

# THAI & TURF

## TWO CULINARY BONNE BOUCHES IN A VERY SPECIAL PLACE

Welcome to share our love  
for the royal Thai cuisine and world class premium steaks  
well-rounded by a cozy atmosphere!

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Our Thai cuisine is as close to Thailand as it can be. You will only find the best ingredients in our Currys, from high-quality meat over fresh and authentic vegetables to fresh herbs and spices.

That's how you imagine an excellent cuisine from Thailand. Promised!

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If it has not done so yet our **Steakhouse Cuisine** will give you even more enthusiasm, we promise that as well. Our guaranteed hormone free meat always comes in premium quality from our selection of carefully chosen breeders.

The traditional Dry-Age procedure for all our best pieces of meat from the region in our **own ripening room** takes place. Among them are **Tomahawk** and **Porterhouse Steaks** as well as our **Whiskey-Aged-Rib-Eye**.

We pay close attention to the quality of our **Burgers** as well and only use Dry-Aged Beef! The baker of our confidence delivers the **Burger Buns** freshly several times a week.

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All our **Sauces, Dips, Herb Butter Variations, Spice Blends** and much more are self-made with a lot of love.

Don't bother to ask if you want to know more!

Sit back and enjoy...

## Starter

<b>Thai-Caprese</b>	14.90
Fruity papaya, buffalo mozzarella, Thai-pesto, spicy mango-papaya sauce	
<b>Tempura Fried Soft-Shell Crabs</b>	24.90
Soft-shell crabs fried in tempura, various sauces	
<b>Thai Papaya Salad</b>	15.90
Green spicy papaya, according to an original Thai recipe	
<b>Summer Rolls</b>	14.90
With fresh vegetables, rice noodles, fresh herbs, prawns, served with Hoi-Sin peanut sauce (vegetarian on request)	
<b>Bison Tartare</b>	29.90
U.S. bison filet, hand-chopped, classically spiced, served with garlic crostini	
<b>Thai-Beef-Tartare</b>	18.90
150 g Argentinian Angus filet, hand-chopped, spicy and hot marinated, served with garlic crostini	
<b>Classic Fassona Beef Tartare</b>	19.90
Fassona organic beef from Piedmont, classically spiced, served with garlic crostini	
<b>Tod Man Plā</b>	14.90
Thai potato-fish-balls, deep fried, served with cucumber chili dip	

## Starter

<b>Roast Beef Tonnato</b>	17.90
Medium grilled roast beef in fine slices, tuna sauce	
<b>Faroe Salmon Tartare &amp; Sweet Mango Mustard</b>	18.90
Wild catch salmon from the Faroe Islands, sweet & spicy mango-mustard-dip and wasabi salad	
<b>Pickled Salmon Sashimi, Lemongrass &amp; Ginger</b>	21.90
Pickled Faroe wild salmon, lemongrass and ginger marinade	
<b>Black Truffle Fassona Carpaccio</b>	26.90
Finest Fassona beef carpaccio, very mildly marinated, freshly slivered black truffle according to season. White Alba-truffle price on request	
<b>Vegetarian Crispy Spring Rolls</b>	9.90
Hand-rolled, with fresh vegetables, glass noodles, served with sweet sour sauce	
<b>Classic Beef Carpaccio</b>	17.90
Wafer-thin sliced Angus filet, marinated with lemon and olive oil, arugula, freshly slivered parmesan cheese	
<b>Sashimi Tuna Tartare &amp; Spicy Mashed Papaya</b>	19.90
Tuna filet on spicy papaya puree, diced by hand	
<b>Sashimi Tuna Thai Carpaccio</b>	16.90
Wafer-thin sliced tuna filet, spicy sesame soy marinade, fine spring onions, Thai basil and coriander	

