

APPETIZER

| | |
|--|-----------------------------|
| BURRATA (<i>Mozzarella with a creamy core</i>) <i>Warm cherry tomatoes / Basil / Olive oil / Balsamic vinegar / Bread</i> | 14,90€ |
| CARPACCIO FROM REGIONAL PASTURE-RAISED OX <i>Arugula / Parmesan / Lemon Emulsion / Bread</i> | 18,80€ |
| BRESAOLA FROM JAPANESE WAGYU CATTLE <i>Wasabi mayonnaise / Grated cured 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 local 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>A fiery appetizer experience: served on a clay table grill and flambéed tableside with rum - accompanied by fresh 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 cut from the rib section of the cattle – not overly tender, but juicy and beautifully marbled. Definitely not for filet lovers!! | 29,90€ |

ASSORTED STARTER PLATTERS

Mix and match your favorites as you please...



Example:

- Tatar
- Octopus
- 12 Chicken wings

SOUPS

| | |
|---|-------|
| BEEF BROTH <i>Vegetables / Beef / Weekly changing varieties</i> | 7,90€ |
| TOMATO SOUP <i>Prepared with three varieties of tomatoes / Pesto</i> | 8,50€ |
| CREAM OF FRESH CHANTERELLE MUSHROOMS NEW <i>Chanterelles / Butter croutons</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> | | |
| ICEBERG 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 | 2,90€ |
| | + ANDY'S HOMEMADE GRILLED CHEESE | 4,90€ |
| | + MARINATED STRIPS OF BONELESS CHICKEN DRUMSTICK | 5,40€ |
| | + SAUTÉED MIXED MUSHROOMS | 7,90€ |
| | <i>with soy sauce, lime and garlic</i> | |
| | + SAUTÉED CHANTERELLES NEW | 8,90€ |
| | <i>with homemade guanciale, onions and garlic</i> | |
| | + TENDER STRIPS OF BEEF FILET (TIPS) | 9,90€ |
| + BLACK TIGER PRAWNS (peeled) | 9,90€ | |
| <i>in herb-garlic-butter</i> | | |
| + WHOLE BLACK TIGER PRAWN (price per piece) | 11,90€ | |
| + GRILLED FILLETS OF SALMON AND ZANDER (PIKE-PERCH) | 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 with dip</i> | |
| ANYTHING | 9,90€ |
| <i>Spare Ribs</i> | |
| <u>additional small fries (S) with Ketchup, Mayonnaise or Mix</u> | <u>4,50€</u> |

MAIN COURSE

| | |
|---|-----------------------------|
| BELL'S CHILI CON CARNE <i>Jalapeños / 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 tomato - plus side dishes (Tip: mashed potatoes)</i> | 33,30€ |
| BAVARIAN PORK SPARE RIBS <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€ |
| 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> A special cut from the rib section of the cattle – not overly tender, but juicy and beautifully marbled. Definitely not for filet lovers!! | 29,90€ |

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 (1 piece ca. 260g) <i>plus side dishes</i> <i>Garlic / Butter / Parmesan</i> | 59,00€ |

STEAKHOUSE BURGER 800°

Cooked at 800° in the original Southbend broiler - as used in top steakhouses in New York.

CHEESEBURGER

200g MEDIUM 18,50€

Daily fresh minced beef. High-quality beef from locally raised, grass-fed cattle

200g WELL 18,50€

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

PORK RIB BURGER

17,90€

Butter Brioche / Juicy and pulled pork / Tomato / Lettuce strips /

Baked onion rings / Bell's BBQ Sauce

CHICKEN BURGER

15,90€

Naturally grilled on the 800° Beefer

Butter Brioche / Juicy deboned and marinated chicken leg /

Tomato / Lettuce / Onion / Avocado Cream

VEGGIE BURGER

with homemade Mango Chutney 14,90€

Wholegrain Bun / Homemade Oatmeal Vegetable Patty /

with homemade Sour Cream **NEW** 14,90€

Andy's Homemade Grilled Cheese / Tomato / Lettuce / Onion

BELL'S POWER CHILI BURGER (VERY HOT)

