

## STARTERS

REGIONAL ORGANIC BEEF TATAR	
• CLASSIC: butter, onions, capers	17
• SURF & TURF: cress, chili mayo & prawn	19
• SPRING: quail's egg, spring onion & wild herb butter	19
GRILLED GOAT'S MILK CHEESE	15
Green asparagus, dandelion, lemon & sunflower seeds	

## SOUPS

ASPARAGUS CREAM SOUP	9
Cream cheese ravioli	
OX TAIL	9
Root vegetables, chives, Sherry & semolina dumpling	



## SALADS

SPRING SALAD	8
Lettuce, dandelion, radish, spring onion, walnuts, walnut oil & white wine vinegar	
LOCAL BUTTERHEAD LETTUCE	8
Potatoes, bacon, 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

BÍFE DE CUADRIL – RUMP HEART	
200 gram	19
300 gram	26
400 gram Churrasco	36
BÍFE DE CHORIZO – SIRLOIN	
300 gram	29
400 gram	35
400 gram Churrasco	36
BÍFE DE LOMO – TENDERLOIN	
150 gram Ladysteak	24
250 gram	35
350 gram	45
350 gram Churrasco	46
BÍFE 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

HOMEMADE PAPPARDELLE 22  
Local asparagus, dandelion,  
young onion & sunflower seeds

SALMON TROUT FILLET 25  
White asparagus, early potatoes &  
sauce hollandaise

GRILLED CORN-FED CHICKEN 24  
Watercress risotto, braised tomatoes &  
radish


## SIDES


LOCAL ASPARAGUS & BROWN BUTTER	6
WATERCRESS RISOTTO & RADISH	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

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

## SPECIALS

 ROASTED TENDERLOIN SLICES  
Cream pepper sauce, chives &  
potato gnocchi

 EL GAUCHO BEEF BURGER 18  
Sour cream, lettuce, bacon, cheddar &  
BBQ dip

## PIMP ↑ YOUR STEAK

1 Pcs. 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 truffle butter	6



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



EL GAUCHO ALP BULL STEAK  
Regional beef, wet aged  
for 21 days



EL GAUCHO BEEF  
„Premium Edition“ from  
Black Angus cattle



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