## Starter

<b>Thai Salmon Ceviche</b>	19.90
Marinated Faroe salmon with lime, lemongrass, ginger, red onions, coriander, chili, fish sauce, served on a rice bed with cucumber-kimchi	
<b>Smoked Marlin Carpaccio &amp; Thai Chimichurri</b>	18.90
Smoked swordfish carpaccio, Thai-marinade	
<b>Deep Blue Surf</b> (from 2 persons) <span style="float: right;">per person</span>	24.90
Salmon / tuna tartare, pickled salmon, tuna carpaccio, ceviche, scallop, swordfish carpaccio, seaweed salad, ginger, various dips	
<b>Grilled Hokkaido Scallops</b>	23.90
Glassy grilled Japanese scallops from Hokkaido Island, served on sweet sour eggplants with mustard-teriyaki-sauce and crispy roasted onions	
<b>Grilled Octopus</b>	19.90
Grilled giant octopus with lemon, olive oil, fresh herbs, sour cream and salad	
<b>Gambas On Thai-Guacamole</b>	18.90
Steamed organic prawns from sea water culture, served on spicy avocado cream according to a Thai recipe	
<b>Crispy Panko Prawns</b>	16.90
Crispy baked organic prawns in panko coat	
<b>Satay Gung</b>	16.90
Grilled organic prawns on lemongrass skewers, garlic, sweet sour sauce	
<b>Cucumber Kimchi &amp; Pastrami</b>	14.90
Cucumbers, sour, hot	

## Starter

### Laab

Hot Thai meat salad with minced meat, with mint, onions, freshly roasted chili and Thai herbs and spices

with chicken	14.90
with beef	16.90
with duck	19.90

### Thai Artichoke Salad

Artichoke salad with spicy Thai dressing

13.90

### Thai Beef Salad “Šlad neux“

Rare grilled and finely carved steak, fiery and spicy (family recipe of our wok master)

16.90

### Satay Gai

Grilled chicken filet skewers with peanut sauce

9.90

### Mixed Plate Supreme (for 1 person)

Grilled scallop, panko prawn, satay gung, grilled octopus, beef carpaccio, beef tartare, tuna tartare

26.90

### Thai Mixed Starter

Summer roll, spring rolls, satay gung, satay gai, panko prawn, tod man pla

19.90

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...If needed reeeaaally quickly...

### Our Speed-Starter

#### Bacon Wrapped Dates

Comes with our 2 dips and a basket of home baked bread within 5 minutes regardless to your order, promised!

9.90

# Steaks

All steaks are served “medium rare“ on a hot lava stone  
with crispy fries

Other degrees of doneness as desired

Each side dish change according to the price of the side dish, at least 2.00 € surcharge

<b>Beef Filet</b> (Argentina)	250 g	29.90
	400 g	48.00
<b>Chateaubriand</b> carved, for 2 persons	600 g	69.00
	each additional 100 g	12.00
<b>Beef Filet</b> (USA, Nebraska Triple-Star)	250 g	55.00
	400 g	88.00
<b>Chateaubriand</b> carved, for 2 persons	600 g	129.00
	each additional 100 g	22.00
<b>Bison Filet</b> (USA)	250 g	79.00
	400 g	127.00
<b>Chateaubriand</b> carved, for 2 persons	600 g	190.00
	each additional 100 g	32.00
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<b>Rump Steak</b> (Australian Grain Fed / AUS)	400 g	39.90
	600 g	59.00
	each additional 100 g	10.00
<b>U.S. Striploin</b> (USA-Angus-Rump Steak from Nebraska)	400 g	45.00
	600 g	67.00
	each additional 100 g	11.50
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<b>Wagyu Rib-Eye Kobe Style</b> (Score AA 8 / AUS)	100 g	65.00
<b>Orig. Japan Kagoshima Filet</b> (Score A4 / Japan)	100 g	95.00

## Steaks

<b>U.S. Rib-Eye</b> (USA, Nebraska Angus)	400 g	45.00
	600 g	67.00
each additional	100 g	11.50

<b>Whiskey-Aged Rib-Eye</b> (Scotland)	400 g	39.90
	600 g	59.00
each additional	100 g	10.00

<b>Flank Steak</b> (USA) carved, for 2 persons Dry Aged, speciality from the belly lap of the US beef	ca. 1,000 g	79.00
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<b>Picanha</b> (USA) about 1h of preparation time! For 2-3 persons, ca. 1,400 g U.S. Dry Aged, Brazil's national dish, authentically severs with Farofa (manioc herb) and served carved		149.00
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<b>Fassona T-Bone / Côte de Bœuf</b> (Italy) Organic beef from the Piedmont high mountains. This noble and unique meat contains, despite its buttery consistency, less than 1% fat	each 100 g	12.50
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### Dry-Aged from the in-house ripening room

<b>Porterhouse Steak</b> for 2 persons, T-Bone with rump steak and filet on the bone	at least 1,200 g	119.00
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<b>Tomahawk Steak</b> for 2 persons, Very tender rib-eye matured on the upper rib bone	at least 1,000 g	99.00
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<b>Côte de Bœuf</b> Roast beef on the bone	ca. 800 g	69.00
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From the renowned manufactory butchery "Fleisch Pur & More"  
Dry aged heifer, aged 4 weeks on the bone, + 2 weeks in natural beef tallow  
Exclusively with us!