200g MEDIUM 22,90€

Butter Brioche / 200g fresh beef / Juicy and pulled pork /

200g WELL 22,90€

Double cheese / Bacon / Jalapeños / Chili Mayonnaise

BELL'S POWER CHILI BEEF BURGER (100% BEEF) **NEW**

200g MEDIUM 24,90€

Butter Brioche / 2 x 200g fresh beef /

200g WELL 24,90€

Double cheese / Beef-Bacon / Jalapeños / Chili Mayonnaise

BELL'S NEW YORK STYLE BURGER **NEW**

200g MEDIUM 25,50€

Butter Brioche / 200g fresh beef / 100g homemade pastrami /

200g WELL 25,50€

American cheese / Lettuce / Onion with butter / Chili Mayonnaise / Pickle / Honey-Mustard Sauce

TOPPINGS

BURNING CHEESE **NEW**

Melted cheese meets fire: flambéed right at your table, the hot cheese flows dramatically over your entire burger – a true showstopper for cheese lovers and anyone who likes it hot and extra cheesy.

Pure flaming cheese indulgence – just 7,90€

| | | | |
|--------------------------------------|-------|---|--------|
| 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 Jalapeños | 2,00€ | Andy's Homemade Grilled Cheese NEW | 2,90€ |
| Extra Pastrami NEW (homemade) | 6,50€ | Crowned with 24-karat edible gold | 19,90€ |



WET-AGED STEAKS

Cooked at 800° in the original Southbend broiler -
as used in top steakhouses in New York.

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 meat's natural moisture, making it particularly juicy. Wet-aged meat is the standard in many butcher shops and markets.

s.



FILLET
no fat



RIB-EYE
eye of fat



ROASTBEEF
fat crust



PORTERHOUSE
Roastbeef & Fillet

VEGANES STEAK

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

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

Produced without genetically modified organisms (GMOs) and free from animal-derived ingredients, this innovative meat alternative is the perfect choice for responsible dining.



VEGANES FLANK STEAK

150g*
300g*



19,90€
39,90€

WET-AGED STEAKS



BEEF FILLET / TENDERLOIN

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

RIB-EYE / ENTRECÔTE (without bone)

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

ROASTBEEF / RUMPSTEAK (without bone)

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

PORTERHOUSE, T-BONE & TOMAHAWK CLASSIC AGED (with bone)

| | | |
|--|-----------|---------|
| Porterhouse USA / Black Angus / US Prime Beef | 1.200g* | 139,90€ |
| T-Bone USA / Black Angus / US Prime Beef | 600g* | 64,90€ |
| Tomahawk Ireland / John Stone (available sizes: 900g, 1000g, 1100g, 1200g) | per 100g* | 11,90€ |

*Fixed portions, not adjustable.

** Wagyu beef can be ordered in 50g increments.
Minimum order: 100g to ensure optimal thickness.

MAKE IT SURF '& TURF

1 piece whole king prawn (200-250g)
piece 15,90 €

MAKE IT GOLD 24K

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

Discover our rotating specials in the green section of our digital steak menu!
You can find them on the TVs, tablets, via our guest WiFi homepage,
or conveniently by scanning the QR code below.





