



ENGLISH
MENU

MODULAR PRINCIPLE

Put together what you fancy...
Meat or fish, side dish(es) and sauce(s).

SIDE DISHES

FRENCH FRIES	5,50€
SWEET POTATO FRIES	6,00€
CHILI-CHEESE FRIES ^{NEW}	8,90€
<i>chili con carne, jalapenos, cheddar, mozzarella</i>	
ROSEMARY POTATOES	5,50€
REGIONAL BAKED POTATO	5,90€
<i>with sour cream dip</i>	
MUNICH MASH - MASHED POTATOES	6,50€
<i>with lots of butter, cream, spring leek</i>	
MUSHROOM RISOTTO ^{NEW}	8,50€
MIXED MUSHROOMS ^{NEW}	7,90€
<i>mixed mushrooms, sojasauce, lime, garlic</i>	
CREAMY POTATOE GRATIN ^{NEW}	8,90€
CHEESE SPAETZLE ^{NEW}	7,50€
BAGUETTE WITH HERB BUTTER	4,90€
SURF'YOUR'TURF	11,90€
<i>1 piece whole Black Tiger King Prawn, wild caught</i>	
BLACK TIGER PRAWNS	9,90€
<i>(shellless) in herb-garlic butter</i>	
CREAMED SPINACH ^{NEW}	5,90€
ONION RINGS ^{NEW}	4,90€
OVEN VEGETABLES	5,50€
CORN WITH HERB BUTTER	4,90€
COLE-SLAW	4,90€
SIDE SALAD	5,90€

DIPS / SAUCES homemade

TRUFFLE MAYONNAISE	4,40€
CHILI MAYONNAISE	3,40€
SOUR CREAM	2,90€
AIOLI <i>from the roasted garlic</i>	3,90€
BELL'S BURGER SAUCE	2,90€
CHIMMICURRI ^{NEW}	3,40€
BBQ SAUCE	2,90€
BUFFALO-CHILI-BUTTER SAUCE	2,90€
ASIA-SWEET-CHILI SAUCE	2,40€
PORT WINE-BEEFJUS	5,50€
COGNAC-PEPPER CREAM SAUCE	5,50€

BUTTER homemade

HERB BUTTER	2,50€
HONEY-BOURBON BUTTER ^{NEW}	3,00€
TRUFFLE BUTTER	3,50€
FERMENTED PEPPER	2,00€
<i>green peppercorns in sea salt</i>	
HEINZ KETCHUP	0,90€
HEINZ MAYONNAISE	0,90€
HEINZ KETCHUP & MAYONNAISE MIX	0,90€

DONENESS

ACCORDING TO THE RECOMMENDATION OF OUR MEAT SOMMELIER ^{NEW}
(depending on type & variety the ideal degree of doneness)

or

BLACK & BLUE

(Roasted on the outside, cool and raw on the inside)

RARE

(Heavy seared, max. 45° in the core and therefore still raw)

MEDIUM RARE

(Seared, core at a maximum of 55° and still appears bloody)

MEDIUM

(Well seared, inside 55-59° and pink)

MEDIUM-WELL

(Slowly roasted on a small fire, core only slightly pink at 60-72°)

WELL DONE

(Well done. Apply at this cooking level we do not take any responsibility)

STILL TOO RAW? - OR DIFFERENT COOKING LEVELS FOR A LARGE STEAK?
ASK FOR OUR HOT STONE...



APERITIF

CLASSICS 0,2l

7,90€

HUGO
LILLET WILDBERRY
LILLET LEMON
CAMPARI SODA
CAMPARI ORANGE
NEGRONI

SPRITZ 0,2l

7,90€

APEROL SPRITZ
APEROL LEMON SPRITZ
RHUBARB SPRITZ
CAMPARI SPRITZ
LA DUCHESSA (THE DUKE) **NEU**
(regional alternative to Aperol, 100% Bio)

CLASSICS ALCOHOL-FREE

7,90€

VIRGIN APEROL
VIRGIN HUGO
VIRGIN WILDBERRY

ESPRESSO MARTINI **NEW**

10,90 €

*Lion's Vodka, Espresso,
Espresso Liquor*

HOMEMADE 0,4l

6,60€

ICE-TEA
Apple, mango, passion fruit, orange or rhubarb
GRAPEFRUIT ROSEMARY LEMONADE
CUCUMBER GINGER LEMONADE

