

Mini Starter Variation

- Beef Carpaccio | Truffle Cream ^{C,G,J}
- Wild-caught king prawns | Mango Chutney ^{B,L}
 - Miso Salmon | Avocado Salad ^D
 - Crispy Chicken Tempura | Asian Salad ^{A,L}
- Sweet Potato-Curry-Ginger-Coconut Milk Soup | Lemongrass ^I
- Caesar Salad | Croutons | Pine nuts | Cherry tomatoes ^{C,J,A,L}
- Homemade truffle tortelloni in champagne cream ^{A,E,G,F,L}
- Burrata | Basil Pesto | baked tomatoes in panko bread ^{G,A,C}
- Dry Aged Beef Meatball (Kofta) | Tomato Salsa

SERVED ON OUR CAKE STAND:

THREESOME VARIATION 18.00

SIXES VARIATION 36.00

NINES VARIATION 54.00

TWELVE VARIATIONS 72.00

Soup / Appetizers

SWEET POTATO-CURRY-GINGER-COCONUT-MILK SOUP ^{A,B,I} | 13,00
Lemongrass | Bamboo Strips | King prawns in tempura batter

CAPRESE FLOWERS ^{A,C,G,L,J,I} APPETIZER 18,00
Burrata | homemade basil pesto & balsamic cream on rocket salad |
baked tomatoes in panko bread

ROSENHOF FAVOURITE
BEEF FILLET CARPACCIO "freshly pounded" ^{A,C,G} APPETIZER 20,90
Truffle Cream | Pine nuts | Parmesan | Arugula with lemon olive oil |
freshly shaved truffle

FIT FOR FUN ^{A,D,K,H,F} APPETIZER 22,00
Variation of Ora King Salmon (tartare, tataki and pickled salmon) |
Avocado Salad | Teriyaki Sauce | marinated cucumbers

PURE LUXURY ^{B,C,J} 250 G 25,90 | 500 G 45,00
Wild-caught king prawns (peeled) fried in garlic | Olive oil |
Chili | Herbs | Lemon juice with aioli

PULPO ROYAL ^{C,N,J} 250 G 25,90 | 500 g 45,00
lime | Olive oil | Chili | Garlic | Paprika

Salads

FRESH SPINACH SALAD ^{I,J,L} STARTER // 10,50
king oyster mushrooms | roasted sunflower and pumpkin seeds | Cherry tomatoes

CRUNCHY LETTUCE ^{A,I,J,L} APPETIZER // 11,00
Cherry tomatoes | Bread Chips | roasted seeds | marinated free-range cucumber |
Grape Seed Balsamic Dressing

U.S. CAESAR SALAD ^{A,C,J,L} APPETIZER // 12,00
croutons | Parmesan | Pine nuts | Cherry tomatoes | Bread Chips | Carrot strips

Toppings

WITH FIERY BEEF STRIPS ^L // 13,00
from Australian Black Angus beef | Mango chutney

WITH WILD-CAUGHT KING PRAWNS ^B with Aioli Dip // 14,00

SMOKED SALMON | POTATO HASH BROWNS ^{D,G} with Horseradish dip // 9,00

TEMPURA CRISPY BIO CHICKEN ^A with Sweet Chili Sauce // 9,00

MISO ORA KING SALMON ^{C,D,F} with Truffle Mayonnaise // 15,00

DRY AGED ROSENHOF ^A Beef Meatball (Kofta) // 12,00

BBQ Sauce SHEEP'S CHEESE GRATIN ^G // 7,00

with basil pesto | Parmesan PULPO ROYAL ^{B,C,J,N} with Aioli Dip // 14,00

Pasta and Vegetarian

FROM GRANDMA'S COOKING POT ^{A,C,G,H} // 19,00

Homemade Beetroot Gnocchi | Sage Butter | chopped pistachios | Parmesan

ASIA-PAN ^{E,F,K} VEGAN // 17,00

Fragrant rice | Vegetables | Cashews | Edamame | Bamboo Strips | Asia Sauce

THE BEST OF MAMA ^{A,C,G,L} // 26,00

Truffle Tortelloni in Champagne Cream | Parmesan | Arugula | Cherry Tomatoes | Pine nuts | freshly shaved truffle

BURRATA PACCHER^I ^{A,G} // 22,00

Pistachio Cream | Arugula | Pine nuts | Cherry tomatoes

LIME LINGUINE ^{A,G} // 16,00

All'arrabbiata (spicy) | Parmesan | Arugula | Macadamia

SPAGHETTI AIOLI ^A // 15,00

Garlic | Chili | Parsley | extra virgin olive oil | Parmesan (spicy)