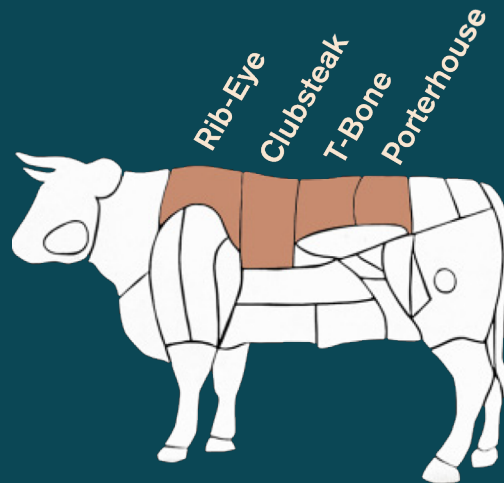
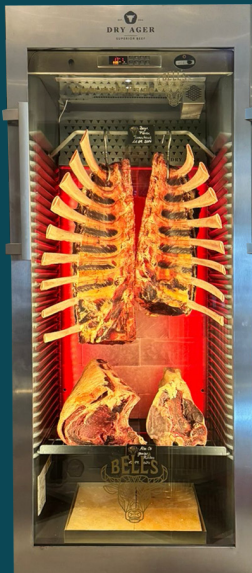
DRY AGED STEAKS

(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.

- ALM OX, DEXTER ORGANIC BEEF & WAGYU EMMERING WESTERBERGER (Rotating)

Whether it's Alm Ox, Dexter organic beef, or Wagyu Emmering Westerberger – our cattle are raised on local meadows and alpine pastures, where they grow slowly, are kept in a species-appropriate manner, and are guaranteed to be fed without genetic engineering. Thanks to their natural diet of lush grasses and aromatic herbs, they develop fine marbling and a rich yet tender flavor over approximately 26 months. Our Dexter organic cattle, in particular – a small and exclusive breed – come from a personally known, small-scale breeder and enjoy an exceptionally good life. With every portion, you not only support sustainable farming and ethical husbandry but also contribute to the preservation of nature. A pleasure 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 selections on the TVs, tablets, guest Wi-Fi homepage, or simply by scanning the QR code below. Let yourself be surprised by our diverse steak selection!



| | ISMANINGER OX | ALTE „OMA“ KUH | ALM OX |
|--------------------|--|--|--|
| PORTERHOUSE | 1140g, 1140g, 1150g, 1190g, 1240g | 790g, 1150g, 1230g, 1330g, 1420g | 1120g, 1350g, 1370g, 1450g |
| T-BONE | 410g, 410g, 420g, 430g, 450g, 460g, 470g, 500g, 590g | 410g, 490g, 530g, 550g, 560g, 600g, 720g | 420g, 430g, 490g, 550g, 590g, 630g, 650g, 720g |
| CLUBSTEAK | 350g, 350g, 360g, 360g, 380g, 380g, 480g | 320g, 330g, 330g, 380g, 410g, 410g, 510g | 310g, 330g, 340g, 350g, 360g, 370g, 380g, 390g |
| RIB EYE | 360g, 420g, 420g, 430g, 440g, 450g, 460g, 470g, 500g, 510g, 530g, 530g, 540g | 260g, 270g, 310g, 410g, 430g, 450g, 480g, 480g, 500g, 510g, 510g, 510g, 540g | 460g, 500g, 500g, 510g, 520g, 530g, 550g, 660g, 660g, 670g |
| | JOHN STONE TOMAHAWK IRLAND | | |
| | | 11.80 € pro 100g | 900g, 1000g, 1100g, 1200g |

HERE YOU WILL FIND ALL DRY-AGED STEAKS!

MODULAR CONCEPT

Put together your perfect plate –
Choose your favorite: meat or fish, side dish(es), and sauce(s)

