



**ENGLISH
MENU**



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	7,90€
<i>fries, jalapenos, cheddar sauce</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>	
ASPARAGUS RISOTTO NEW	8,50€
ASPARAGUS "POLISH STYLE" NEW	8,90€
<i>3 spears, buttered breadcrumbs, boiled egg, parsley</i>	
MIXED MUSHROOMS	7,90€
<i>with soy sauce, lime and garlic</i>	
CREAMY POTATO GRATIN	8,90€
MAC & CHEESE	7,50€
BAGUETTE WITH HERB BUTTER	4,90€
SURF YOUR TURF	15,90€
<i>1 piece whole king prawn (200-250g)</i>	
BLACK TIGER PRAWNS	9,90€
<i>(peeled) in herb-garlic butter</i>	
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€
CHIMICHURRI	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**

SMOKED BONE MARROW & FLAMED CHILI BUTTER NEW	3,90€
HERB BUTTER	2,50€
HONEY-BOURBON BUTTER	3,00€
TRUFFLE BUTTER	3,90€
FERMENTED PEPPER	2,00€
<i>Green peppercorns in sea salt, served in a mortar</i>	
HEINZ KETCHUP (HEINZ)	0,90€
HEINZ MAYONNAISE (HEINZ)	0,90€
HEINZ KETCHUP & MAYONNAISE MIX	0,90€

DONENESS

BLACK & BLUE

Roasted on the outside, cool and raw on the inside

RARE

Heavily 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. At this level of doneness, we cannot accept 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

**NOT BEEFY ENOUGH? OR DIFFERENT DONENESS LEVELS FOR A LARGE STEAK?
JUST ASK FOR OUR **HOT STONE** !...**



APERITIF

SPRITZ 0,2l

8,90€

Aperol Spritz
Aperol Rhabarber Spritz
Campari Spritz
Campari Orange
Campari Soda
Hugo
Lillet Wildberry
Limoncello Spritz **NEW**
Sarti Spritz
Sarti Passion Fruit Spritz **NEW**
La Duchessa by The Duke (100% Organic)

HOMEMADE 0,4l

6,90€

Iced Tea Apple
Iced Tea Elderflower
Iced Tea Lemon **NEW**
Iced Tea Orange
Iced Tea Mango
Iced Tea Passion Fruit
Iced Tea Peach **NEW**
Iced Tea Raspberry **NEW**
Iced Tea Rhubarb
Hibiscus Lime 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
Bell's Sekt (non-alcoholic) **NEW**

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

APERITIF COCKTAIL 15,90€

Happy Hour 10,90€

Negroni
Passion Margarita

DIGESTIF COCKTAIL 15,90€

Happy Hour 10,90€

Espresso Martini
Old Fashioned

Moët & Chandon Brut

Bottle 0,20l 19,90€



Please note: **Service charges (tips) are not included in the prices.**
For information on allergies or intolerances, please ask for our allergen menu.

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€
ASPARAGUS SALAD NEW <i>Cherry Tomatoes / Kalamata Olives / Spring Onions / Pastrami / Bread</i>	17,90€
TARTARE OF BAVARIAN PASTURE-RAISED BEEF <i>Hand-Cut (not minced)</i> <i>Regional Farm Quail Fried Egg / Mustard Caviar / Pickled Cucumber / Truffle Mayonnaise / Bread</i>	19,90€
OCTOPUS GRILLED <i>Yellow Lentils / Garden Cress / Balsamic Reduction</i>	18,80€
BUFFALO CHICKEN WINGS - <i>Side Dishes extra</i> <i>incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce or Buffalo Chili Sauce)</i>	6pcs 10,90€ 12pcs 15,90€
BAVARIAN PORK SPARE RIBS - <i>Side Dishes extra</i> <i>incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce or Buffalo Chili Sauce)</i>	9,90€
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>Side Dishes extra</i> (3-5 SKEWER, CA. 500g). Large appetizer for 2-3 people <i>Lemongrass / Ginger / Soy / Marinade</i> An absolute special cut for true meat lovers. Hidden between the animal's ribs lies a very special piece of beef. Meat with real character: firm in bite, juicy with rich marbling, and full of flavor. A true insider's tip – definitely not for fillet eaters!	29,90€

ASSORTED STARTER PLATTERS

Mix and match your favorites as you please...



