



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, onions, 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>	
MUSHROOM RISOTTO NEW	8,50€
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 #OT 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€
FLAMED BEETROOT CARPACCIO NEW <i>Goat Cheese Crumble / Caramelized Walnuts / Lemon / Honey / Bread</i>	15,80€
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 SKEWERS, 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€
CREAMY SOUP OF LOCAL PUMPKIN NEW <i>Styrian pumpkin seed oil / roasted pumpkin seeds</i>	8,90€

SALADS

MIXED SALAD <i>Salads / Lettuce / House dressing</i>	10,90€
CAESAR SALAD <i>Romaine lettuce / Parmesan / Butter croutons / Anchovies</i>	13,90€
MÂCHE SALAD (LAMB'S LETTUCE) NEW <i>Croutons / Homemade Guanciale / Potato-Garlic 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€
	+ 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€
<u>additional small fries (S) with Ketchup, Mayonnaise or Mix</u>	4,90€

MAIN COURSE

BELL'S CHILI CON CARNE 15,90€
Jalapeños / Sour cream / Fresh coriander are served separately / Bread

BUFFALO CHICKEN WINGS *Side Dishes extra* 6pcs 10,90€ 12pcs 15,90€
incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce or Buffalo Chili Sauce)

BRAISED OX CHEEKS 23,90€
in Red Wine Sauce / Oven-Roasted Vegetables - Side Dishes extra (Tip: Mashed Potatoes)

BEEF FILLET SLICES (TIPS) ca.250g 33,30€
in Cognac Pepper Cream Sauce / Grilled Tomato - Side Dishes extra (Tip: Mashed Potatoes)

BAVARIAN PORK SPARE RIBS *Side Dishes extra* 21,90€
incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce or Buffalo Chili Sauce)

STEAKHOUSE BOLOGNESE 15,90€
Spaghetti / House minced, regional beef / Love

BEEF RIB FINGERS U.S.D.A. PRIME BLACK ANGUS USA 29,90€
(3-5 SKEWERS, CA. 500g)
Lemongrass / Ginger / Soy / Marinade - Side Dishes extra

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 *Side Dishes extra* 20,90€
Wakame salt / Lime

GRILLED ZANDER (PIKE-PERCH) FILLET *Side Dishes extra* 19,90€
Thyme / Garlic / Herb-butter

LOBSTER TAIL (1 piece ca. 260g) *Side Dishes extra* 59,00€
Garlic / Butter / Parmesan

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

2x 200g MEDIUM 24,90€

2x 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 / 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

VEGAN 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.



VEGAN FLANK STEAK

150g*
300g*

19,90€
39,90€



WET-AGED STEAKS



BEEF FILLET / TENDERLOIN

<i>Fillet Argentina / Angus</i>	250g*	39,90€
<i>Fillet Bayern / Fleckvieh</i>	250g*	41,90€
<i>Fillet Ireland / Hereford</i>	250g*	44,90€
<i>Fillet Australia ^{TIP} / Black Angus / Platin Label, MS3+</i>	250g*	53,90€
<i>Fillet Japan / Wagyu / Platin Label A5 (min. 100g)</i>	per 50g**	29,90€

RIB-EYE / ENTRECÔTE (without bone)

<i>Rib-Eye Argentina / Angus</i>	330g*	36,90€
<i>Rib-Eye Australia / Black Angus</i>	330g*	48,90€
<i>Rib-Eye Emmering ^{TIP} (local) / Wagyu Westerberger MS 6/7</i>	per 50g**	16,90€

ROASTBEEF / RUMPSTEAK (without bone)

<i>Roastbeef Argentina / Angus</i>	330g*	34,90€
<i>Roastbeef Australia / Black Angus / Platin Label, MS3+</i>	330g*	45,90€
<i>Roastbeef Japan / Wagyu / Platin Label A5 (min. 100g)</i>	per 50g**	26,90€
<i>Roastbeef Emmering ^{TIP} (local) / Wagyu Westerberger MS 6/7</i>	per 50g**	16,90€
<i>Roastbeef Irish ^{NEW} / John Stone Hereford (21 day short dry age)</i>	330g*	47,90€

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

<i>Porterhouse USA / Black Angus / US Prime Beef</i>	1.200g*	139,90€
<i>T-Bone USA / Black Angus / US Prime Beef</i>	600g*	68,90€
<i>Tomahawk Ireland / John Stone (available sizes: 900g, 1000g, 1100g, 1200g)</i>	per 100g*	13,90€

A LUXURIOUS FINISHING TOUCH FOR YOUR STEAK...

