

BEVERAGES

APERITIFS

110 sangria. home recipe	10 cl	2.70
401 le kir	10 cl	4.10
402 kir royal	10 cl	4.90
101 crémant		
de bourgogne	10 cl	4.30
103 aperol spritz	10 cl	5.80
405 ricard	2 cl	3.60
406 campari soda	5 cl	5.20
407 campari orange	5 cl	5.20
411 cynar	5 cl	3.90
414 martini red/white/rosé	5 cl	3.80

SOFT DRINKS

231 afri-cola ^{1,4}	0.3 l	3.30
231 afri-cola light ^{1,4}	0.3 l	3.30
232 bluna ^{2,6} . bluna lemon ^{2,6}	0.3 l	3.30
205 bitter lemon ³	0.2 l	3.10
206 tonic water ³	0.2 l	3.10
204 ginger ale ³	0.2 l	3.10
207 mineral water	0.25 l	2.60
209 mineral water	0.75 l	6.00
208 still water	0.5 l	4.10
211 apple juice	0.2 l	2.90
215 apple spritzer	0.3 l	3.10
212 orange juice	0.2 l	3.10
213 tomato juice	0.2 l	3.10
214 grapefruit juice	0.2 l	3.10

BEER

301 draught pils	0.3 l	3.20
302 draught pils	0.5 l	4.40
314 draught wheat beer	0.5 l	4.60
312 "amer" beer	0.3 l	3.90
304 non-alc. pils	0.33 l	3.30
316 non-alc. wheat beer	0.5 l	4.90
313 brown malt beer	0.33 l	3.10

LIQUORS

421 tequila sierra white	2 cl	3.00
422 wodka gorbatschow	4 cl	5.00
423 malteserkreuz aquavit	2 cl	3.10
424 linie aquavit	2 cl	3.80
425 grappa celini oro	2 cl	3.80
426 jim beam		
bourbon whiskey	4 cl	5.20
427 gordon`s london		
dry gin	4 cl	5.20
428 amaretto disaronno	2 cl	3.30
433 fernet branca	2 cl	3.00
443 gilbert fine calvados	2 cl	3.90
444 remy martin v.s.o.p.	2 cl	5.00
429 mirabelle, alsace	2 cl	4.00
432 williamsbirne, alsace	2 cl	4.00
434 ramazzotti	2 cl	4.30

HOT BEVERAGES

501 coffee*	2.40
501 espresso*	2.40
501 ristretto*	2.40
503 doppio*	3.30
504 cappuccino*	3.10
507 milky coffee*	3.10
500 latte macchiato*	3.20
506 hot chocolate	3.20
514 tee, various types	2.30

* also decaf.

Additives: ¹= caffeine, ²= benzoic acid, ³= quinine, ⁴= colouring, ⁵= sweetener, ⁶= sodium benzoate

SPARKLING WINE & CHAMPAGNE

102 LOUIS BOUILLOT	0.75 l	28.50
crémant de bourgogne grande réserve		
116 CHAMPAGNE THIÉNOT BRUT	0,375 l	35,00
117 unaltered – well balanced – refreshing and exceptionally fruity	0.75 l	55.00

WINES

HOUSE WINE

121 VIU MANENT	0.25 l /	5.30
122 reserva cuveé red	0.5 l /	10.30
123 full-bodied - aromatic - fruity	0.75 l /	15.00
121 VIU MANENT	0.25 l /	5.30
122 reserva chardonnay	0.5 l /	10.30
123 elegant –hints of tropical fruits	0.75 l /	15.00
121 VIU MANENT	0.25 l /	5.30
122 malbec rosé	0.5 l /	10.30
123 harmonious – with strawberry flavours	0.75 l /	15.00
111 SANGRIA	0.25 l /	5.30
112 home recipe, wine taste - fruity	0.5 l /	10.30

WHITE WINE

131 ENTRE DEUX MERS	0.25 l /	4.70
132 pleasantly refreshing	0.75 l /	13.50
151 RIESLING HOCHGEWÄCHS	0.25 l /	5.30
152 semidry	0.75 l /	15.50
161 SOPHENIA ALTOSUR	0.25 l /	7.20
162 chardonnay - golden yellow - fruity	0.75 l /	21.00
171 CHABLIS 1er CRU	0.25 l /	9.00
172 - dry - refreshing	0.75 l /	26.50

ROSE

176 TRAPICHE MELODIAS	0.25 l /	6.90
177 flavours of strawberries - cherries and blackberries	0.75 l /	20.00

RED WINE

181 TRAPICHE MELODIAS	0.25 l /	8.10
182 pinot noir	0.75 l /	23.00
dry – ruby red – roast flavour		
186 HACIENDA DEL PLATA ZAGAL	0.25 l /	8.10
187 malbec	0.75 l /	23.00
- traces of red fruits		
191 TRAPICHE MELODIAS	0.25 l /	8.10
192 cabernet sauvignon	0.75 l /	23.00
scent of red currant and pepper		
195 PISANO RPF Tannat	0.25 l /	8.10
196 100% tannat	0.75 l /	23.00
fruity aroma - nnote of ripe, dark plums, extra long an strong taste		
198 BODEGA DEL FIN DEL MUNDO	0.25 l /	13.50
199 special blend – scent of berries - noble – powerful reverberation	0.75 l /	37.00