Example:

- Tartare
- Octopus
- 12 Chicken wings

SOUPS

BEEF BROTH <i>Vegetables / Beef / Weekly changing varieties</i>	7,90€
TOMATO SOUP <i>Prepared from three varieties of tomatoes / Pesto</i>	8,50€
CLASSIC ASPARAGUS CREAM SOUP NEW <i>Asparagus pieces / Butter croutons</i>	9,40€

SALADS

MIXED SALAD <i>Salads / Lettuce / House dressing</i>	10,90€
CAESAR SALAD <i>Romaine lettuce / Parmesan / Butter croutons / Anchovies</i>	13,90€
ICE LETTUCE SHIP <i>Blue cheese / bacon / diced tomatoes / House dressing</i>	13,90€
BELL'S BIG GOURMET SALAD PLATTER <i>Salads / Lettuce / House dressing / Seeds / Butter croutons</i>	15,90€

PIMP YOUR SALAD	+ 1/2 SLICED AVOCADO	2,90€
	+ ANDY'S HOMEMADE GRILLED CHEESE	4,90€
	+ MARINATED STRIPS OF BONELESS CHICKEN DRUMSTICK	5,40€
	+ SAUTÉED MIXED MUSHROOMS <i>with soy sauce, lime and garlic</i>	7,90€
	+ BAVARIAN ASPARAGUS "POLISH STYLE" NEW <i>3 spears served with buttered breadcrumbs, boiled egg and parsley</i>	8,90€
	+ TENDER STRIPS OF BEEF FILET (TIPS)	9,90€
	+ BLACK TIGER PRAWNS (peeled) <i>in herb-garlic-butter</i>	9,90€
	+ WHOLE BLACK TIGER PRAWN (price per piece)	15,90€
	+ GRILLED FILLETS OF SALMON AND ZANDER (PIKE-PERCH) <i>Wakame salt / Lime</i>	14,90€

KID'S MENU

(FOR KIDS TILL 12 YEARS AND SENIORS)

I DON'T KNOW <i>Spaghetti Bolognese</i>	9,90€
I DON'T CARE <i>Cheeseburger small (120g Beef)</i>	10,90€
I'M NOT HUNGRY <i>Pork Rib Burger small</i>	10,90€
I DON'T WANT THAT <i>Chicken Wings 6pcs incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce, Ketchup or Mayonnaise)</i>	9,90€
ANYTHING <i>Spare Ribs incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce, Ketchup or Mayonnaise)</i>	9,90€
additional small fries (S) with Ketchup, Mayonnaise or Mix	4,90€

MAIN COURSE

BELL'S CHILI CON CARNE		15,90€
<i>Jalapeños / Sour cream / Fresh coriander are served separately / Bread</i>		
BUFFALO CHICKEN WINGS <i>Side Dishes extra</i>	6pcs 10,90€	12pcs 15,90€
<i>incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce or Buffalo Chili Sauce)</i>		
BRAISED OX CHEEKS		23,90€
<i>in Red Wine Sauce / Oven-Roasted Vegetables - Side Dishes extra (Tip: Mashed Potatoes)</i>		
BEEF FILLET SLICES (TIPS) ca.250g		33,30€
<i>in Cognac Pepper Cream Sauce / Grilled Tomato - Side Dishes extra (Tip: Mashed Potatoes)</i>		
BAVARIAN PORK SPARE RIBS <i>Side Dishes extra</i>		21,90€
<i>incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce or Buffalo Chili Sauce)</i>		
STEAKHOUSE BOLOGNESE		15,90€
<i>Spaghetti / House minced, regional beef / Love</i>		
SPAGHETTI WITH WILD GARLIC PESTO NEW		17,90€
<i>Black Tiger Prawns / Asparagus / Cherry Tomatoes / Pine Nuts</i>		
BEEF RIB FINGERS U.S.D.A. PRIME BLACK ANGUS USA (3-5 SKEWER, CA. 500g)		29,90€
<i>Lemongrass / Ginger / Soy / Marinade - Side Dishes extra</i>		

An absolute special cut for true meat lovers. Hidden between the animal's ribs lies a very special piece of beef. Meat with real character: firm in bite, juicy with rich marbling, and full of flavor. A true insider's tip – definitely not for fillet eaters!