SPARKLING

BELL'S SEKT CHARDONNAY BRUT **NEU**

BELL'S SEKT ROSÉ **NEU**

Bottle 0,20l 9,90€

Bottle 0,75l 26,00€

MOET & CHANDON BRUT

Bottle 0,20l 19,90€



Service charges (Tips) are applicable and not included in prices. Kindly ask for our special menu if you are allergic to some spices or ingredients. We charge €0.50 for ToGo packaging

APPETIZER

BURRATA (<i>Mozzarella with a creamy core</i>) <i>Lukewarm cherry tomatoes / basil / olive oil / balsamic vinegar / bread</i>	14,90€
CARPACCIO FROM REGIONAL GRAZING OX <i>Arugula / Parmesan / Lemon Emulsion / bread</i>	18,80€
BRESAOLA FROM JAPANESE WAGYU CATTLE ^{NEU} <i>Wasabi mayonnaise / grated stained egg yolk / radish cress / bread</i>	21,90€
TATAR FROM BAVARIAN GRAZING OX <i>Hand cut (not minced)</i> <i>Fried quail egg from a regional farmer / mustard caviar / pickled cucumber / bread</i>	19,90€
BUFFALO CHICKEN WINGS <i>plus side dishes</i> <i>incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce or Buffalo Chilli Sauce)</i>	6pcs 10,90€ 12pcs 15,90€
OCTOPUS GRILLED <i>Yellow lentils / watercress / balsamic vinegar</i>	18,80€
CHORIZO SAUSAGE FLAMBÉED <i>Homemade chorizo sausage / Rum</i> <i>This appetizer is served on a clay table-grill, flambéed with bread</i>	9,80€
BEEF RIB FINGERS U.S.D.A. PRIME BLACK ANGUS USA <i>plus side dishes</i> (3-5 SKEWER, CA. 500g). Large appetizer for 2-3 people <i>Lemongrass / Ginger / Soy / Marinade</i> A special piece from the rib cage of a cattle. Which is not too tender, but juicy and perfectly marbled. Not to be recommended for fillet eaters!	29,90€

MIXED STARTER PLATTERS

Put together what you like...



Example:

- Tatar
- Octopus
- 12 chicken wings

SOUPS

BEEF BROTH <i>Vegetables / Beef / weekly different varieties</i>	7,90€
TOMATO SOUP <i>Made from three different type of tomatoes / Pesto</i>	8,50€
CREAMY HOKAIDO PUMPKIN SOUP ^{NEW} <i>Styrian pumpkin seed oil / roasted pumpkin seeds</i>	8,90€

SALADS

MIXED SALAD	10,90€
<i>Salads / lettuce / house dressing</i>	
CEASAR SALAD	13,90€
<i>Romaine lettuce / parmesan / croutons / anchovies</i>	
ICE LETTUCE SHIP	12,90€
<i>Blue cheese / bacon / diced tomatoes</i>	
BELL'S BIG GOURMET SALAD PLATTER	14,40€
<i>Salads / lettuce / house dressing / seeds</i>	
PIMP YOUR SALAD	
+ 1/2 SLICED AVACODO ^{NEW}	2,90€
+ GRILLED HALLOUMI CHEESE	4,90€
+ MARINATED STRIPS OF THE DEBONED CHICKEN DRUMSTICK	5,40€
+ MUSHROOMS	7,90€
<i>Mixed mushrooms, sojasauce, lime, garlic</i>	
+ BEEF FILLET SLICES (TIPS)	9,90€
+ SHELLLES BLACK TIGER PRAWNS	9,90€
<i>in herb-garlic-butter</i>	
+ WHOLE BLACK TIGER PRAWN (PRICE PER PIECE)	11,90€
+ GRILLED SALMON AND ZANDER (PIKE-PERCH) FILLET ^{NEW}	12,90€
<i>Wakame salt / lime</i>	

KID'S MENU

(FOR KIDS TILL 12 YEARS AND SENIORS)

