



ARTNER am Franziskanerplatz

Beef-Tasting-Tour from the Jospier-Charcoal-Grill

Enjoy a glass of ARTNER sparkling wine and learn more about beef, it's origin & preparation and get to know our special Jospier-Charcoal-Grill and see our unique Dry-Aging-Fridge.

"Surf & Turf "

tatar from the austrian beef and with breton lobster

Chateaubriand from the Zebu-beef

with portwine and cream of celery

Rib Eye Steak

from the Simmenthaler calf
with homemade french fries

Côte de Boeuf "Dry Aged"

from the Simmenthaler calf
with Jospier artichokes

Picanha from the Angus Ox

with green pepper and vegetables
(order only from 10 persons up)

Sorbet & Champagne

lime-woodruff

PRIME RIB – TXOGITXU [tʃu:gitsu]

(rare recommended) with Pimentos de Padron
(order only from 6 persons up)

Spiced coffee mousse

Williams pear – ice cold and pickled

We will prepare the beef from medium rare to medium and will serve it with sauce bearnaise.

Reservation for this menu minimum 5 persons including one glas of ARTNER sparkling wine

4 courses / dessert included € 68

6 courses / dessert included € 88

8 courses / dessert included € 98

bread and cover charge € 2.90

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