes, hay milk, beurre noisette, rock salt and nutmeg |
| €9 | CELERIAC PURÉE |
| | Organic celeriac, French crème fraîche, lemon and beurre noisette |
| €19 | TRUFFLED FRIES |
| | Bintje potatoes, winter truffle, chopped herbs, premium Parmesan and truffle mayonnaise |
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| FROM OUR DESSERT TROLLEY Original Beans white or dark chocolate mousse Fresh raspberry tart in a shortcrust pastry case with Käfer's vanilla cream Fresh berries with orange-scented sugar Traditional crème brûlée with vanilla and fresh raspberries | €9 €12 €9 |
|--|-----------------|
| BLONDIE with pineapple mousse, lime gel, macadamia nuts and guava sorbet | €19 |
| COFFEE BEAN Espresso, caramel, chocolate mousse with namelaka and espresso ice cream | €19 |
| KAISERSCHMARRN - please allow approx. 20 minutes - Chopped, thick pancake flambéed with rum and cane sugar, served with stewed apples and slivered almonds | €22 |
| CRÊPES SUZETTE - prepared at the table - Orange segments, orange butter, cane sugar, Grand Marnier and Madagascan vanilla ice cream | €25 |

LEMON / RASPBERRY / PASSION FRUIT

per scoop laced with Laurent Perrier La Cuvée Brut Champagne €13 extra



Irganic fruit sorbets

served with chutney, fruit mustard, grapes, nuts and locally baked bread

Wine by the glass

| 0.1 | White wine |
|--------|---|
| €9.50 | ORGANIC GRAUBURGUNDER R Kühling-Gillot / Rheinhessen / Germany |
| €10.50 | Chardonnay, Viognier, Sauvignon Blanc) Gérard Bertrand / Languedoc / France |
| €13.50 | POUILLY-FUMÉ LADOUCETTE (Sauvignon Blanc) Château du Nozet / Loire / France |
| €19.50 | VISTAMARE by Angelo Gaja (Vermentino, Viognier, Fiano) Ca' Marcanda / Tuscany / Italy |
| 0.1 l | Rosé wine |
| €13 | Whispering Angel Rosé (Grenache, Cinsault, Rolle, Syrah) Château d'Esclans / Provence / France |
| 0.1 l | Red wine |
| €12 | LUCENTE (Sangiovese, Merlot) Tenuta Luce della Vite / Tuscany / Italy |
| €13 | CHATEAUNEUF-DU-PAPE LES SINARDS (Grenache, Mourvèdre, Syrah) Famille Perrin / Vallée du Rhône / France |
| €17.50 | PURGATORI (Syrah, Garnacha, Carignan) Familia Torres / Costers del Segre / Spain |
| €22.50 | CHÂTEAU DE PEZ (Cabernet Sauvignon, Merlot) Château de Pez / St. Estèphe / Bordeaux / France |

