



BALTHASAR

CAFE BAR RESTAURANT

BALTHASARS BUTCHERY

BALTHASARS PREMIUM STEAKS

400° HOT LAVA STONE GRILL – THE BEST FOR YOUR PREMIUM STEAKS. FLEUR DE SEL, BLACK BORNEO-PEPPER, FIRE AND PASSION - THIS IS HOW OUR STEAKS DEVELOP THEIR FULL AND NATURALLY FLAVOUR.

BALTHASARS ARGENTINE BEEF TENDERLOIN

THE TASTY ARGENTINEAN BEEF ORIGINATES FROM COWS THAT LIVE IN THE OUTDOORS AND ARE NOT FEED WITH ADDITIONAL CORN. ON THE VAST PASTURE, THE COWS CAN CHOOSE TO FEED ON 100 DIFFERENT GRASS VARIETIES. THE STEAK IS FIRM IN ITS TEXTURE, JUICY AND AROMATIC IN ITS TASTE.

ARGENTINEAN BLACK ANGUS PREMIUM FILLET STEAK (180 GRAMS) FROM THE LAVA STONE GRILL 23,50€

ARGENTINEAN BLACK ANGUS PREMIUM FILLET STEAK (250 GRAMS) FROM THE LAVA STONE GRILL 32,80€

"CHATEAUBRIAND" FROM PREMIUM FILLET STEAK (600 GRAMS) 'Grilling time 40-50 Min.' 74,00€

BALTHASARS ARGENTINE BEEF PRIME RIB

THIS STEAK IS CUT FROM THE BACK OF THE UPPER RIB SECTION AND IS ALSO KNOWN AS RIBEYE OR ENTRECOTE. OUR "GENTLEMENS CUT" FROM ARGENTINEAN FREE-RANGE BEEF IS EVENLY MARBLED. EXEPTIONALLY JUICY AND WONDERFULLY SEASONED TO TASTE.

ARGENTINEAN BLACK ANGUS PREMIUM RIB EYE STEAK (300 GRAMS) 25,80€

BALTHASARS ARGENTINE BEEF SIRLOIN

THE CLASSIC CUT FROM THE BACK PART OF THE SIRLOIN. IT HAS A JUICY AND AROMATIC FLAVOUR AND IS PERFECT FOR THE 400° LAVA STONES.

ARGENTINEAN BLACK ANGUS PREMIUM SIRLOIN STEAK 'LADIES CUT' (150 GRAMS) 15,80€

ARGENTINEAN BLACK ANGUS PREMIUM SIRLOIN STEAK (300 GRAMS) 20,80€

BALTHASARS AMERICAN BEEF STRIPLOIN 'Our Best of the Best'

THIS PREMIUM US-STRIP STEAK ALSO KNOWN AS "NEW YORK STRIP" IS CUT FROM THE MIDDLE PART OF THE SIRLOIN. THE HEREFORD AND BLACK ANGUS CATTLES ARE GROWN UP FOR 15 MONTH ON VAST PASTURES AND ARE FEED BY A MIXTURE OF CORN, WHEAT, HAY AND LUCERNE. THIS GIVES THE STEAK ITS FINE MARBLE, ITS RICH FLAVOUR, ITS EXTRAORDINARY AROMA AND A TENDER BITE. HIGHEST QUALITY LEVEL.

PREMIUM US-RUMPSTEAK GRILLED ON HOT LAVA STONES (300 GRAMS) 32,80€

BALTHASARS AMERICAN BEEF FLANK STEAK

THE TREND CUT FROM AMERICA IST THE "FLANK CUT" FROM BLACK ANGUS CATTLE. ITS MARBLE IS FINE AND HAS AN INTENSIVE AND JUICY FLAVOUR. CHARACTERIZED BY A LOW-FAT PERCENTAGE IT IS A BIT FIRMER IN THE BITE.

AMERICAN BEEF FLANK STEAK (300 GRAMS) FROM 400° HOT LAVA STONE 25,80€

BALTHASARS SUNDAY ROAST FROM VEAL (500 GRAMS) 28,60€

COOKED "SOUS VIDE" WITH MEDITERRANEAN HERBS | AT THE END GRILLED ON 400° HOT LAVA STONES

BERKSHIRE – THE OLDEST ENGLISH LANDRACE PORK

BERKSHIRE PIGS ARE WELL KNOWN SINCE MANY YEARS AS KUROBUTA OR BLACK PORK. IT IS CONSIDERED THE NOBLEST PORK MEAT OF THE WORLD. DUE TO IST TEXTURE IT IS COMPARED TO THE JAPANESE WAGYU, AND RANKED AS EQUALLY GOOD. THE FARMING UNDER HIGH STANDARDS OF ANIMAL WELFARE ASPECTS GUARANTEES THE HIGHEST QUALITY.

GRILLED SADDLE STEAK FROM BERKSHIRE PORK (300 GRAMM) 19,40€

CHOOSE YOUR SIDE DISHES TO YOUR GRILLED STEAK

BALTHASARS PERFECT FRENCH FRIES	5,50€
TRUFFLED MASHED POTATOES	5,50€
MEDITERRANEAN VEGETABLES	4,80€
YOUNG LEAF SPINACH MIT SHALLOTS	4,80€
BAKED POTATOE WITH SOUR CREAM	3,50€
MIXED SALAD	5,00€

CHOOSE YOUR SAUCES TO YOUR GRILLED STEAK

CHIMICHURRI	3,90€
SAUCE BÉARNAISE	3,00€
TRUFFLED MAYONNAISE	3,50€
AIOLI	2,50€
HERB BUTTER	2,50€

ALL DISHES MAY CONTAIN ALLERGIC INGREDIENTS