FISH

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

STEAKHOUSE BURGER 800°

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

CHEESEBURGER

Freshly minced beef, prepared daily. High-quality beef from locally raised, grass-fed cattle
Butter Brioche / Irish Block Cheddar / Tomato / Lettuce / Onion / Pickle / Bell's Burger Sauce

200g MEDIUM 18,50€

200g WELL 18,50€

PORK RIB BURGER

Butter Brioche / Juicy pulled pork / Tomato / Lettuce strips /
Baked onion rings / Bell's BBQ Sauce

17,90€

CHICKEN BURGER

Grilled in the 800° Southbend broiler
Butter Brioche / Juicy deboned and marinated chicken leg /
Tomato / Lettuce / Onion / Avocado Cream

15,90€

VEGGIE BURGER

Wholegrain Bun / Homemade Oatmeal Vegetable Patty /
Andy's Homemade Grilled Cheese / Tomato / Lettuce / Onion

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

BELL'S POWER CHILI BURGER (VERY HOT)

Butter Brioche / 200g fresh beef / Juicy pulled pork /
Double Cheddar cheese / Bacon / Jalapeños / Chili Mayonnaise

200g MEDIUM 22,90€

200g WELL 22,90€

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

Butter Brioche / 2 x 200g fresh beef /
Double Cheddar cheese / Beef-Bacon / Jalapeños / Chili Mayonnaise

200g MEDIUM 24,90€

200g WELL 24,90€

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

Butter Brioche / 200g fresh beef / 100g homemade pastrami / Sauerkraut /
Pepper Jack cheese / Lettuce / Onion with butter / Chili Mayonnaise / Pickle / Honey-Mustard Sauce

200g MEDIUM 25,90€

200g WELL 25,90€

TOPPINGS

BURNING CHEESE **NEW**

Melted cheese meets fire: flambéed 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. In this process, the cuts are removed from the bone and vacuum-sealed immediately after slaughter. The meat then matures without oxygen for about two to three weeks, usually in a dark environment. This method ensures even aging and preserves the meat's natural moisture, making it especially juicy. Wet-aged meat is the standard in most butcher shops and markets.



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 Argentina / Angus	250g*	39,90€
Fillet Bayern / Fleckvieh	250g*	41,90€
Fillet Ireland / Hereford	250g*	44,90€
Fillet Australia ^{TIP} / Black Angus / Platin Label, MS3+	250g*	52,90€
Fillet Japan / Wagyu / Platin Label A5 (min. 200g)	per 50g**	29,90€

RIB-EYE / ENTRECÔTE (without bone)

Rib-Eye Argentina / Angus	330g*	36,90€
Rib-Eye Australia / Black Angus	330g*	47,90€
Rib-Eye Emmering ^{TIP} (local) / Wagyu Westerberger MS 6/7	per 50g**	16,90€

ROASTBEEF / RUMPSTEAK (without bone)

Roastbeef Argentina / Angus	330g*	34,90€
Roastbeef Australia / Black Angus / Platin Label, MS3+	330g*	45,90€
Roastbeef Japan / Wagyu / Platin Label A5 (min. 200g)	per 50g**	26,90€
Roastbeef Emmering ^{TIP} (local) / Wagyu Westerberger MS 6/7	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*	68,90€
Tomahawk Ireland / John Stone (available sizes: 900g, 1000g, 1100g, 1200g)	per 100g*	13,90€

*Fixed portions, not adjustable. ** Wagyu beef can be ordered in 50g increments.
Minimum order: 100g to ensure optimal thickness.

MAKE IT SURF 'n' TURF

1 piece whole king prawn (200-250g) piece 15,90 €
Premium French Caviar (15g tin) ^{NEW} piece 33,30 €

MAKE IT GOLD 24K

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



Discover our changing specials
in the green section of our digital
steak menu!

Available on the TVs, tablets,
through the guest Wi-Fi home-
page, or simply by scanning the
QR code below.





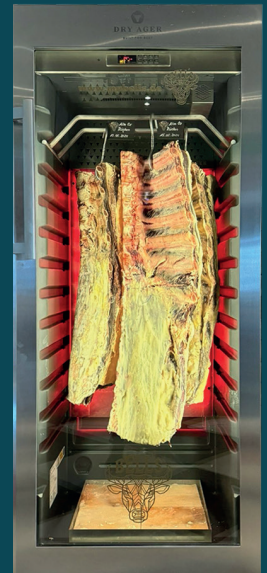
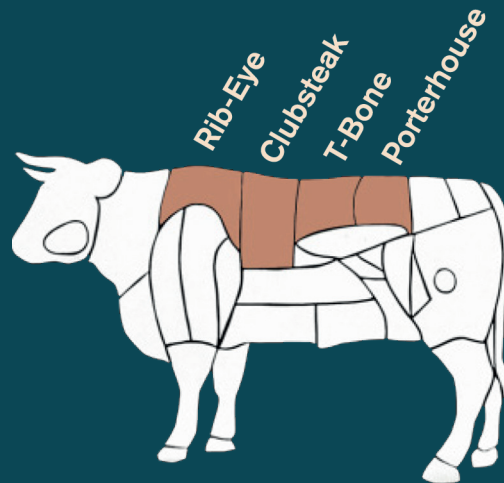
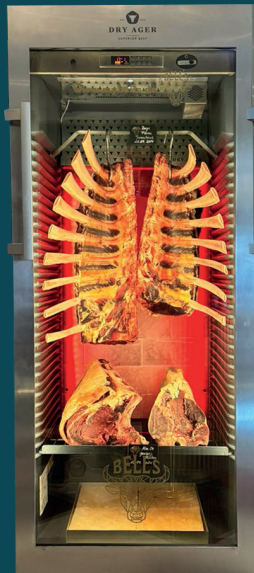
DRY AGED STEAKS

