

SIMPLY GOOD MEAT - SINCE 1962

Since the beginning of the butcher shop in 1962 it is family owned - and still is a family butcher shop today - but with one huge difference: the family grew bigger!

Butcher Klaus Werner, who took over the traditional company from his parents - and is now advancing in the second generation - expanded the business to 13 branches around the Siebengebirge.

• **H**e mainly follows one mission:
• Simply good meat - since 1962. Over 80 artisanal sausage and ham products - many of them gold-awarded
• - as well as high-quality meat from the Eifel form the basis for Werner's success. He proves that a respectful approach to nature and deliberately good meat enjoyment can not be ruled out by regularly visiting the farmers and convincing themselves personally of the well-being of the Eifel animals.
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THE LAW & ORDER OF THE DEGREE OF DONENESS - SO EVERYONE LIKES IT

Bloody, soft pink or a hearty crunchy crust - the right preparation is not a secret!
If you have good meat at home, the connoisseur should definitely know which cooking level causes which taste sensation. That is the only way how to get your own personal favorite steak in the end.

Very well done

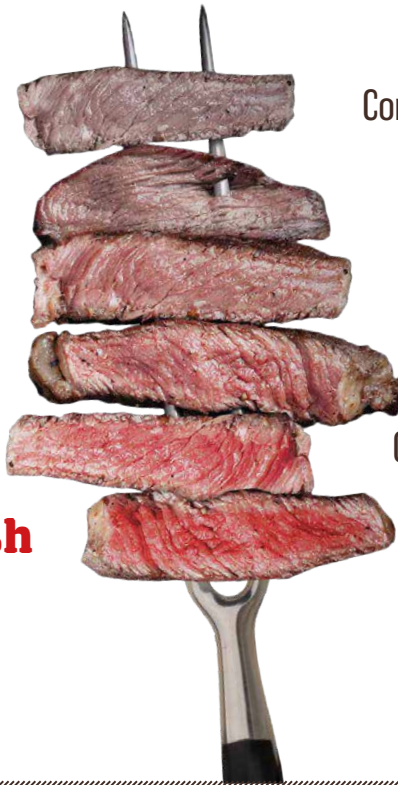
well done

medium

medium rare

rare

very rare / english



Core temperature from 71° C

Core temperature from 60° C

Core temperature 56-58° C

Core temperature 54-56° C

Core temperature 46-52° C

Core temperature 38-45° C



Our partner for good meat:



THERE IS SOMETHING FOR EVERYONE! OUR BEST CUTS!

RIB EYE & TOMAHAWK: THE “GOLDEN EYES”

The Rib Eye actually is a drop of grease in the meat which is cut out of the back of the cow. Towards the head, three to four muscle strands develop, with the best Rib Eyes, also referred to as Entrecotes, are coming from the eighth or tenth rib. The meat is finely marbled and, therefore, very delicate. If you keep the bone at the cut, it looks like an ax. Hence the name „Tomahawk“.



HEIFER MEAT

What is heifer meat?

. A heifer is a mature female cattle (less than two years old) that has not yet calved. Thus, the heifer is also called calf in some regions. Heifer meat has a strong red color, fine fibers and is permeated by many fine grease veins. The fine marbling makes the meat particularly aromatic, tender and juicy.

The taste:

Due to the finely stored fat, heifer meat tastes particularly delicious. The flavor carrier fat can work better, as it is best distributed in the muscle meat. The steaks keep the meat juice exemplary and taste simply stunning.



● IBERICO CUTLET

- The term “cutlet” is well-known. It is known as coated with crumbs or in its natural state served with delicious sauces.
- This cutlet is something very special though. It derives from the famous Iberico pig (also known as Pata Negra) which grows up in South-West Spain almost without the help of any humans.



● PULLED PORK MEMBER ● THE „HOLY TRINITY“

- A classic of the North American Barbecues is the so-called Pulled Pork. The meat usually comes from the shoulder or the neck of the animal. Together with the Spareribs and Beef Brisket forms the cut the famous „Holy Trinity“ (Holy Trinity) of the BBQ.



● FLANK - THE “WHISTLE BLOWER”

- The trendy cut coming from the USA is oval and comes from the lower rib area of the animal. The finely marbled steak has clearly recognizable meat fibers and is considered very tasty. No longer an insider tip, the juicy cut has become very popular internationally.



STARTERS

SOUP OF THE DAY	6,50€
CRUNCHY CHICKEN TORTILLA STRIPES/3 DIPS (SALSA/GUACAMOLE/CHEESESauce) <small>A,D,I</small>	8€
GAMBAS AL AJILO - GARLIC SHRIMPS/LEEK ONIONS/CHERRY TOMATOE <small>C</small>	8€
OCTOPUS IN TEMPURA/ARUGULA/PARMESANCRÔUTONS/RASPBERRY DRESSING <small>I,N</small>	10€

SALADS

CEASAR SALAD VEGI/CROUTONS/PARMESAN <small>A,D,I</small>	10,50€
CEASAR SALAD/TORTILLA CHICKEN STRIPES/CROUTONS/PARMESAN <small>A,D,I,L</small>	13,50€