BUFFALO



BUFFALO

Das Steakhaus



SOUPS & STARTERS

- 804 **TOMATO SOUP 4.90**
cream of tomato soup – cream topping
- 806 **CALDO DE CARNE 4.90**
beef broth - julienne vegetables - parsley
- 807 **CARBONADA 5.80**
goulash soup – diced beef - potatoes
- 811 **HONEY GOAT's CHEESE AU GRATIN 7.50**
goat's cheese - thyme - honey – rocket salad
- 810 **GRILLED PROVOLONE 6.50**
oregano – olive oil – quince jelly
- 808 **CHILI CON CARNE 8.80**
diced beef - kidney beans – jalapeno peppers
- 610 **BEEF CARPACCIO 13.00**
filet of beef – mushrooms – rocket salad – parmesan
- 723 **4 KING PRAWN AGLIO E OLIO 14.00**
garlic – chilli pepper - rosemary

BUFFET SALAD...

- 897 **SINGLE TRIP TO THE BUFFET 6.50**
- 898 **ALL-YOU-CAN-EAT 11.50**
- 899 **SIDE SALAD 6.00**
with steak & seafood or with a „topping“

...TOPPINGS

- 691 **CHICKEN BREAST* 9.00**
- 692 **CATTLE HIP* 9.80**
- 693 **FILET OF LAMB* 11.50**
- 694 **4 KING PRAWNS 14.00**

* 120 grams each

STEAKS

all steaks are served with one side dish and one sauce or one dip of your choice

- | | | | |
|--------------------------|------------------------|--------------------------|------------------------|
| SIRLOIN STEAK | | RUMP STEAK | |
| 601 | 180 grams 19.90 | 605 | 200 grams 22.50 |
| 602 | 250 grams 24.50 | 606 | 350 grams 32.50 |
|
FILET STEAK | |
RIB-EYE STEAK | |
| 607 | 160 grams 24.50 | 604 | 250 grams 25.90 |
| 608 | 250 grams 31.00 | | |
|
FILET OF LAMB | |
BACK OF LAMB | |
| 612 | minimum | 613 | |
| | 220 grams 25.00 | | 350 grams 26.80 |
|
BIG HOSS | |
T-BONE | |
| 670 | rump steak | 675 | minimum |
| | 500 grams 34.90 | | 500 grams 33.50 |

SIDES

- | | |
|--|--------------------------|
| 850 baked potato, with butter, herb butter or sour cream | 864 potato wedges |
| 854 chips (french fries) | 856 corn-on-the-cob |
| 859 buttered rice | 866 creamed mushrooms |
| 855 swiss rösti (home fries) | 858 leaf spinach |
| 868 onions | 857 kidney beans |
| | 867 pan-fried vegetables |
- each additional side 3.60

SAUCES

- 873 sauce béarnaise
874 green pepper sauce
875 sauce provençale
876 jus royal
877 hot barbecue

DIPS

- 871 aioli
871 apple curry
871 horseradish
871 pepper tarragon
861 butter
862 herb butter
863 sour cream

each additional sauce or dip 2.90

SEAFOOD

- 732 **GRILLED LOBSTER 44.00**
whole lobster tail - sauce béarnaise – buttered rice
- 731 **1/2 LOBSTER 29.50**
half lobster tail - sauce béarnaise – buttered rice
- 722 **GAMBAS 28.00**
8 king prawn - aioli - lemon - buttered rice
- 750 **SWORDFISH STEAK 18.90**
sauce provençale - baked potato with sour cream – buffet salad
- 701 **STEAK & LOBSTER 44.00**
filet steak 160 grams – half lobster tail - sauce béarnaise – buttered rice

BURGERS

- 631 **BUFFALO BEEF BURGER 12.00**
- 632 **BEEF BURGER ROYAL 13.00**
fried onions - cheddar- jus royal
- 633 **CHICKEN BURGER 12.00**
chicken breast – rocket salad - grilled tomato salsa
- all burgers are served with: tomato, pickle, salad, onions, coleslaw, chips (french fries)

SIMPLY GREAT

- 621 **FILET OF CHICKEN BREAST 18.00**
chicken breast – creamed mushrooms – buttered rice
- 615 **GRILLED KEBAB 19.50**
beef kebab – pan-fried vegetables - baked potato with sour cream
- 618 **STEAK PLATTER 19.30**
150 g sirloin steak – corn-on-the-cob – chips (french fries)
- 614 **GOUCHO FONDUE 19.30**
beef kebab - 4 dips – chips (french fries)