



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

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!

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.

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...

APERITIFS

St.Germain Hugo	10.50
Ferrari - Mint - Elderflower - Lime - Soda	
Aperol Spritz	10.50
Ferrari - Aperol - Soda	
Lillet Wildberry	10.50
Lillet - Mint - Lime - Wildberry	
Rosato Spritz	10.50
Ferrari - Rosato - Lime - Soda	
Thai&Turf Spritz	10.50
Ferrari - Blackberry - Mint - Lemon - Soda	
Ferrari Red Hugo	10.50
Ferrari - Raspberry - Mint - Lemon - Soda	

ALCOHOL-FREE APERITIFS

Virgin Hugo	6.50
Ginger Ale - Mint - Elderflower - Lime - Soda	
Virgin Aperol Spritz	6.50
Crodino - Soda - Orange	

COCKTAILS

Cosmopolitan	12.50
Grey Goose - Cointreau - Lime - Cranberry Juice	
Daiquiri	12.50
Brugal 1888 - Lime - Sugar	
Gimlet	12.50
Bombay Sapphire - Lime - Lime Juice	
Sour	14.50
Whisky, Pisco, Vodka, Gin or Amaretto	
Moscow Mule	12.50
Grey Goose - Ginger Beer - Lime - Mint - Cucumber	
Negroni	12.50
Bombay Sapphire - Campari - Martini Reserva Rubino	
Old Fashioned	14.50
Woodford Reserve - Cube Sugar - Angostura	
Dark & Stormy	12.50
Gosling's Dark Rum - Ginger Beer - Lime	

ALCOHOL-FREE COCKTAILS

Fruit Punch	6.50
Passion Fruit - Apple - Strawberry - Lemon	
Virgin Mojito	6.50
Homemade Lemonade - Lime - Mint	
Coconut Kiss	6.50
Milk - Coconut - Pineapple - Cherry	

SOFTDRINKS

Cola, Cola Zero, Fanta, Sprite, Spezi	0.2 l / 0.4 l	2.80 / 4.50
Rapp's Fruit Juices	0.2 l / 0.4 l	3.00 / 4.90
Apple, orange, passion fruit, cranberry, banana, cherry, pineapple, grapefruit		
Fever Tree ginger ale, tonic, bitter lemon	0.25 l (bottle)	4.50
Red Bull	0.25 l (can)	4.50
Karamalz	0.33 l (bottle)	3.50
Vöslauer (still/sparkling)	0.2 l / 0.75 l (bottle)	2.90 / 8.50

REFRESHMENT FOR BODY AND SOUL

All our ice teas and lemonades are homemade

Homemade Thai Ice Tea	0.4 l	4.90
Authentic black Thai tea with lemon and mint		
Homemade Seasonal Thai Ice Tea	0.4 l	4.90
Maracuja Lemonade	0.4 l	5.50
Passion fruit, lime and fresh mint		
Lime Ginger Lemonade	0.4 l	5.50
Lime, ginger and fresh mint		
Orientele Hibiscus Lemonade	0.4 l	5.90
Hibiscus, lime, fresh mint, soda		
Homemade Seasonal Lemonade	0.4 l	5.50

BEER FROM THE BARREL

Beck's Pilsner	0.3 l / 0.4 l	3.90 / 5.00
Shandy	0.3 l / 0.4 l	3.90 / 5.00
Cola Bier	0.3 l / 0.4 l	3.90 / 5.00
Franziskaner Wheat Beer	0.5 l	5.50

BEER FROM THE BOTTLE

Corona	0.33 l	4.90
Singha Beer	0.33 l	4.90
Beck's alcohol-free	0.33 l	3.50
Franziskaner Weizen dark, crystal, alcohol-free	0.5 l	5.50

LOCAL CIDER FROM THE BARREL

Possmann Frau Rauscher Apple Wine	0.25 l / 0.5 l	2.90 / 4.90
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WARM DRINKS

Coffee	3.50
Espresso	3.50
Espresso Macchiato	3.50
Double Espresso	5.50
Double Espresso Macchiato	5.50
Cappuccino	4.00
Latte Macchiato	5.00
Thai & Turf Tea (fresh mint, lime, pomegranate)	4.90
Men's „Gedeck“ (espresso, grappa & praline)	9.90
Lady's „Gedeck“ (espresso, liqueur & praline)	9.90

In a mood for a special organic tea?

Ask for our tea menu!

