

## STARTERS

|   |    |
|---|----|
| STYRIAN PREMIUM BEEF TATAR                                  |    |
| • CLASSIC: butter, onions, capers                           | 15 |
| • SURF & TURF: cress, butter & prawn                        | 17 |
| • WINTER: quail's egg, whipped bone marrow & winter truffle | 19 |
| SCALLOPS & VEAL TONGUE                                      | 17 |
| parsley root creamy & braised                               |    |
| GOOSE LIVER   | 17 |
| pâté, ice cream, quince, hazelnut & brioche                 |    |
| SALMON ROYAL  | 17 |
| beetroot, Gin, wasabi, sour cream & cilantro                |    |

## SOUPS

|  |   |
|--|---|
| CHICKEN SOUP                                     | 8 |
| bread dumplings & black truffle                  |   |
| BUTTERNUT SQUASH                                 | 8 |
| marinated patisson pumpkin & pancetta            |   |
| OX TAIL  | 8 |
| root vegetables, chives, Sherry & crispy ox tail |   |

## SALADS

|   |   |
|---|---|
| BITTER SALADS   | 7 |
| fig, balsamic vinegar, walnut oil & roasted walnuts                                     |   |
| ENDIVE SALAD  | 7 |
| potatoes, crispy bacon, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds |   |
| CAESAR SALAD  | 7 |
| original Cipriani dressing, croutons & Grana  |   |

## A DRY AGED BEEF

|                   |          |   |
|-------------------|----------|---|
| PORTERHOUSE STEAK | per 100g | 9 |
| T-BONE STEAK      | per 100g | 9 |
| SIRLOIN STEAK     | per 100g | 9 |
| RIBEYE STEAK      | per 100g | 9 |

## GAUCHO BEEF

|                              |    |
|------------------------------|----|
| BIFE DE CUADRIL – RUMP HEART |    |
| 200 gram                     | 17 |
| 300 gram                     | 24 |
| 300 gram Churrasco           | 25 |

|                           |    |
|---------------------------|----|
| BIFE DE CHORIZO – SIRLOIN |    |
| 300 gram                  | 25 |
| 400 gram                  | 30 |
| 400 gram Churrasco        | 31 |

|                           |    |
|---------------------------|----|
| BIFE DE LOMO – TENDERLOIN |    |
| 150 gram Ladysteak        | 20 |
| 250 gram                  | 29 |
| 350 gram                  | 37 |
| 350 gram Churrasco        | 38 |

|                              |    |
|------------------------------|----|
| BIFE DE ANCHO – RIBEYE STEAK |    |
| 300 gram                     | 25 |
| 400 gram                     | 30 |

|   |    |
|---|----|
| PINCHO DE CARNE                         |    |
| 300g GAUCHO SKEWER                      | 30 |
| rump heart, tenderloin, sirloin, ribeye |    |

|  |    |
|--|----|
| SURF & TURF SKEWER                                 | 30 |
| 150 gram tenderloin, 3 prawns & parsley-garlic-oil |    |

## india

### MAIN COURSE:

|  |    |
|--|----|
| GRILLED TANDOORI MASALA PRAWNS   | 26 |
| spiced rice, spinach & ginger  |    |
| BUTTER CHICKEN   | 21 |
| grilled cornfed chicken, curry, coconut, tomatoes, cilantro, mint & potatoes |    |
| GRILLED LAMBCHOPS INDIAN STYLE   | 28 |
| vegetable Dal, chickpeas, cardamom yoghurt & Naan bread                      |    |

### INDIAN STYLE SIDES:

|                                      |   |
|--------------------------------------|---|
| Indian Masala potatoes with cilantro | 4 |
| Vegetable Dal with chickpeas         | 4 |
| Naan bread                           | 3 |
| Spiced rice                          | 4 |

## SPECIALS

|  |    |
|--|----|
|  HOMEMADE PAPPARDELLE     | 19 |
| winter mushrooms & winter truffle  |    |
|  GRILLED SEA TROUT FILET  | 26 |
| cauliflower: creamy, grilled & butter crumbs   |    |
|  TENDERLOIN SLICES FLAMBÉ | 23 |
| Madagascar pepper sauce, assorted mushrooms & hash browns  |    |
|  GAUCHO BEEF BURGER       | 15 |
| bacon, cheddar, salad & sour cream   |    |

## SIDES

|  |   |
|--|---|
| PUMPKIN-PEPPER-CABBAGE                       | 4 |
| SWEET POTATOES & CHORIZO                     | 4 |
| MIXED BEANS WITH BACON & LEEK                | 4 |
| CAULIFLOWER: CREAMY, GRILLED & BUTTER CRUMBS | 4 |
| LEAF SPINACH, SESAME & GINGER                | 4 |
| BELUGA LENTILS & MARJORAM                    | 4 |
| ZUCCHINI, BELL PEPPER, SWEET CORN & EGGPLANT | 4 |
| WILD BROCCOLI & HAZELNUT                     | 5 |
| HUMITAS – ORIGINAL STUFFED CORN LEAVES       | 4 |
| TRUFFLE GNOCCHI WITH CREAM SAUCE             | 5 |
| BAKED POTATO WITH SOUR CREAM                 | 3 |
| ORIGINAL STEAK FRIES                         | 3 |

## SAUCE

|                                  |   |
|----------------------------------|---|
| MADAGASCAR PEPPER SAUCE          | 2 |
| GAUCHO CHIMICHURRI SPICY         | 2 |
| WHIPPED HERB BUTTER              | 2 |
| SAUCE BÉARNAISE                  | 2 |
| BBQ DIP „GAUCHO EDITION“         | 2 |
| CURTICE BROTHERS ORGANIC KETCHUP | 2 |

## PIMP UP ↑ YOUR STEAK

|                                |   |
|--------------------------------|---|
| 1 Pcs. soft shell crab         | 6 |
| 1 Pcs. king prawn with herbs   | 6 |
| 1 Slice of grilled goose liver | 6 |
| 1 Fried egg                    | 2 |
| Gratinéed with truffle butter  | 6 |



100 % Styrian ox beef  
matured on the bone  
for 32 days



el Gaucho Beef  
„Premium Edition“ from sustainably  
bred Argentinian Black Angus cattle



Churrasco is a thin  
special cut with a  
parsley-garlic-marinate