

Unsere Steaks



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| PRIME BEEF FLANKSTEAK AUS ARGENTINIEN (240 G) | 27,90 |
| HEIMISCHES RUMPSTEAK (240 G) | 25,90 |
| KALBSFILETMEDAILLONS AUS BAYERN (180 G) | 28,50 |
| FILETSTEAK VOM JUNGBULLEN AUS BAYERN (200 G) | 30,50 |
| LADYSTEAK VOM JUNGBULLEN AUS BAYERN (160 G) | 26,50 |
| ASAREDO RIB EYE STEAK AUS ARGENTINIEN (240 G) | 32,90 |
| ASAREDO RINDERHÜFTSTEAK AUS ARGENTINIEN (240 G) | 25,90 |
| THUNFISCHMEDAILLONS AUS DEM INDISCHEN OZEAN (200 G) | 27,50 |
| "LASCHY'S" SURF & TURF | |
| 160 G FILETSTEAK 90 G KALBSFILET 2 GARNELEN | 39,90 |

Wahlweise dazu

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| OFENKARTOFFEL mit Sauerrahmsauce | 4,50 |
| WEDGES | 4,50 |
| POMMES FRITES | 4,50 |
| GEGRILLTER MAISKOLBEN | 4,50 |
| FLACHGAUER BIO SHIITAKE PILZE | 4,00 |
| GEBACKENE ZWIEBELRINGE | 4,00 |
| GRILLGEMÜSE | 3,50 |
| SPECKBOHNEN | 3,50 |
| KNOBLAUCHBROT | 4,80 |
| 1 STK. RIESENGARNELE | 3,00 |
| 1 SAUCIERE PFEFFERRAHMSAUCE | 3,00 |
| EXTRA KRÄUTERBUTTER (3 Stück) | 1,80 |

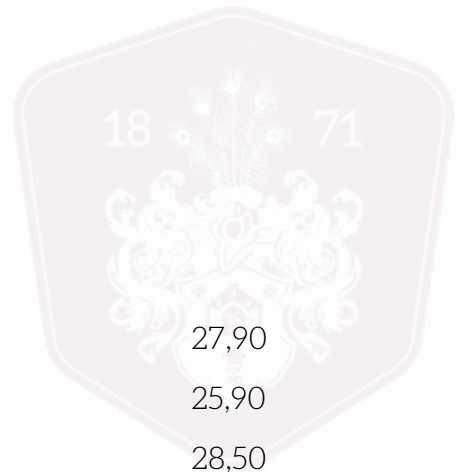
Weinempfehlung

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| 2021 Grüner Veltliner "Achleiten Federspiel" Weingut Jamek 12,5%, Weissenkirchen - Wachau | 0,75l | 38,40 |
| 2021 Grauburgunder "Zistel Reserve" Weingut Malat 13%, Palt - Kremstal | 1/8l 0,75l | 8,70 52,00 |
| 2022 Cuvée (ZE, CS, PN) Weingut Scheiblhofer "Big John" 14%, Andau - Neusiedlersee | 1/8l 0,75l | 7,20 42,80 |
| 2017 Cuvée (ZW, ME, CS) Weingut Pöckl „Admiral“ 13,5%, Mönchhof - Neusiedlersee | 0,75l | 96,00 |
| Single Malt Whiskey Speyside, The Glenlivet 12 y. | 4cl | 11,00 |

Dips

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| SAUERRAHMSAUCE / PIKANTE BBQ ANANAS SAUCE / CHIMICHURRI | je 1,80 |
| 3-ERLEI DIPS | 5,20 |

Our Steaks



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| PRIME BEEF FLANKSTEAK FROM ARGENTINA (240 G) | 27,90 |
| LOCAL RUMPSTEAK (240 G) | 25,90 |
| FILLET OF VEAL FROM BAVARIA (180 G) | 28,50 |
| FILLETSTEAK FROM YOUNG BULL FROM BAVARIA (200 G) | 30,50 |
| LADYSTEAK FROM YOUNG BULL FROM BAVARIA (160 G) | 26,50 |
| ASAREDO RIB EYE STEAK FROM ARGENTINA (240 G) | 32,90 |
| ASAREDO SIRLOIN STEAK FROM ARGENTINA (240 G) | 25,90 |
| TUNA MEDALLIONS FROM THE INDIAN OCEAN (200 G) | 27,50 |
| "LASCHY'S" SURF & TURF | |
| 160 G FILLET STEAK 90 G FILLET OF VEAL 2 SHRIMPS | 39,90 |

Optional

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| BAKED POTATO with sour cream | 4,50 |
| POTATO WEDGES | 4,50 |
| FRENCH FRIES | 4,50 |
| GRILLED CORN (on the cob) | 4,50 |
| BIO SHIITAKE MUSHROOMS | 4,00 |
| ONION RINGS | 4,00 |
| GRILLED VEGETABLES | 3,50 |
| BACON WRAPPED GREEN BEANS | 3,50 |
| GARLIC BREAD | 4,80 |
| 1 PIECE KING PRAWN | 3,00 |
| 1 SAUCEBOAT OF PEPPER SAUCE | 3,00 |
| EXTRA HERBAL BUTTER (3 pieces) | 1,80 |

Wine recommendation

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|---|---------------|---------------|
| 2021 Grüner Veltliner "Achleiten Federspiel" winery Jamek 12,5%, Weissenkirchen - Wachau | 0,75l | 38,40 |
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| 2017 Cuvée winery Pöckl „Admiral" 13,5%, Mönchhof - Neusiedlersee | 0,75l | 96,00 |
| Single Malt Whiskey Speyside, The Glenlivet 12 y. | 4cl | 11,00 |

Dips

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| SOUR CREAM / SPICY BBQ-PINEAPPLE SAUCE / CHIMICHURRI | each | 1,80 |
| 3 DIPS | | 5,20 |

Steak week from 8th March until 30th March 2024