

## STARTERS

<b>STYRIAN PREMIUM BEEF TATAR</b>	
• <b>CLASSIC:</b> butter, onions, capers	16
• <b>SURF &amp; TURF:</b> Cress, butter & prawn	17
• <b>WINTER:</b> quail's egg, whipped bone marrow & winter truffle	19
<b>GOAT'S CHEESE</b>	15
Puntarelle, yoghurt, black salsify, piment d'Espelette & herb oil	
<b>SCALLOPS</b>	17
potato espuma & crispy greaves-cabbage-strudel	
<b>SALMON ROYAL</b>	17
beetroot, Gin, wasabi, sour cream & cilantro	

## SOUPS

<b>CREAM OF PARSNIP SOUP</b>	8
black pudding, crème fraiche, crunch	
<b>CRAB BISQUE</b>	8
crab meat, glasswort & saffron	
<b>OX TAIL</b>	8
root vegetables, chives, Sherry & crispy ox tail	

## SALADS

<b>BITTER SALADS</b>	7
fig, balsamic vinegar, walnut oil & roasted walnuts	
<b>LAMB'S LETTUCE</b>	7
potatoes, crispy bacon, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds	
<b>CAESAR SALAD</b>	7
original Cipriani dressing, croutons & Grana	

## A DRY AGED BEEF

100 % STYRIAN OX BEEF  
MATURED ON THE BONE FOR 32 DAYS

Porterhouse Steak	<p><b>SUBJECT TO AVAILABILITY</b></p> <p>We are happy to help you with your choice!</p>
T-Bone Steak	
Sirloin Steak	
Ribeye Steak	
per 100g 9	

## GAUCHO BEEF

<b>BIFE DE CUADRIL – RUMP HEART</b>	
200 gram	17
300 gram	24
300 gram Churrasco	25
<b>BIFE DE CHORIZO – SIRLOIN</b>	
300 gram	25
400 gram	30
400 gram Churrasco	31
<b>BIFE DE LOMO – TENDERLOIN</b>	
150 gram Ladysteak	20
250 gram	29
350 gram	37
350 gram Churrasco	38
<b>BIFE DE ANCHO – RIBEYE STEAK</b>	
300 gram	25
400 gram	30
<b>PINCHO DE CARNE</b>	
300g GAUCHO SKEWER	30
rump heart, tenderloin, sirloin, ribeye	
<b>SURF &amp; TURF SKEWER</b>	30
150 gram tenderloin, 3 prawns & parsley-garlic-oil	

## SKANDINAVIEN

### MAIN COURSE:

<b>SMOKED FJORD TROUT</b>	26
swede, spruce, brown butter & glasswort	

<b>DANISH LAMB</b>	28
white onion creme, Brussel sprouts, mustard seed & juniper salt	

<b>HALF A LOBSTER, PEELED</b>	31
potato creme, kale & crispy algae	

### SCANDINAVIAN STYLE SIDES:

Swede & glasswort	4
Kale, potatoes & algae	4
Onion crème & Brussel sprouts	4

## SIDES

<b>PRAWN-CABBAGE-PASTA BAKE</b>	5
<b>MASHED POTATOES</b> & butter	4
<b>MIXED BEANS WITH BACON &amp; LEEK</b>	4
<b>CAULIFLOWER: CREAMY, GRILLED &amp; BUTTER CRUMBS</b>	4
<b>CREAMY SAVOY CABBAGE</b>	4
<b>JERUSALEM ARTICHOKE</b> & shallots	4
<b>ZUCCHINI, BELL PEPPER, SWEET CORN &amp; EGGPLANT</b>	4
<b>WILD BROCCOLI &amp; HAZELNUT</b>	5
<b>HUMITAS – ORIGINAL STUFFED CORN LEAVES</b>	4
<b>TRUFFLE GNOCCHI WITH CREAM SAUCE</b>	5
<b>BAKED POTATO WITH SOUR CREAM</b>	3
<b>ORIGINAL STEAK FRIES</b>	3

## SAUCE

<b>MADAGASCAR PEPPER SAUCE</b>	3
<b>SPICY GAUCHO CHIMICHURRI</b>	2
<b>WHIPPED HERB BUTTER</b>	2
<b>SAUCE BÉARNAISE</b>	2
<b>BBQ DIP „GAUCHO EDITION“</b>	2
<b>CURTICE BROTHERS ORGANIC KETCHUP</b>	2

## SPECIALS

 <b>HOMEMADE TRUFFLE RAVIOLI</b>	19
king oyster mushrooms & parmesan foam	
 <b>GRILLED CORN-FED CHICKEN</b>	21
Jerusalem artichoke, shallots & thyme jus	
 <b>BOEUF STROGANOFF</b>	23
bell pepper, gherkins, mushrooms, veal jus, sour cream & Tagliolini	
 <b>BBQ BACON BURGER</b>	15
bacon, Tropea onion, lettuce & sour cream	

## PIMP UP ↑ YOUR STEAK

1 pc. soft shell crab	7
1 pc. king prawn with herbs	6
1 slice of grilled goose liver	7
1 fried egg	2
gratinéed with truffle butter	6



**DRY AGED BEEF**  
from our selected partners  
exclusively for us



**EL GAUCHO BEEF**  
„Premium Edition“ from sustainably  
bred Argentinian Black Angus cattle



**CHURRASCO** is a thin  
special cut with a  
parsley-garlic-marinade