OUR GOURMET TIP: CAVIAR INSTEAD OF SALT

Premium French Caviar (15g tin) ^{NEW} piece 33,30 €

Enjoy directly on your steak for the perfect touch of saltiness.

MAKE IT SURF & TURF

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

MAKE IT GOLD 24K

24 Karat real gold leaf plating

per 50g of meat 5,90€



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



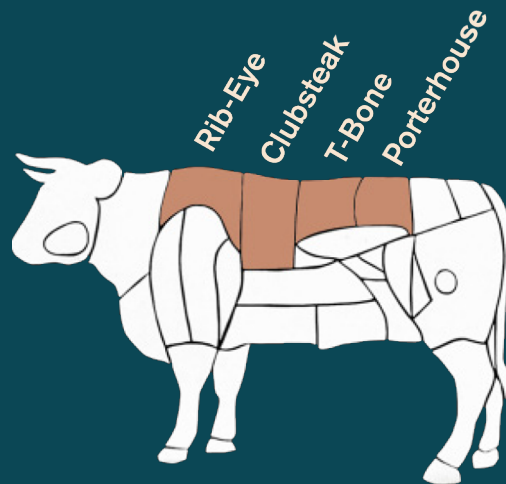
DRY AGED STEAKS

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.

4. OVEN

For about 15 minutes at approx. 160°C.

5. HEAT LAMP

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

6. BEEFER

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

7. PLATED

After about 35 minutes, the steak can be served.



ORDERING PROCESS



1. CHOOSE YOUR STEAK FROM THE FOLLOWING CATTLE:

- BAVARIAN OX

Our ox beef comes from selected regional farms that uphold the highest standards of quality and animal welfare. The cattle are raised slowly, calmly, and under optimal conditions, with a natural diet that promotes exceptionally fine marbling and outstanding tenderness.

In our own aging chambers, the beef develops its full potential: remarkable depth of flavor, an intense aroma, and an impressive texture. Every cut is selected with the utmost care – for an uncompromising taste experience at the highest level, making every bite something truly special.

- 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!



DRY AGE	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 900g, 1000g, 1100g, 1200g			

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 <i>served with seasonal ice cream from our local Hallbergmoos creamery</i>	9,90€
LUKEWARM CHOCOLATE CAKE <i>with raspberries and fresh fruits</i>	9,90€
HOT LOVE <i>Vanilla ice cream from our local Hallbergmoos creamery, served with warm raspberries</i>	9,90€
APPLE STRUDEL <small>NEW</small> <i>with vanilla ice cream from our local Hallbergmoos creamery and whipped cream</i>	9,90€
APPLE FRIES <small>NEW</small> <i>with cinnamon sugar and vanilla dip</i>	9,90€
BELL'S FR-UFO <i>Butter brioche, stuffed with vanilla ice cream, seasonal fruit, coconut shot (alcohol free)</i>	9,90€
CHEESECAKE <i>with chocolate sauce, raspberry parfait and marinated berries</i>	10,90€
CHEESE SELECTION <i>Assortment of five exquisite cheeses, accompanied by nuts, fruit mustard, and fresh bread</i>	12,90€
SEASONAL ICE CREAM OR VANILLA ICE CREAM <i>ice cream from our local Hallbergmoos creamery, 1 scoop, fruity garnish</i>	2,90€
AFFOGATO <i>Rich espresso poured over creamy vanilla ice cream from our local Hallbergmoos creamery</i>	6,90€
DESSERT VARIATION ON THE WOODEN BOARD, FROM 2 PEOPLE <i>e.g. cheesecake, chocolate cake, various mousses in a glass, ice cream, fruits. Selection may vary subject to daily selection.</i>	<i>per person</i> 13,90€

CAKE SERVICE CHARGE <i>(for cakes brought in)</i>	<i>per person</i>	2,90€
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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, Abruzzan (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 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, Old-vine selection
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€

Apple, mango, orange, peach, passion fruit, lemon, raspberry, rhubarb or elderflower

HOMEMADE GRAPEFRUIT ROSEMARY LEMONADE

6,90€

HOMEMADE CUCUMBER GINGER LEMONADE

HOMEMADE HIBISCUS-LIME LEMONADE **NEW**

SPRITZERS

Apple, mango, blackcurrant, passion fruit, orange, rhubarb or elderflower

3,95€

4,90€

JUICES

Apple, mango, blackcurrant, passion fruit, orange, rhubarb or elderflower

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 (*sparkling*)

0,75l

8,50€

MINERALWATER MORELLI (*still*)

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 BEER	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	GLASS	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€