STARTER

Mixed Plate Supreme (for 1 person)	26.90
Grilled scallop, panko prawn, satay gung, grilled octopus, beef carpaccio beef tartare, tuna tartare	
Thai Mixed Starter	19.90
Summer roll, spring rolls, satay gung, satay gai, panko prawn, tod man pla	
Thai-Caprese	14.90
Fruity papaya, buffalo mozzarella, Thai-pesto spicy mango-papaya sauce	
Tempura Fried Soft-Shell Crabs	24.90
Soft-shell crabs fried in tempura, various sauces	
Thai Papaya Salad	15.90
Green spicy papaya, according to an original Thai recipe	
Summer Rolls	14.90
With fresh vegetables, rice noodles, fresh herbs, prawns served with Hoi-Sin peanut sauce (vegetarian on request)	
Bison Tartare	29.90
U.S. bison filet, hand-chopped, classically spiced, served with garlic crostini	
Thai-Beef Tartare	18.90
Argentinian Angus filet, hand-chopped, spicy and hot marinated served with garlic crostini	
Tod Man Plā	14.90
Thai potato-fish-balls, deep fried, served with cucumber chili dip	

STARTER

Roast Beef Tonnato 17.90

Medium grilled roast beef in fine slices, tuna sauce

Faroe Salmon Tartare & Sweet Mango Mustard 18.90

Wild catch salmon from the Faroe Islands, sweet & spicy mango-mustard-dip and wasabi salad

Black Truffle Fassona Carpaccio 26.90

Finest Fassona beef carpaccio, very mildly marinated served with freshly slivered black truffle

Vegetarian Crispy Spring Rolls 9.90

Hand-rolled, with fresh vegetables, glass noodles, served with sweet sour sauce

Classic Beef Carpaccio 17.90

Wafer-thin sliced Angus filet, marinated with lemon and olive oil, arugula, freshly slivered parmesan cheese

Sashimi Tuna Tartare & Spicy Mashed Papaya 19.90

Tuna filet on spicy papaya puree, diced by hand

Sashimi Tuna Thai Carpaccio 16.90

Wafer-thin sliced tuna filet, spicy sesame soy marinade, fine spring onions Thai basil and coriander

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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

STARTER

Thai Salmon Ceviche	19.90
Marinated Faroe salmon with lime, lemongrass, ginger, red onions, coriander, chili, fish sauce, served on a rice bed with cucumber-kimchi	
Deep Blue Surf (from 2 persons) per person	24.90
Salmon / tuna tartare, pickled salmon, tuna carpaccio, ceviche, scallop, swordfish carpaccio, seaweed salad, ginger, various dips	
Grilled Hokkaido Scallops	23.90
Glassy grilled Japanese scallops from Hokkaido Island, served on sweet sour eggplants with mustard-teriyaki-sauce and crispy roasted onions	
Grilled Octopus	19.90
Grilled giant octopus with lemon, olive oil, fresh herbs and sour cream	
Gambas on Thai-Guacamole	18.90
Steamed organic prawns from sea water culture, served on spicy avocado cream according to a Thai recipe	
Crispy Panko Prawns	16.90
Crispy baked organic prawns in panko coat	
Satay Gai	9.90
Grilled chicken filet skewers with peanut sauce	
Satay Gung	16.90
Grilled organic prawns on lemongrass skewers, garlic, sweet sour sauce	
Thai Artichoke Salad	13.90
Artichoke salad with spicy Thai dressing	

STARTER

Thai Beef Salad “Šlad neux“

16.90

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

...If needed reeeaaally quickly...

Our Speed-Starter

Bacon Wrapped Dates

9.90

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

STARTER THAI - SOUPS

Tom Kha

Thai broth with coconut milk, galangal, lemon leaves, lemongrass, tomatoes, onions and mushrooms

Tom Yam

Thai broth, sour-hot, galangal, lemon leaves, lemongrass, tomatoes, onions and mushrooms

each	vegetarian	9.90
	with chicken	12.90
	with organic prawns	14.90
	with cod filet	16.90

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

Beef Filet (Argentina)	250 g	34,50
	400 g	59,00
Chateaubriand carved, for 2 persons	600 g	89,00
	each additional 100 g	16,00
Beef Filet (USA, Nebraska Triple-Star)	250 g	58,00
	400 g	92,00
Chateaubriand carved, for 2 persons	600 g	139,00
	each additional 100 g	24,00
Bison Filet (USA)	250 g	85,00
	400 g	138,00
Chateaubriand carved, for 2 persons	600 g	205,00
	each additional 100 g	35,00
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Rump Steak (Australian Grain Fed / AUS)	400 g	39,90
	600 g	59,00
	each additional 100 g	10,00
U.S. Striploin (USA-Angus-Rump Steak from Nebraska)	400 g	45,00
	600 g	67,00
	each additional 100 g	11,50
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Wagyu Rib-Eye Kobe Style (Score AA 8/AUS) on request each 100 g		65,00
Orig. Kagoshima Filet (Score A4/Japan) on request each 100 g		95,00