Aged to perfection in our in-house dry-aging chambers, seared at 800° on the original New York Southbend Broiler

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

The fully aged loin is cut into slices, resulting in a wide variety of pieces in different weight classes.

Both the aging and grilling take place on the bone, enhancing flavor and character. Our steaks range from 350 g to 1.5 kg, with a natural bone content of approximately 5–10%.



FROM AGING TO PLATE...

THE JOURNEY OF OUR PREMIUM CUTS (approx. 4 cm 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. Current sizes and selections can be found on the TVs, tablets, guest Wi-Fi homepage, or simply by scanning the QR code below. Discover and enjoy the variety of our exclusive 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, 380g, 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		

HERE YOU WILL FIND ALL DRY-AGED STEAKS!

SHARING IS CARING...

MAKE YOUR DINNER AN EXPERIENCE!

BELL'S MIXED PLATTERS ARE PERFECT FOR GUESTS WHO LOVE TO EXPLORE AND TASTE A VARIETY OF FLAVORS
(also available as starters and desserts)

Create your own selection for as many people as you like. Compare ox with our "Oma" cow, dry-aged with wet-aged, or let everyone sample a piece of Wagyu. Our team is happy to advise you on cuts and quantities and is always available to answer your questions.

Side dishes and sauces are served in bowls, ideal for sharing and social dining. Prefer different levels of doneness? We'll gladly bring a hot stone so you can finish cooking to your preference—right at the table.

Examples:



DESSERT

CRÈME BRÛLÉE WITH TONKA BEANS	9,90€
<i>served with seasonal ice cream from our local Hallbergmoos creamery</i>	
LUKEWARM CHOCOLATE CAKE	9,90€
<i>with raspberries and fresh fruits</i>	
HOT LOVE	9,90€
<i>Vanilla ice cream from our local Hallbergmoos creamery, served with warm raspberries</i>	
FRESH MARINATED STRAWBERRIES WITH PISTACHIO TARTUFO ^{NEU}	9,90€
<i>Optionally with Grand Marnier (with alcohol) or alcohol-free</i>	
BELL'S FR-UFO	9,90€
<i>Butter brioche, stuffed with vanilla ice cream, seasonal fruit, coconut shot (alcohol free)</i>	
CHEESECAKE	10,90€
<i>with chocolate sauce, raspberry parfait and marinated berries</i>	
CHEESE SELECTION	12,90€
<i>Assortment of five exquisite cheeses, accompanied by nuts, fruit mustard, and fresh bread</i>	
SEASONAL ICE CREAM OR VANILLA ICE CREAM	2,90€
<i>ice cream from our local Hallbergmoos creamery, 1 scoop, fruity garnish</i>	
AFFOGATO	6,90€
<i>Rich espresso poured over creamy vanilla ice cream from our local Hallbergmoos creamery</i>	
DESSERT VARIATION ON THE WOODEN BOARD, FROM 2 PEOPLE	<i>per person</i> 13,90€
<i>e.g. cheesecake, chocolate cake, various mousses in a glass, ice cream, fruits. Selection may vary depending on availability.</i>	

CAKE SERVICE CHARGE *(for cakes brought in)* *per person* **2,90€**



DRINKS

OPEN WHITE WINES

	0,1l	0,2l
GRÜNER VELTLINER QUW NÖ <i>Aigner, Weinviertel (Austria)</i>	3,90€	6,90€
SAUVIGNON BLANC DAC <i>Weingut Schneeberger, Südsteiermark (A)</i>	4,90€	8,90€
CHARDONNAY DRY QBA <i>Dr. Bassermann-Jordan, Pfalz (Germany)</i>	4,90€	8,90€
BELL'S LUGANA D.O.C. (2024) ^{NEW} <i>Agricola Brunello, Pozzolengo, Italien, Lombardei (I)</i>	4,90€	8,90€