I DON'T KNOW	8,40€
<i>Spaghetti Bolognese</i>	
I DON'T CARE	10,90€
<i>Cheeseburger small (120g Beef)</i>	
I'M NOT HUNGRY	10,90€
<i>Pork Rib Burger small</i>	
I DON'T WANT THAT	9,90€
<i>Chicken Wings 6pcs</i>	
ANYTHING	9,90€
<i>Spare Ribs</i>	
LEAVE ME ALONE ^{NEW}	5,50€
<i>5 Fish fingers</i>	
<u>additional small fries (S) or mashed potatoes with Ketchup, Mayonnaise or Mix</u>	4,50€

MAIN COURSE

BELL'S CHILLI CON CARNE <i>Jalapenos / sour cream / fresh coriander are served separately</i>		14,40€
BUFFALO CHICKEN WINGS <i>plus side dishes</i> <i>incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce or Buffalo Chilli Sauce)</i>	6pcs 10,90€ 12pcs 15,90€	
BRAISED OX CHEEKS <i>in redwine sauce / oven-roasted vegetables plus side dishes (Tip: mashed potatoes)</i>		23,90€
BEEF FILLET SLICES (TIPS) ca.250g <i>in cognac pepper cream sauce / grilled fig plus side dishes (Tip: mashed potatoes)</i>		33,30€
SPARE RIBS FROM BAVARIAN PORK <i>plus side dishes</i> <i>incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce or Buffalo Chilli Sauce)</i>		21,90€
STEAKHOUSE BOLOGNESE <i>Spaghetti / home minced, regional beef / Love</i>		14,40€
SPAGHETTI WITH RAGOUT OF OCTOPUS <i>Tomato white winesauce / balsamic-glazed pearl onions</i>		17,90€
BEEF RIB FINGERS U.S.D.A. PRIME BLACK ANGUS USA <i>plus side dishes</i> (3-5 SKEWER, CA. 500g) <i>Lemongrass / Ginger / Soy / Marinade</i>		29,90€

A special piece from the rib cage of a cattle. Which is not too tender, but juicy and perfectly marbled. Not to be recommended for fillet eaters!

FISH

GRILLED SALMON FILLET <i>plus side dishes</i> <i>Wakame salt / lime</i>		20,90€
GRILLED ZANDER (PIKE-PERCH) FILLET <i>plus side dishes</i> <i>Thyme / garlic / herb-butter</i>		19,90€
LOBSTER TAIL <i>(1 piece ca. 260g) plus side dishes</i> <i>Garlic / butter / parmesan</i>		59,00€

STEAKHOUSE BURGER 800°

prepared with 800° New York Southbend Beefer

CHEESEBURGER

Daily fresh minced beef. High-quality beef from locally raised grassfed cattle

Butter Brioche / Irish Block Cheddar / Tomato / Lettuce / Onion / Pickle / Bells Burger Sauce

200g MEDIUM 17,90€

200g WELL 17,90€

PORK RIB BURGER

Butter Brioche / juicy and pulled pork / Tomato / Lettuce strips /
baked onion rings / Bell's BBQ Sauce

17,50€

CHICKEN BURGER

Naturally grilled on the 800° Beefer

Butter Brioche / juicy deboned and marinated chicken leg /
Tomato / Lettuce / Onion Avocado Cream

15,50€

VEGGIE BURGER

Wholegrain Bun / Homemade Oatmeal Vegetable Patty / Halloumi Cheese /
Tomato / Lettuce / Onion / Homemade Mango Chutney

14,90€

BELL'S POWER CHILI BURGER (VERY HOT)

Butter Brioche / 200g fresh beef / juicy and pulled pork /
double cheese / Bacon / Jalapenos / Chili Mayonnaise

200g MEDIUM 22,22€

200g WELL 22,22€

TOPPINGS

Extra Beef Patty 200g (L)	8,50€	Extra Avocado (1/2)	2,90€
Extra Beef Patty 120g (S)	4,50€	Extra regional fried egg	2,00€
Extra Irish Cheddar Cheese	2,00€	Extra Blue Cheese	2,50€
Extra Bacon	2,00€	Roasted onions	1,50€
Extra Beef-Bacon ^{NEW}	2,50€	Onions with butter	2,00€
Extra Jalapenos	2,00€	Chorizo Sausage ^{NEW} (homemade)	4,90€



WET-AGED STEAKS

prepared on the 800° New York Southbend Beefer

More than 90 percent of the meat available in stores is wet aged, also known as Classic Aged or Wet Aged. In this process, the cuts are removed from the bone and vacuum-sealed immediately after slaughter. The meat then ages without oxygen for about two to three weeks, typically in a dark room. This method ensures an even aging process and retains the natural moisture in the meat, making it particularly juicy. Wet aged meat is the standard in many butcher shops and markets.