<b>Entrecôte / Rib-Eye</b> (Germany)	ca. 400 g	45.00
<b>Beef Filet Chateaubriand</b> (Germany)	ca. 600 g	99.00

## Specialties from the Grill

**Surf & Turf** 59.00

Argentinian beef filet (250 g) grilled and  
half a lobster au gratin with herb butter

Every other half a lobster 29.00

**Tagliata Robespierre** 49.00

Grilled and carved Australian rump steak, served with marinated arugula,  
roasted pine nuts and freshly slivered Parmesan cheese

**Tagliata Fassona**

Grilled and carved Fassona hip steak, served as Tagliata Robespierre

400 g 59.00

Ladies Cut 200 g 34.90

**Tenderloin Trilogy** 79.00

Our three filets: about 160 g each

Argentinian Beef Filet

U.S.-Triple Star Filet

U.S.-Bison Filet from the grill

**The Ox Orgy** 49.00

Grilled Argentinian beef filet with lemon buttercup and two grilled jumbo  
prawns, served on our mustard teriyaki sauce

**Mexican Tenderloin Sward** 34.90

Grilled beef filets, spicy chorizo, red onions and peppers, on a skewer,  
served on spicy Mexican salsa

**Beef Rossini** 49.00

Grilled Argentinian beef filet with goose liver dome, Perigord truffles,  
cranberry jus and roasted onions



## Specialties from the Grill

<b>Just Surf &amp; No Turf !</b>	59.00
Cod filet, half a lobster, jumbo prawn, scallops and octopus, everything from the grill, served on wok vegetables	
Every other half a lobster	29.00
<b>Braised U.S.-Angus High Rib</b>	34.90
Beef rib braised in the oven for 12 hours, with our mustard teriyaki sauce, served on sweet potato puree with roasted onions	
<b>Grilled Jumbo Prawns (6 pieces)</b>	55.00
Grilled jumbo prawns, garlic, fresh herbs, olive oil, side salad	
<b>Grilled Sole</b>	45.00
Freshly caught sole from the grill, carved at the table, leaf spinach	
<b>Bio-Gambas (1,000 g)</b>	69.00
Easy-peel prawns from organic seawater culture with fresh herbs	
<b>Lamb Chops</b>	34.90
Chops from the lamb crown (double cut), Ireland, spicy and refreshingly marinated, served with Kenya beans in bacon-coat (on request also without bacon)	
<b>Spare Ribs Texas-Style - Simply The Best !</b>	19.90
Juicy, smoked for 6 hours, grilled, served with Cole slaw	
<b>Mixed Grill For Two</b>	per person 29.90
Mixed grill plate with beef steaks, chorizo (pork), lamb chops, crispy duck breast and chicken breast	

# Burger

All burgers come with our crispy French fries

Extra Angus beef paddy 6.50 €

Each side dish change at least 2.00 €

Our beef paddies (200 g) are made from 100% dry aged beef and are made with the highest care by the renowned manufactory butchery “Fleisch Pur & More“. The burger buns are also made with the best ingredients and come from the Meddeler baker from Freigericht / Hasselroth.

## **Classic-Burger** 15.90

Juicy Angus beef (200 g), lettuce, tomato, fresh and sour cucumber, cheddar, burger sauce

## **BBQ-Burger** 16.90

Juicy Angus beef (200 g), lettuce, tomato, fresh and sour cucumber, cheddar, crispy bacon, roasted onions and BBQ sauce

## **Carpnese-Burger** 16.90

Juicy Angus beef (200 g), buffalo mozzarella, arugula, extra tomato and original pesto Genovese, served in focaccia bun

## **Hot Mexican-Burger** 16.90

Juicy Angus beef (200 g), lettuce, tomato, fresh and sour cucumber, fiery jalapeños, cheddar, roasted onions and hot Mexican salsa

## **Tenderloin-Burger** 21.90

Very tender juicy grilled beef filet slices in BBQ Style with our steak pepper, lettuce, tomato, fresh and sour cucumber, cheddar, crispy bacon and roasted onions

## **Bison-Burger** 29.90

Very tender juicy grilled bison filet slices in BBQ Style with our steak pepper, lettuce, tomato, fresh and sour cucumber, cheddar, crispy bacon and roasted onions

