

STARTERS

REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, onions, capers	17
• SURF & TURF: cress, chili mayo & prawn	19
• SUMMER: Wild herbs, egg yolk, summer truffle & butter	21
 BUFFULA MOZZARELLA	17
Tomato rarities, olives, Tropea onion & basil	
 SCALLOPS	19
Chanterelles, green asparagus, sunflower seeds & nectarine	

SOUPS

YELLOW CREAM OF BELL PEPPER SOUP	8
Baked bell pepper & crispy prawn	
 OX TAIL	8
Root vegetables, chives, Sherry & semolina dumpling	



SALADS

ROCKET SALAT	8
Tomatoes, pine kernels, Balsamico dressing & Grana	
 ROUND LETTUCE FROM THE MARKET	8
Potatoes, chanterelles, garlic, apple vinegar, pumpkin seed oil & roasted pumpkin seeds	
 CAESAR SALAD	8
Original Cipriani dressing, croutons & Grana	

DRY AGED BEEF

100 % REGIONAL BEEF
MATURED DRY FOR AT LEAST 32 DAYS

Porterhouse Steak
T-Bone Steak
Sirloin Steak
Ribeye Steak
Tomahawk

SUBJECT TO
AVAILABILITY

We are happy
to help you with
your choice!

pro 100g 13

EL GAUCHO BEEF

BIFE DE CUADRIL – RUMP HEART	
200 gram	19
300 gram	26
400 gram Churrasco	36
 BIFE DE CHORIZO – SIRLOIN	
300 gram	29
400 gram	35
400 gram Churrasco	36
 BIFE DE LOMO – TENDERLOIN	
150 gram Ladysteak	24
250 gram	35
350 gram	45
350 gram Churrasco	46
 BIFE DE ANCHO – RIBEYE STEAK	
300 gram	30
400 gram	36
 PINCHO DE CARNE	
300g GAUCHO SKEWER	
rump heart, tenderloin, sirloin, ribeye	32
 SURF & TURF SPIESS	
150 gram tenderloin, 3 prawns & parsley-garlic-oil	39

Bavaria's Best

FRIED SALMON TROUT FILET	27
Sweetheart cabbage, pasta & crayfish	
 GRILLED CORN-FED CHICKEN	24
Polenta, baby corn, popcorn & sweetcorn	
 FILET OF WILD HERB-FED PORK	25
Chanterelles, young potatoes, leek, pea pods & Alm Prosciutto	
 REGIONAL LAMB CHOPS	30
Cauliflower: creamy & with butter crumbs, lovage & jus	

SIDES

CAULIFLOWER: CREAMY & WITH BUTTER CRUMBS	5
GREEN ASPARAGUS & BROWN BUTTER	6
MIXED BEANS WITH BACON	5
WILD BROCCOLI & ALMONDS	6
CHANTERELLES WITH EGG & CHIVES	6
BAKED FENNEL, SALT LEMON & OLIVE HERB	5
ZUCCHINI, BELL PEPPER, CORN & EGGPLANT	5
HUMITAS– ORIGINAL STUFFED CORN LEAF	5
TRUFFLE GNOCCHI WITH CREAM SAUCE	6
BAKED POTATO WITH SOUR CREAM	4
ORIGINAL STEAK FRIES	4

SAUCES

PEPPER SAUCE MADAGASKAR	3
SAUCE HOLLANDAISE	2
CHIMICHURRI GAUCHO EDITION, SPICY	2
HERB BUTTER	2
TRUFFLE BUTTER	4
BBQ DIP „GAUCHO EDITION“	2
ORGANIC TOMATO KETCHUP CURTICE BROTHERS	2

SPECIALS

 HOMEMADE TAGLIOLINI	
Black morels, spring onion, parsley & summer truffle	21
  FLAMED TENDERLOIN TIPS	
Pepper cream sauce, chives, wild broccoli & potato gnocchi	26
  EL GAUCHO BEEF BURGER	
BBQ dip, lettuce, bacon, cheddar & sour cream	17

PIMP ↑ YOUR STEAK

1 pc. soft shell crab	9
1 pc. grilled tiger prawn with herbs	7
1 slice of grilled goose liver	7
1 fried egg	2
Gratinéed with truffled butter	6



EL GAUCHO ALP BULL STEAK
Austrian beef, wet aged for 14 days



DRY AGED BEEF
premium beef from our butcher from the bavarian oberland



EL GAUCHO BEEF
„Premium Edition“ from Black Angus cattle



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