Toppings

WITH FIERY BEEF STRIPS ^L // 13,00

WITH WILD-CAUGHT KING PRAWNS ^B // 14,00

TEMPURA CRISPY ORGANIC CHICKEN ^A // 9,00

MISO ORA KING SALMON ^{C,D,F} // 15,00

DRY AGED ROSENHOF ^A // 12,00

Beef meatball (kofta)

PULPO ROYAL ^{J,N} // 14,00

Pinsa

AL CAPONE ^{A,G} // 12,50

Tomato Sauce | Mozzarella | Arugula

DEMI MOORE ^A VEGAN // 14,50

Tomato Sauce | Bell Pepper | Olives | Zucchini | Aubergine

ENZO FERRARI ^{A,G} // 15,50

Tomato sauce | Mozzarella | Shoulder ^{9,10,12} | Salami ^{2,9,10} | Onions

GEORGE CLOONEY ^{A,B,G} // 19,90

Mozzarella | Prawns ² | Truffle Oil | freshly shaved truffle

ANGELINA JOLIE ^{A,G,J} // 17,50

BBQ Sauce 2 | grilled chicken strips | Broccoli | Mozzarella | Corn

JULIA ROBERTS ^{A,D,G} // 18,50

Tomato Sauce | Tuna | Onions | Olives | Mozzarella

The best of the Australian Black Angus-cattle

All of our steaks are stewed with sea salt & pepper and are grilled on the lava stone. They are served with our homemade port wine jus! You choose the side dishes yourself.

RUMP STEAK ^G 250 G 33,00

small fat rim for juiciness | Herb Butter | tasteful | tender

SADDLE OF BEEF STEAK "DEVILISHLY SPICY" 250 G 34,00

with oriental spices | Chili dip
made from the young, hearty saddle of beef | pithy | tender

MRS. BEEF FILLET MIGNON ^{C,G} 180 G 36,00

spectacular | tender | tasteful | Sauce Bernaise

MR. BEEF FILLET ^{C,G} 250 G 44,00

high and thick sliced | Crispy on the outside | Pale pink inside | Sauce Bernaise

OUR SURF N TURF ^{B,C} 180 G 44,00

Mrs. Beef fillet mignon | 3 pcs of wild-caught king prawns | Truffle mayonnaise

ROYAL FILLET "CHATEAUBRIAND" ^{C,G,J,L} 400 G 69,00

Served on a salt stone. Double steak from the middle of the beef tenderloin,
the best cut of the fillet!

Sauce Bernaise | BBQ Sauce ² | Port Wine Jus

DRY AGED TERIYAKI BEEF SPARE RIBS ^J 300 G 39,00

12 hrs cooked in the oven | BBQ Sauce 2
Awesome | dark, aromatic beef | refined with selected spices.
A taste experience with which we will impress you | Star level!

OUR DRY AGED

TRUFFLE CLUB STEAK ^G 250 G 40,00

Juicy and tender, with a lot of flavor of its own.
The firecracker! Grilled in Truffle Butter | freshly shaved truffle

*** HIGHLIGHT ***

EXTRAVAGANZA DELUXE PLATE ^{C,G,J,L}

FOR 2 110,00 // FOR 4 220,00

Dry Aged Teriyaki Beef Spare Ribs | Dry Aged Club Steak Pickled in Truffle |
Mrs. Beef Fillet Mignon BBQ Sauce 2 | Port Wine Jus | Sauce Bernaise

THE PERFECT CORE TEMPERATURE:

RARE/BLOODY -40° // MEDIUM RARE -50° // MEDIUM -55° //
MEDIUM WELL -65°. WE TAKE NO RESPONSIBILITY FOR
STEAKS ORDERED "WELL DONE"!

ACCESSORIES

CARAMELIZED ROSEMARY POTATOES // 7,00
FRENCH FRIES ^G with tarragon and parmesan // 7,00
TRUFFLED MASHED POTATOES ^G // 8,50
SWEET POTATO FRENCH FRIES // 7,00
TRUFFLE FRENCH FRIES // 8,50

LOW-CARB

CRUNCHY STIR-FRIED VEGETABLES // 7,00
BABY SPINACH WITH GREEN ASPARAGUS ^G // 7,50
CRUNCHY LETTUCE ^{I,J,L} // 7,50
U.S. CAESAR SALAD ^{A,G,C,J} // 8,50
KING OYSTER MUSHROOMS ^{A,G,C,J} // 8,00
Onions | Garlic | Herbs