## **Spare Ribs-Burger** 15.90

Juicy spare ribs meat without bones, lettuce, cole slaw, roasted onions and BBQ sauce

# Burger

**Veggie-Burger** 16.90

Grilled vegetables, smoked truffle scarmorza, roasted onions, spicy mango BBQ sauce, served in rye bun

**Mainhatten Double Cheese-Burger** 23.90

2 times 200 g juicy Angus beef, lettuce, tomato, whiskey-aged-bacon from our own ripening room, caramelized red wine onions, cheddar

**Thai & Turf-Burger** 19.90

Juicy grilled Angus beef (200 g) and grilled organic shrimp, lettuce, tomato, cucumber, crispy bacon, roasted onions and our burger teriyaki sauce

**Wagyu Truffle-Burger** 79.00

300 g juicy grilled original wagyu beef with 15% Perigord truffle, smoked truffle scarmorza, foie-gras mayonnaise and roasted onions, served in black bun, comes with sweet potato fried and extra truffle mayonnaise

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**Mayer Lansky-Burger** (low-carb as it can be!)

The classic of the prohibition era in the USA!

Juicy Angus beef (200 g), cheddar, fried egg, crispy bacon, roasted onions, served on extra lettuce, tomato and cucumber with burger sauce

authentic: no bun, no French fries 15.90

with bun and French fries 19.80

**Mayer Lansky-Burger Deluxe**

300 g juicy grilled original wagyu beef with 15% Perigord truffle, smoked truffle scarmorza, fried egg, crispy bacon, roasted onions, served on extra lettuce, tomato and cucumber with burger sauce

authentic: no bun, no French fries 69.00

with bun and French fries 72.90

## Salads & Truffle Pasta

### Caesar Salad 11.90

Crisp romana salad with the classic parmesan garlic dressing, freshly slivered parmesan cheese and crunchy croutons

With grilled chicken breast strips 14.90

With grilled organic prawns 19.90

With carved beef tenderloin medallions 24.90

### Mixed Salad Of The Season 10.90

Optionally with Italian or American dressing

With grilled chicken breast strips 13.90

With grilled organic prawns 18.90

With carved beef tenderloin medallions 23.90

### Thai & Turf Salad 24.90

Mixed salad of the season with grilled organic prawns on lemongrass skewer and beef tenderloin medallions, optionally with Italian or American dressing

### Truffle Caprese 24.90

Tomato carpaccio, buffalo mozzarella served on arugula bed, with olive oil, oregano and freshly slivered black truffle

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### T & T Truffle Cheese-Pasta 26.90

Homemade raviolotti with parmesan truffle filing and freshly slivered Perigord truffle from the parmesan loaf

As an intermediate / small portion 18.90

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## Side Dishes

<b>Royal Jasmin Rice</b>	3.90
<b>Crunchy French Fries</b>	3.90
<b>Sweet Potato Fries</b>	5.50
<b>Sweet Potato Fries</b> with homemade truffle mayonnaise	7.90
<b>Truffle Garlic Fries</b> with truffle, garlic and parmesan	6.90
<b>Sweet Truffle Fries</b> sweet potato fries, fresh truffle, parmesan flakes	15.90

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<b>Polenta Taler</b> crispy fried polenta taler with parmesan crust	5.90
<b>Baked Potato &amp; Sour Cream</b>	4.50
<b>Mashed Sweet Potatoes</b> curry spiced, coriander, coconut	5.50
<b>Classic Mashed Potatoes</b>	4.50

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<b>Grilled Vegetables</b>	4.90
<b>Pak Choi</b> pan-pak choi from the wok	6.90
<b>Spinach, Garlic &amp; Roasted Sesame</b>	5.90
Fresh, young leaf spinach, swirled in butter and garlic, sesame seeds	

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<b>Side Salad</b> with Italian or American dressing	4.90
<b>Side Caesar Salad</b>	6.90
<b>Tomato Salad</b> tomatoes, red onions, oregano, basil, olive oil	5.90
<b>U.S. Cole Slaw</b>	3.90
<b>Gin Cucumber Salad</b> fresh cucumber salad with gin and dill	4.50

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<b>Garlic Bread</b>	4.90
<b>Bread Basket</b> with our homemade aioli	4.90

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<b>Homemade Herb Butter</b>	3.00
<b>Homemade Lemon-Pepper-Butter</b>	3.00
<b>Homemade Truffle Butter</b> with fresh Perigord truffle	5.90
<b>Homemade Truffle Mayonnaise</b>	3.90

# Thai Wok & Curry Dishes

Shall it be mild / spicy (🌶️), medium (🌶️🌶️) or hot (🌶️🌶️🌶️)? Or authentic Thai-spicy (🌶️🌶️🌶️🌶️🌶️🌶️🌶️🌶️🌶️🌶️ really)? We serve all these dishes with royal Jasmin rice.