SIDE DISHES

| | |
|---|--------|
| FRENCH FRIES | 5,50€ |
| SWEET POTATO FRIES | 6,50€ |
| CHILI-CHEESE FRIES <i>fries, jalapenos, cheddar sauce</i> | 7,90€ |
| ROSEMARY POTATOES | 5,50€ |
| REGIONAL BAKED POTATO <i>with sour cream dip</i> | 5,90€ |
| MUNICH MASH - MASHED POTATOES <i>with lots of butter, cream, spring leek</i> | 6,50€ |
| CHANTERELLE RISOTTO NEW | 8,50€ |
| SAUTÉED CHANTERELLE NEW <i>Homemade guanciale, onion, garlic</i> | 8,90€ |
| MIXED MUSHROOMS <i>mixed mushrooms, soy sauce, lime, garlic</i> | 7,90€ |
| CREAMY POTATOE GRATIN | 8,90€ |
| MAC & CHEESE | 7,50€ |
| BAGUETTE WITH HERB BUTTER | 4,90€ |
| SURF'YOUR'TURF NEW <i>1 piece whole king prawn (200-250g)</i> | 15,90€ |
| BLACK TIGER PRAWNS <i>(peeled) in herb-garlic butter</i> | 9,90€ |
| CREAMED SPINACH | 5,90€ |
| ONION RINGS | 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 | 3,40€ |
| BBQ SAUCE | 2,90€ |
| BUFFALO-CHILI-BUTTER SAUCE | 2,90€ |
| ASIA-SWEET-CHILI SAUCE | 2,40€ |
| PORTWINE-BEEF JUS | 5,50€ |
| COGNAC-PEPPER CREAM SAUCE | 5,50€ |

BUTTER homemade

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

DONENESS

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)

or

TIP ACCORDING TO THE RECOMMENDATION OF OUR MEAT SOMMELIER **TIP**

(The ideal degree of doneness depends on the type and cut of meat.)

STILL TOO RARE? OR DIFFERENT DONENESS LEVELS FOR A LARGE STEAK?
JUST ASK FOR OUR HOT STONE !...

SHARING IS CARING...

MAKE YOUR DINNER AN EXPERIENCE!

BELL'S MIXED PLATTERS ARE PERFECT FOR GUESTS WHO LOVE TO TRY A VARIETY
(also available for starters and desserts)

Create your own selection for as many people as you like. Want to compare one of our oxen with grandma's recipe, dry-aged with wet-aged, or share a piece of Wagyu with everyone? We're happy to advise you on meat choices and quantities and are always available to answer your questions.

Side dishes and sauces are served in bowls—just the way sociable people like it! Nothing stands in the way of your tasting experience. If you prefer different cooking levels, we'll gladly bring a hot stone so you can continue cooking to your liking—right at the table, by yourself.



DESSERT

CRÈME BRÛLÉE WITH TONKA BEANS

served with seasonal ice cream from our local Hallbergmoos creamery

9,90€

LUKEWARM CHOCOLATE CAKE

with raspberries and fresh fruits

9,90€

HOT LOVE

Vanilla ice cream from our local Hallbergmoos creamery, served with warm, luscious raspberries

8,90€

FRESH MARINATED STRAWBERRIES WITH PISTACHIO TARTUFO ^{NEW}

Served with your choice of Grand Marnier (with alcohol) or alcohol-free

9,90€

BELL'S FR-UFO

Butter brioche, stuffed with vanilla ice cream, seasonal fruit, coconut shot (alcohol free)

8,90€

CHEESECAKE

with chocolate sauce, raspberry parfait and marinated berries

10,40€

CHEESE SELECTION

served with nuts, fruit mustard and bread

12,90€

SEASONAL ICE CREAM OR VANILLA ICE CREAM

ice cream from our local Hallbergmoos creamery, 1 scoop, fruity garnish

2,90€

AFFOGATO

Rich espresso poured over creamy vanilla ice cream from our local Hallbergmoos creamery

5,80€

DESSERT VARIATION ON THE WOODEN BOARD, FROM 2 PEOPLE

e.g. cheesecake, chocolate cake, various mousses in a glass, ice cream, fruits. Selection may vary depending on availability.