OPEN RED WINES

PRIMITIVO DI SALENTO IGT <i>Cantina Botter, Apulien (Italy)</i>	3,90€	6,90€
„CECIOS“ CRIANZA RIOJA DOCA <i>Bodegas Marqués, Rioja (Spain)</i>	4,90€	8,90€
TATONE MONTEPULCIANO D'ABRUZZO DOC <i>Cantine Spinelli, Abruzzen (I)</i>	4,90€	8,90€
„URSPRUNG“ CUVÉE DRY QBA <i>Cabernet Sauvignon, Merlot, Portugieser Schneider, Pfalz (Germany)</i>	4,90€	8,90€
BELL'S BRUNELLO NOÉ D.O.C. ^{NEW} <i>Merlot Agricola Brunello, Pozzolengo, Italien</i>	4,90€	8,90€

OPEN ROSÉ WINES

BARDOLINO CHIARETTO DOC <i>Lenotti, Venetien (Italy)</i>	4,90€	8,90€
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WINE SPRITZER

	0,2l	0,4l
WINE SPRITZER WHITE	5,90€	8,90€
WINE SPRITZER RED	5,90€	8,90€
WINE SPRITZER ROSÉ	5,90€	8,90€



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 ROSÈ 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 ICED TEA		6,90€
<i>Apple, mango, orange, peach, passion fruit, lemon, raspberry, rhubarb <u>or</u> elderflower</i>		
HOMEMADE GRAPEFRUIT ROSEMARY LEMONADE		6,90€
HOMEMADE CUCUMBER GINGER LEMONADE		
HOMEMADE HIBISCUS-LIME LEMONADE NEW		
SPRITZERS		
<i>Apple, mango, blackcurrant, passion fruit, orange, rhubarb <u>or</u> elderflower</i>		
	3,95€	4,90€
JUICES		
<i>Apple, mango, blackcurrant, passion fruit, orange, rhubarb <u>or</u> elderflower</i>		
	3,95€	5,90€
COLA-MIX / LEMONADE		
	3,95€	4,90€
COCA COLA / LIGHT / ZERO	bottle 0,2l	3,95€
FANTA	bottle 0,2l	3,95€

MINERAL WATER

TABLEWATER SPARKLING & STILL	0,2l	3,00€
TABLEWATER SPARKLING & STILL	0,4l	3,95€
MINERALWATER MORELLI (<i>sparkling</i>)	0,75l	8,50€
MINERALWATER MORELLI (<i>still</i>)	0,75l	8,50€



A C Q U A
MORELLI

BEERS (SCHWEIGER, LOCAL BREWERY)

LAGER DRAFT BEER (Small)	0,3l	3,95€
LAGER DRAFT BEER	0,5l	4,95€
DARK LAGER BIER	0,5l	4,95€
LAGER BEER NON ALCOHOLIC	0,5l	4,95€
PILS	0,3l	4,40€
WHITEBEER DRAFT (WHEAT BEER)	0,5l	4,95€
DARK WHITEBEER (WHEAT BEER)	0,5l	4,95€
LIGHT WHITEBEER (WHEAT BEER)	0,5l	4,95€
ALCOHOL-FREE WHITEBEER (WHEAT BEER)	0,5l	4,95€
COLA-WHITEBEER (MIX COLA-WHEAT BEER)	0,5l	4,95€
LEMONADE-WHITEBEER (MIX LEMONADE-WHEAT BEER)	0,5l	4,95€
RADLER (MIX LEMONADE-LAGER BEER)	0,5l	4,95€

HOT DRINKS

COFFEE	CUP	3,95€
AMERICANO	CUP	3,95€
COFFEE DECAFFEINATED NEW	CUP	3,95€
MILK COFFEE	CUP	4,95€
ESPRESSO	CUP	3,95€
ESPRESSO MACCHIATO	CUP	3,95€
DOUBLE ESPRESSO	CUP	4,95€
DOUBLE ESPRESSO MACCHIATO	CUP	4,95€
CAPPUCCINO	CUP	4,95€
LATTE MACCHIATO	GLAS	4,95€
GREEN TEA	POT OF TEA	4,95€
MINT TEA	POT OF TEA	4,95€
BLACK TEA	POT OF TEA	4,95€
FRUIT TEA	POT OF TEA	4,95€
FRESH GINGER TEA	POT OF TEA	4,95€