FILET
ohne Fett



RIB-EYE
Fettauge



ROASTBEEF
Fettrand



PORTERHOUSE
Roastbeef & Filet

VEGANES STEAK ^{NEW}

Redefine Plant Based – 3D-Printed Plant-Based Steak

The juicy flank steak from Redefine Meat is made from purely plant-based ingredients and delights even meat lovers with its aromatic flavor and firm texture. Despite its lean nature, it impresses with a wealth of delicious flavors, earning it a prestigious place among renowned top chefs worldwide. Redefine Meat offers an exceptional dining experience for both vegans and meat enthusiasts alike – without compromising on taste or sustainability.



Produced without genetically modified organisms (GMO) and free from animal-derived ingredients, this innovative meat alternative is the ideal way to enjoy responsible dining.



VEGANES FLANK STEAK

300g*

39,90€

WET-AGED STEAKS



PORTERHOUSE & T-BONE CLASSIC AGED

Porterhouse USA / Black Angus / US Prime Beef	ca. 1.200g*	139,90€
T-Bone USA / Black Angus / US Prime Beef	ca. 600g*	64,90€

BEEF FILLET / TENDERLOIN

Fillet Bayern / Fleckvieh	ca. 250g*	40,40€
Fillet Ireland / Hereford	ca. 250g*	44,40€
Fillet Argentina / Angus	ca. 250g*	38,80€
Fillet Australia ^{TIP} / Black Angus / Platin Label, MS3+	ca. 250g*	51,90€
Fillet Japan / Wagyu / Platin Label A5 (min. 200g)	je 50g**	29,50€

RIB-EYE / ENTRECÔTE

Rib-Eye Argentina / Angus	ca. 330g*	35,90€
Rib-Eye Australia / Black Angus	ca. 330g*	46,90€
Rib-Eye Emmering ^{TIP} (local) / Wagyu Westerberger MS 6/7 (min. 200g)	je 50g**	16,60€

ROASTBEEF / RUMPSTEAK

Roastbeef Argentina / Angus	ca. 330g*	33,90€
Roastbeef Australia / Black Angus / Platin Label, MS3+	ca. 330g*	41,90€
Roastbeef Emmering ^{TIP} (local) / Wagyu Westerberger MS 6/7 (min. 200g)	je 50g**	16,40€
Roastbeef Japan / Wagyu / Platin Label A5 (min. 200g)	je 50g**	26,90€

*Fixed portions.

** The total weight of Wagyu Beef can be ordered in 50g increments.
At least 100g, otherwise the steaks will be too thin.

MAKE IT SURF ' & TURF

1 piece whole Black Tiger King Prawn | wild caught
piece 11,90 €

MAKE IT GOLD

24 Karat real gold leaf plating
pro 50g meat 5,90€

Discover our changing specials in the green area of our digital steak list!
You can find these on the televisions, tablets, in the guest WiFi (home page)
or conveniently using the following QR code.





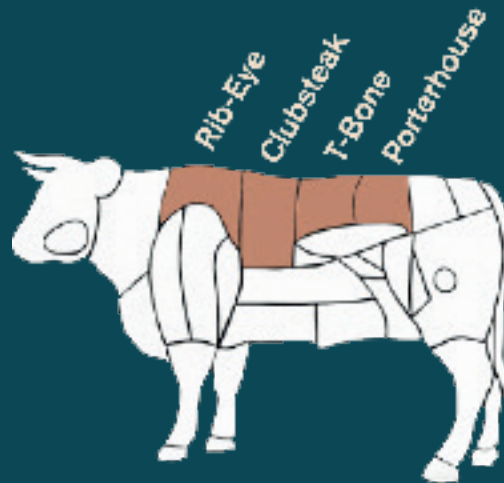
DRY AGED STEAKS

(Originating from our in-house aging racks)
prepared on 800° New York Southbend Beefer

**REGIONAL BAVARIAN AND AUSTRIAN GRASS-FED CATTLE
WITH A AGING PERIOD OF 6 WEEKS.**

The fully aged back is sawn into slices, resulting into a wide variety of pieces with different weight classes.