STEAKS

U.S. Rib-Eye (USA, Nebraska Angus)	400 g	45.00
	600 g	67.00
	each additional 100 g	11.50
Whiskey-Aged Rib-Eye (Scotland)	400 g	39.90
	600 g	59.00
	each additional 100 g	10.00
Wagyu Flank Steak (AUS) carved, for 2 persons Dry Aged, speciality from the belly lap of the U.S. beef	ca. 1,000 g	109.00

Dry-Aged from the in-house ripening room

Porterhouse Steak for 2 persons, T-Bone with rump steak and filet on the bone	each 100 g	13.50
Tomahawk Steak for 2 persons, Very tender rib-eye matured on the upper rib bone	at least 1,000 g	99.00
Côte de Bœuf Roast beef on the bone	each 100 g	12.50

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!

Entrecôte / Rib-Eye (Germany)	ca. 400 g	45.00
Beef Filet Chateaubriand (Germany)	ca. 600 g	119.00

SPECIALTIES FROM THE GRILL

Surf & Turf	69.00
Argentinian beef filet (250 g) grilled and half a lobster au gratin with herb butter	
every other half a lobster	35.00
Tagliata Robespierre	49.00
Grilled and carved Australian rump steak, served with marinated arugula, roasted pine nuts and freshly slivered Parmesan cheese	
Tenderloin Trilogy	89.00
Our three filets: about 160 g each Argentinian beef bilet U.S.-Triple star filet U.S.-Bison filet from the grill	
The Ox Orgy	55.00
Grilled Argentinian beef filet with lemon buttercup and two grilled jumbo prawns, served on our mustard teriyaki sauce	
Mexican Tenderloin Sword	34.90
Grilled beef filets, spicy chorizo, red onions and peppers, on a skewer, served on spicy Mexican salsa	
Beef Rossini	59.00
Grilled Argentinian beef filet with goose liver dome, Perigord truffles, cranberry jus and roasted onions	

SPECIALTIES FROM THE GRILL

Just Surf & No Turf !	69.00
Cod filet, half a lobster, jumbo prawn, scallops and octopus, everything from the grill, served on wok vegetables	
every other half a lobster	35.00
Braised U.S.-Angus High Rib	34.90
Beef rib braised in the oven for 12 hours, with our mustard teriyaki sauce, served on sweet potato puree with roasted onions	
Grilled Jumbo Prawns (6 pieces)	59.00
Grilled jumbo prawns, garlic, fresh herbs, olive oil, side salad	
Bio-Gambas (1,000 g)	69.00
Easy-peel prawns from organic seawater culture with fresh herbs	
Lamb Chops	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)	
Spare Ribs Texas-Style - Simply The Best !	19.90
Juicy, smoked for 6 hours, grilled, served with cole slaw	
Mixed Grill For Two	from 2 persons, 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

Carpese-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, crispy bacon 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 comes with sweet potato fries and extra truffle mayonnaise

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

T & T Truffle Cheese-Pasta 26.90

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

as an intermediate / small portion 18.90

SIDE DISHES

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

Baked Potato & Sour Cream	4.50
Mashed Sweet Potatoes curry spiced, coriander, coconut	5.50
Classic Mashed Potatoes	4.50

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

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

Garlic Bread	4.90
Bread Basket with our homemade aioli	4.90

Homemade Herb Butter	3.00
Homemade Lemon-Pepper-Butter	3.00
Homemade Truffle Butter with fresh Perigord truffle	5.90
Homemade Truffle Mayonnaise	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

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

Sup Plā	21.90
Thai fish soup, cod filet, organic prawns, lobster wontons, scallop, octopus, seaweed, vegetables and back 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	
Moo Dang	19.90
Juicy grilled and spiced pork belly, with Thai vegetables in chili-soy sauce, with Thai royal Jasmin rice	
Thai Style Frog Legs	21.90
Juicy frog legs Thai style from the wok with Thai royal Jasmin rice	

DESSERTS

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	
Mango Banana Mousse with Mango Sorbet	9.90
Double Choc & Grilled Pineapple with Sagù (Tapioca in pineapple)	12.90
Chocolate brownie, chocolate ice cream, grilled pineapple	
New York Cheesecake with homemade Bourbon Whiskey - Ice Cream	11.90
Raspberry Sorbet & Ferrari Brut	11.90
Sweet Surprise	for 2 persons 16.90
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Green Tea - Ice Cream	6.90
Cinnamon Apple - 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
Vanilla - Ice Cream	6.90
Mixed - Ice Cream	7.50
Bourbon Whiskey - Ice Cream	12.50
Raspberry Sorbet lactose free	6.90
Mango Sorbet lactose free	6.90
Lime Sorbet lactose free	6.90

All prices in Euro, VAT included