## 1 Phad Bai Grapraow 🌶️🌶️🌶️

Finely sliced meat (if chosen with meat) with chili, garlic, onions and Grapraow basil with soy and oyster sauce

## 2 Phad Med Mamuang 🌶️

Sliced meat (if chosen with meat) with cashew nuts, shallots, leeks, peppers and onions

## 3 Phad Nam Man Hoi 🌶️

Stir-fried sliced meat (if chosen with meat) with oyster sauce, onions, carrots, peppers, broccoli and mushrooms

## 4 Phad King

Stir-fried sliced meat (if chosen with meat) with soy and oyster sauce, ginger, onions, leek and peppers

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## 5 Gaeng Kheuw Waan 🌶️🌶️🌶️

Green curry with coconut milk, bamboo, Thai eggplant and Thai basil

## 6 Gaeng Panaeng 🌶️🌶️

Panaeng curry with coconut milk, beans, peppers and roasted peanuts

## 7 Gaeng Massaman 🌶️

Massaman curry (the queen among the curries) with special notes and flavors, with coconut milk, sweet potatoes, tomatoes, onions and peanuts

## 8 Gaeng Pet 🌶️🌶️🌶️

Red curry with coconut milk, bamboo, eggplant, peppers, Thai basil and Thai eggplant

each	vegetarian	15.90
	with tofu	16.90
	with chicken	17.90
	with beef	19.90
	with duck	21.90
	with organic prawns	23.90
	with cod filet	26.90

## Thai - Soups & Specials

**Tom Kha** 9.90  
Thai broth with coconut milk, galangal, lemon leaves,  
lemongrass, tomatoes, onions and mushrooms

**Tom Yam** 9.90  
Thai broth, sour-hot, galangal, lemon leaves,  
lemongrass, tomatoes, onions and mushrooms

each with chicken 12.90  
with organic prawns 14.90  
with cod filet 16.90

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**Sup Plā** 21.90  
Thai fish soup, cod filet, organic prawns, lobster wontons, scallop,  
octopus, seaweed, vegetables and black pepper

**Kuay Tiaw Nua Puai** 17.90  
Thai beef soup with rice noodles, vegetables and galangal

**Lobster Wan Tan** 22.90  
6 steamed wontons with lobster filling, served on wok  
vegetables, poured with Thai broth

small portion (4 pieces) 16.90

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**Pad Thai** 19.90  
Fried rice noodles with organic prawns, chicken and tofu, peanuts,  
lime bean sprouts and leek

**Lobster Pad Thai** 34.90  
Fried rice noodles with lobster meat from half a lobsters tail

**Cod Plaa Lad Prik** 29.90  
Fresh cod filet, tomato herb dome, exotic homemade chili sauce,  
with Thai royal Jasmin rice

## Dessert

**Sweet Wontons** 6.90

Crispy dumplings filled with hazelnut, curd cheese, honey, and raisins served with black sesame ice cream

**Lemongrass Crème Brulée** 8.90

**Mango Coconut Panna Cotta** 6.90

**Chocolate Custard** 8.90

Chocolate pudding with candied ginger and chili coconut sauce

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**Green Tea - Ice Cream** 6.90

**Apple-Pie Lemon - Ice Cream** 6.90

**Black Sesame - Ice Cream** 6.90

**Lychee - Ice Cream** 6.90

**Chocolate - Ice Cream** 6.90

**Papaya - Ice Cream** 6.90

**Mixed - Ice Cream** 7.50

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**Double Choc & Grilled Pineapple with Sagù** (Tapioca in pineapple) 12.90

Chocolate brownie, chocolate ice cream, grilled pineapple and a flavor explosion!

**Raspberry Sorbet** lactose free 6.90

**Mango Sorbet** lactose free 6.90

**Raspberry Sorbet & Ferrari Brut** 11.90

**Sweet Surprise** for 2 persons 16.90

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All prices in Euro, VAT included