PASTA

HOMEMADE NOODLES/ CREAM CHEESE/SPINACH <small>A,D,I</small>	11€
OPTIONALLY WITH CHICKEN	+3,50€
WITH OCTOPUS	+3,50€
OR 5 SHRIMPS	+4,50€

CLASSICS

PORK CUTLET „WIENER ART“/ FRENCH FRIES/SALAD <small>A,D,I</small>	13,50€
WITH MUSHROOMCREAM	+3,50€

BURGER

PULLED PORK BURGER <small>A,D,J</small>	13,50€
BRIOCHE BUN/SWEET CHILI SAUCE/ PULLED PORK/COLESLAW/ SALAD/TOMATO/CUCUMER	

GOAT CHEESE BURGER <small>A,D,I</small>	13,50€
LYE BURGER BUN/CRANBERRIES/ GOAT CHEESE/THYME HONEY/SALAD/ TOMATO/CUCUMBER	

„DRECKIGES MISTSTÜCK“ <small>A,D,J</small>	15,50€
BRIOCHE BUN/MARACUJA-WHITE-BBQ-SAUCE/ SMOKY CHICKEN BREAST IN TORTILLA DRUM/ BABY SPINACH/TOMATO/CUCUMBER	



SOMBRERO BURGER <small>A,D,I</small>	15,50€
BRIOCHE BUN/200G BEEF PATTIE/ CHILI MAYONNAISE/CHEESE/JALAPEÑOS/ AVOCADO/TORTILLA CHIPS/SALAD/ TOMATO/CUCUMBER	

„RAUCHIGE DRECKSAU“ <small>A,D,I</small>	15,50€
BRIOCHE BUN/200G SMOKY BEEF PATTIE/ CHERRY WHITE BBQ SAUCE/CHEESE/HONEY BACON/BABY SPINACH/TOMATO/CUCUMBER	

ALL BURGERS ARE SERVED WITH FRENCH FRIES OR WEDGES

1=FARBSTOFFE
2=KONSERVIERUNGSTOFFE
3=KOFFEINHALTIGE PRODUKTE
4=CHININHALTIGES PRODUKTE
5=MIT ANTI-OXIDATIONSMITTELN
6=GESCHMACKSVERSTÄRKER

7=GESCHWEIFELT
8=GESCHWÄRZT
9=GEWACHST
10=MIT PHOSPHAT
11=MIT MILCHEIWEISS
12=MIT SÜSSUNGSMITTELN

13=MIT EINER ZUCKERART & SÜSSUNGSMITTELN
14=GELANTINE
15=EIS KANN FARBSTOFFE ENTHALTEN
16=GLUTEN
A=EIER
B=FISCH

C=KREBSTIERE
D=MILCH
E=SELLERI
F=SESAM
G=SCHWEFELDIOXID
H=ERDNÜSSE

I=GLUTENHALTIGES GETREIDE
J=LUPINE
K=SCHALENFRÜCHTE (NÜSSE)
L=SENF
M=SOJA
N=WEICHTIERE



BEEF IT OR LEAVE IT STEAKS FROM THE 800°



BEEFER

FILET OF CHICKEN BREAST 200G	12€
SALMON FILET 180G	15€
IBERICO KAREE 200G	18€
ENTRECOTE 200G ODER 300G	18€ ODER 25€
EIFEL HEIFER, 200G ODER 300G	18€ ODER 25€
FLANKSTEAK WITH HONEY CHILI PAINTWORK, (DURATION ABOUT 15 MIN.) 400G	27€

SIDE DISHES

FRIED POTATOES	3€
WEDGES	3€
STEAK POMMES	3€
BAKED POTATO WITH SOUR CREAM D	4€
RISOTTO	4€
SÜBKARTOFFELPÜREE	4€

OUR SUPPLEMENTS ARE ONLY ORDERABLE IN CONNECTION WITH A STEAK!



SAUCES HOMEMADE

• HOMEMADE HERB BUTTER D	1,50€
• SOUR CREAM D	1,50€
• PEPPER CREAM D,E,G,M	3,50€
• WHITE-BBQ-SAUCE A,D,E,I,L	3,50€
• MUSHROOMCREAM D,G	3,50€
• KETCHUP	0,50€
• MAYONNAISE	0,50€

VEGETABLE GARNISH

GARLIC SPINACH	4€
GRILLED VEGETABLES	4€
MUSHROOM RAGOUT	4€
CRUNCHY SALAD (ARUGULA CHERRY TOMATOES/AVOCADO/CHEESE/TORTILLA CHIPS) D	7€

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DESSERTS

CRÈME BRÛLÉE WITH WALNUT ICE CREAM A,D,H,K,M	6,50€
SWEET BURGER (TRIPLE CHOC COOKIE/STRAWBERRYSAUCE/KIWI/BAKED VANILLA ICE CREAM) A,D,J,M	6,50€

FLAMBI-SPIESS® STARTING 6.00 P.M.

ENTRECÔTE-PIKE	23,50€	•
GARNELEN-PIKE	20,50€	•
HALLOUMI-PIKE	15,50€	•

JE EINE BEILAGE ZUR WAHL

- MUSHROOM RAGOUT
- GRILLED VEGETABLES
- GARLIC SPINACH

- BAKED POTATO
- FRIED POTATOES
- WEDGES

- HERB BUTTER
- PEPPERCREAM
- WHITE-BBQ-SAUCE