per person

13,90€

PLATE MONEY *(for cakes you have brought with you)*

per person

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 <i>Weingut Schneeberger, Südsteiermark (A)</i> | 4,60€ | 8,50€ |
| CHARDONNAY DRY QBA <i>Dr. Bassermann-Jordan, Pfalz (Germany)</i> | 4,80€ | 8,90€ |
| BELL'S LUGANA D.O.C. (2024) NEW <i>Agricola Brunello, Pozzolengo, Italien, Lombardei (I)</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 <i>Cantine Spinelli, Abruzzan (I)</i> | 4,60€ | 8,50€ |
| „URSPRUNG“ CUVÉE DRY QBA <i>Cabernet Sauvignon, Merlot, Portugieser Schneider, Pfalz (Germany)</i> | 4,80€ | 8,90€ |
| BELL'S BRUNELLO NOÉ D.O.C. NEW <i>Merlot Agricola Brunello, Pozzolengo, Italien</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€ |



APERITIF

SPRITZ 0,2l

8,50€

APEROL SPRITZ
APEROL RHABARBER SPRITZ
CAMPARI SPRITZ / ORANGE / SODA HUGO
LILLET WILDBERRY
SARTI SPRITZ
LA DUCHESSA (THE DUKE, 100% Bio)
(A delightful alternative to Aperol)

HOMEMADE 0,4l

6,60€

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

SPRITZ NON-ALCOHOLIC 0,2l 7,90€

VIRGIN APEROL
VIRGIN HUGO
VIRGIN WILDBERRY

SPARKLING

BELL'S SEKT CHARDONNAY BRUT
BELL'S SEKT ROSÉ

Bottle 0,20l 9,90€
Bottle 0,75l 26,00€

MOET & CHANDON BRUT

Bottle 0,20l 19,90€

APERITIF COCKTAIL 15,90€ Happy Hour 10,90€

NEGRONI
DAIQUIRI **NEW**
PASSION MARGARITA **NEW**
LIMONCELLO TONIC **NEW**

DIGESTIF COCKTAIL 15,90€ Happy Hour 10,90€

ESPRESSO MARTINI
SMOKED OLD FASHION **NEW**
BAILEYS WHITE RUSSIAN **NEW**



Please note: Service charges (tips) are not included in the prices.
If you have any allergies or intolerances, please ask for our allergen menu.



BELL'S SPARKLING WINE

BELL'S SEKT CHARDONNAY BRUT

*Masterful sparkling wine crafted from exquisite Chardonnay grapes!
It dances on the palate with a silky texture and an elegant body that will captivate you.
Delicately balanced with fine creaminess, a hint of spice and minerality, and a refined mousse..*

BELL'S SEKT ROSÉ DRY

*This cuvée is crafted with infinite patience by the hands of our experienced cellar master.
Every detail and nuance receives meticulous attention. A fresh, youthful bouquet
and a fine mousse are the hallmarks of this sparkling wine.
Altogether, a harmoniously rounded top-quality sparkling wine!!*



0,75L 26,00 €
0,20L 9,90 €

BELL'S WINE

BELL'S LUGANA D.O.C. (2024)

*Trebbiano de Soave, Turbiana
Agricola Brunello, Pozzolengo, Italien*

0,75L 29,00 €

BELL'S LUGANA PREMIUM D.O.C. (2024)

*Trebbiano de Soave, Turbiana, Selection older vineyard
Agricola Brunello, Pozzolengo, Italien*

0,75L 33,00 €

BELL'S BRUNELLO NOÉ D.O.C. (2021/22)

*Merlot
Agricola Brunello, Pozzolengo, Italien*

0,75L 34,00 €

BELL'S BRUNELLO 1930 PREMIUM D.O.C. (2020)

*Cabernet Sauvignon
Agricola Brunello, Pozzolengo, Italien*

0,75L 39,00 €



SOFTDRINKS

| | 0,2l | 0,4l |
|--|-------------|-------|
| HOMEMADE ICETEA | | 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€ |



A C Q U A
MORELLI

BEERS (SCHWEIGER, LOCAL BREWERY)

| | | |
|-------------------------------------|------|-------|
| LAGER DRAFT BEER (Small) | 0,3l | 3,90€ |
| LAGER DRAFT BEER | 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€ |