The aging and grilling process are done with the bone.
The steaks are between 350g and 1.5kg with a bone content of approx. 5 - 10%.



FROM AGING TO GUEST...

MEAT PROCESSING FOR PREMIUM CUTS (approx. 4cm thick)

1. AGING CHAMBER

Here, the meat ages for a minimum of 6 weeks at approx. 2°C.

2. ACCLIMATIZATION

For about 10 minutes at room temperature.

3. BEEFER

For about 2 minutes at approximately 800°C.

6. BEEFER

For about 1 minute at approx. 800°C for surface heating.

5. HEAT LAMP

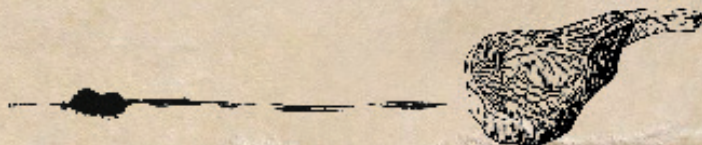
For about 5 minutes at approx. 52°C for resting.

4. OVEN

For about 15 minutes at approx. 160°C.

7. PLATED

After about 35 minutes, the steak can be served.



ORDERING PROCESS



1. CHOOSE YOUR STEAK FROM THE FOLLOWING CATTLE:

- BAVARIAN OX FROM ISMANING

Our ox meat comes from the municipal farm Karlshof in Ismaning, just 5 km away. The animals are raised in humane conditions in airy, straw-bedded stalls. They are exclusively fed with their own and regional feed. Due to a balanced diet with a high fiber content, the oxen grow more slowly, developing a particularly fine-grained and marbled meat. These animals are well-known for the ox roasting at Oktoberfest. The dry-aged beef from the Ismaning ox is available exclusively at our establishment – a true rarity for meat lovers.

- OLD “GRANNY” COW

This special meat comes from a cow that is at least 12 years old, raised in the “Munich Speckgürtel” region. After a long and valuable life as a dairy cow, the beef develops a particularly intense flavor, which is enhanced by a six-week aging process in our aging chamber. This rarer cut of meat, combined with dry aging, is one of our specialties and offers an extraordinary tasting experience – a true delight for connoisseurs.

- AUSTRIAN ALPINE OX

The Styrian Almox (animal welfare meat) is considered one of the best beef varieties in Austria. The oxen are raised on over 530 local alpine pastures, where they grow slowly and are kept in humane conditions, guaranteed to be free from genetic modification. Thanks to high-quality feed consisting of lush grasses and herbs, they develop fine marbling and a robust, yet tender flavor over approximately 26 months. With their stress-free upbringing in special resting stalls before slaughter, this meat offers the highest quality. With every portion, you not only contribute to animal welfare but also support the preservation of nature – protecting 50 m² of valuable Styrian alpine meadows. Enjoy with a clear conscience!