*Indicated weight units refer to the gross weight

The best homemade Burger

100% homemade! We make both the minced meat and all the sauces ourselves. To prepare our burgers, which weigh just under 200g, we only use Australian Black Angus beef and fresh vegetables from the region. **Hamburger buns are from our own production!**

CLUB HAMBURGER ^{A,G,K}

MADAME | 125g // 14,90 | BIG BOSS | 200g // 19,50

Pure Homemade Juicy Black Angus Minced Steak | Tomatoes | Pickles | Lettuce Leaves | Onions | Salad | French fries with parmesan & tarragon

ROSENHOF BBQ CHEESEBURGER ^{A,G,K,J,L,1,2}

LADIES CUT | 125g // 15,90 | GENTLEMEN'S CUT | 200g // 22,00

pure homemade juicy Black Angus minced steak | Tomatoes | Bacon | Pickles | Lettuce Leaves | Onions | Cheddar Cheese | French fries with parmesan & tarragon

DRY AGED MEATBALL (KÖFTE) TRUFFLE BURGER ^{C,G}

PICCOLO 125g // 16,90 | GRANDE 200g // 23,00

tomatoes | Arugula Salad | Braised onions | gratinated with mozzarella | Truffle Mayonnaise | Truffle fries

Carnal desire

TEMPURA CRISPY BIO-CHICKEN ^{A,C,G,L,1} // 26,00

Vegetable Curry | Basmati rice

FRIED CALF'S LIVER ^{A,G,K,L} // 29,00

Sage Jus | green asparagus | truffled mashed potatoes | freshly shaved truffle

DRY AGED MEATBALL (KÖFTE) ^{A,C} // 25,00

Sweet potato fries | wild broccoli | Truffle Mayonnaise

Catch of the Day

WILD SALMON WITH HONEY & MISO FROM THE OVEN ^{G,D,F,K,L,I,J} // 28,00

Lime Mascarpone Risotto | green asparagus

ATLANTIK SOLE fried whole ^{D,G,K} // 36,00

caramelized rosemary potatoes | crunchy stir-fried vegetables | Nut Butter

EDELLUST AUS DEM Meer ^{a,b,d,g,f,h,k,j,l} // 37,00

spicy Pulpo Royal | Wild Salmon with Honey & Miso | Wild-caught king prawns
Truffle linguine in champagne cream | Cherry tomatoes | Pine nuts | Parmesan cheese | Freshly shaved truffle

The Sweet Sin

BOURBON VANILLA CRÈME BRÛLÉE ^{C,G,H,L} // 14,50
Blondie with raspberry foam | Pistachio ice cream

ORIGINAL KITZBÜHELER KAISERSCHMARRN ^{A,C,G,E,H} // 16,00
Vanilla sauce | Applesauce | Vanilla Ice Cream

SEMI-LIQUID GUANAJA CHOCOLATE CAKES ^{A,C,G,H} // 13,50
Mango Salad | Coconut Milk Panacotta | Passion Fruit Sauce

DROWNED IN LUXURY "SORBET VARIATION" ^L // 15,00
Lemon sorbet (infused with champagne) | Blackcurrant sorbet (with a dash of vodka) | Berry Dance

OUR ICE CREAM FLAVOURS ^{C,G,H} PER SCOOP // 3,00
Vanilla | Chocolate | Pistachio | Blackcurrant Sorbet | Lemon sorbet

Rosenhof Dessert Surprise from 2 persons

THE BEST OF TODAY per person 15,00
"Let yourself be surprised by our patisserie!"

Additives: ¹caffeinated, ²with colour(s), ³quinine, ⁴with taurine, ⁵sulphurised (contains sulphites), ⁶with blackener, ⁷with phosphate, ⁸with sweetener, ⁹with antioxidant, ¹⁰with preservative(s), ¹¹contains a source of phenylalanine, ¹²with flavour enhancer(s), ¹³waxed, ¹⁴increased caffeine content (32 mg/100 ml)

Allergens: ^ACereals containing oil (wheat, rye, barley, oats, spelt, kamut or their hybrid strains) and derived therefrom Products, ^BCrustaceans and carcinogenic products, ^CEggs and products thereof, ^DFish and products thereof, ^EPeanuts and peanut products, ^FSoya beans and products thereof, ^GMilk and products thereof (including lactose), ^Hhusk fruit, i.e. almonds, pistachios, hazelnuts, walnuts, cashew, pecans, Brazil, macadamia, Queensland nuts and products thereof, ^ICelery and products thereof, ^JMustard and products thereof, ^KSesame and products thereof, ^LSulphur dioxide and sulphites (concentration more than 10 mg/kg or 10 mg/l), expressed as SO₂, ^MLupins and products thereof, ^NMolluscs and products thereof