2. CHOOSE YOUR FAVORITE CUT:



RIB-EYE
fat eye



CLUBSTEAK
hardly any fillet



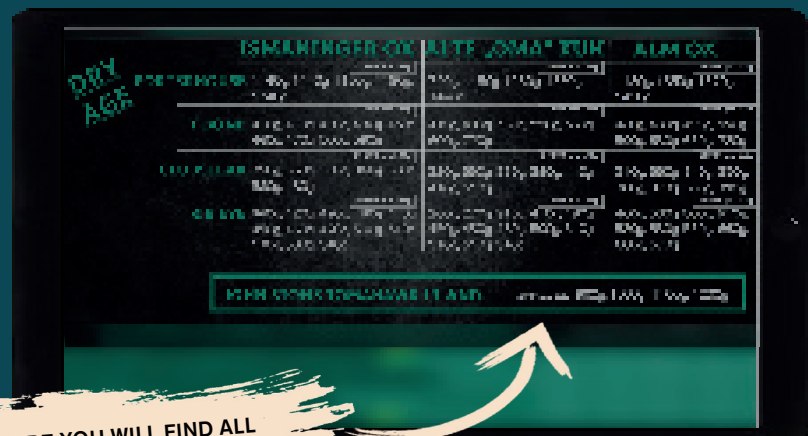
T-BONE
smaller fillet



PORTERHOUSE
big fillet part

3. CHOOSE YOUR STEAK SIZE(S):

All our steaks are freshly cut and carefully trimmed. You can find the current sizes and offerings on the televisions, tablets, in the guest Wi-Fi (homepage), or simply by using the following QR code. Let yourself be surprised by our diverse steak selection!



HERE YOU WILL FIND ALL
DRY-AGED STEAKS!

SHARING IS CARING...

MAKE YOUR DINNER AN EXPERIENCE!

**BELL'S MIXED PLATTERS FOR GUESTS WHO LIKE TO TRY
(also possible for starters and desserts)**

Put together whatever you want for as many people as you want. Are you comparing one of our oxen with grandma, dry age with wet age or a piece of Wagyu for everyone to try? We will be happy to advise you on meat and quantity and are available to answer any questions at any time.

Side dishes and sauces are served in bowls. That's what suits a sociable person
Nothing stands in the way of your tasting experience. If you have different cooking levels, we are happy to bring a hot stone on which you can continue cooking as desired
- by yourself and at the table.



DESSERT

CRÈME BRÛLÉE FROM TONKA BEANS <i>with seasonal ice cream</i>	9,90€
LUKEWARM CHOCOLATE CAKE <i>with a liquid core, raspberries and fresh fruits</i>	9,90€
HOT LOVE <small>NEW</small> <i>Vanilla ice cream with hot raspberries</i>	8,90€
APPLE STRUDEL <small>NEU</small> <i>with vanilla ice cream and cream</i>	9,90€
BELL'S FR-UFO <small>NEU</small> <i>Butter brioche, stuffed with vanilla ice cream, seasonal fruit, coconut shot (alcohol free)</i>	8,90€
CHEESECAKE <i>with chocolate, cinnamon parfait and mulled wine cherries</i>	10,40€
CHEESE SELECTION <i>with nuts and fruit mustard</i>	12,90€
SEASONAL ICE CREAM OR VANILLA ICE CREAM <i>1 scoop, fruity garnish</i>	2,90€
AFFOGATO <small>NEW</small> <i>Espresso with vanilla ice cream</i>	5,80€
DESSERT VARIATION ON THE WOODEN BOARD, FROM 2 PEOPLE <i>e.g. cheesecake, chocolate cake, various mousses in a glass, ice cream, fruits. The composition may vary depending on inventory.</i>	<i>per person</i> 12,90€
PLATE MONEY <i>(for cakes you have brought with you)</i>	<i>per person</i> 2,90€



DRINKS

OPEN WHITE WINES

	0,1l	0,2l
GRÜNER VELTLINER QUW NÖ <i>Aigner, Weinviertel (Austria)</i>	2,70€	4,90€
SAUVIGNON BLANC DAC NEU <i>Weingut Schneeberger, Südsteiermark (A)</i>	4,60€	8,50€
CHARDONNAY DRY QBA <i>Dr. Bassermann-Jordan, Pfalz (Germany)</i>	4,80€	8,90€
LUGANA DOC SCOLARI <i>Puegnago del Garda, Lombardei (Italy)</i>	4,80€	8,90€

OPEN RED WINES

PRIMITIVO DI SALENTO IGT <i>Cantina Botter, Apulien (Italy)</i>	3,20€	5,60€
„CECIOS“ CRIANZA RIOJA DOCA <i>Bodegas Marqués, Rioja (Spain)</i>	4,00€	7,30€
TATONE MONTEPULCIANO D'ABRUZZO DOC NEU <i>Cantine Spinelli, Abruzzen (I)</i>	4,60€	8,50€
„URSPRUNG“ CUVÉE DRY QBA <i>Cabernet Sauvignon, Merlot, Portugieser Schneider, Pfalz (Germany)</i>	4,80€	8,90€

OPEN ROSÉ WINES

BARDOLINO CHIARETTO DOC <i>Lenotti, Venetien (Italy)</i>	4,00€	7,40€
---	-------	-------

WINE SPRITZER

	0,2l	0,4l
WINE SPRITZER WHITE	5,20€	8,30€
WINE SPRITZER RED	5,20€	8,30€
WINE SPRITZER ROSÉ	5,20€	8,30€



BELL'S SPARKLING WINE

BELL'S SEKT CHARDONNAY BRUT

Masterful sparkling wine culture from exquisite Chardonnay grapes! It foams on the palate. The whole thing is silky and shines with an elegant body that will amaze you. Excellent delicate with fine creaminess, a touch of spice and minerality and the fine mousseaux.

BELL'S SEKT ROSÈ TROCKEN

This cuveé is made with infinite patience by the hands of our experienced cellar master. Every detail, every nuance receives full attention. A fresh, youthful scent and a fine mousseaux are the hallmarks of this sparkling wine. All around a harmoniously rounded top sparkling wine!



0,75L 26,00 €

0,20L 9,90 €

BELL'S WINE

BELL'S LUGANA D.O.C. (2022)

*Trebbiano de Soave
Agricola Brunello, Pozzolengo, Italy*

0,75L 29,00 €

BELL'S VINO ROSSO D.O.C. (2021)

*Merlot
Agricola Brunello, Pozzolengo, Italy*

0,75L 34,00 €



SOFTDRINKS

	0,2l	0,4l
HOMEMADE ICETEА		6,60€
<i>Apple, mango, passion fruit, orange, rhubarb or elderflower</i>		
GRAPEFRUIT ROSEMARY LEMONADE		6,60€
CUCUMBER GINGER LEMONADE		
SPRITZERS		
<i>Apple, mango, blackcurrant, passion fruit, orange, rhubarb or elderflower</i>	3,50€	4,50€
JUICES		
<i>Apple, mango, blackcurrant, passion fruit, orange, rhubarb or elderflower</i>	3,95€	5,50€
COLA-MIX / LEMONADE	3,50€	4,50€
COCA COLA / LIGHT / ZERO	bottle 0,2l	3,95€
FANTA	bottle 0,2l	3,95€

MINERAL WATER

TABLEWATER SPARKLING & STILL	0,2l	2,90€
TABLEWATER SPARKLING & STILL	0,4l	3,90€
MINERALWATER MORELLI (<i>sparkling</i>)	0,75l	7,90€
MINERALWATER MORELLI (<i>still</i>)	0,75l	7,90€



ACQUA
MORELLI

BEERS (SCHWEIGER, LOCAL BREWERY)

LAGER DRAFT BEER (SMALL)	0,25l	3,90€
LAGER DRAFT BEER (NORMAL)	0,5l	4,80€
DARK LAGER BIER	0,5l	4,80€
ALCOHOL-FREE LAGER BIER	0,5l	4,80€
PILS	0,3l	4,40€
WHITEBEER DRAFT (WHEAT BEER)	0,5l	4,90€
DARK WHITEBEER (WHEAT BEER)	0,5l	4,90€
LIGHT WHITEBEER (WHEAT BEER)	0,5l	4,90€
ALCOHOL-FREE WHITEBEER (WHEAT BEER)	0,5l	4,90€
COLA-WHITEBEER (WHEAT BEER)	0,5l	4,90€
LEMONADE-WHITEBEER (WHEAT BEER)	0,5l	4,90€
RADLER (LEMONADE-LAGER BEER)	0,5l	4,80€

HOT DRINKS

COFFEE	CUP	3,70€
MILK COFFEE	CUP	4,40€
ESPRESSO	CUP	3,20€
ESPRESSO MACCHIATO	CUP	3,40€
DOUBLE ESPRESSO	CUP	4,20€
DOUBLE ESPRESSO MACCHIATO	CUP	4,40€
CAPPUCCINO	CUP	4,40€
LATTE MACCHIATO	GLAS	4,80€
GREEN TEA	POT OF TEA	4,90€
MINT TEA	POT OF TEA	4,90€
BLACK TEA	POT OF TEA	4,90€
FRUIT TEA	POT OF TEA	4,90€
FRESH GINGER TEA	POT OF TEA	4,90€