



## APERITIF

### CLASSICS 0,2l

7,90€

HUGO  
GINGER HUGO  
LILLET WILDBERRY  
LILLET LEMON  
LILLET VIVE  
CAMPARI SODA  
CAMPARI ORANGE  
CAMPARI AMALFI  
NEGRONI  
RAMAZOTTI BELLA ROSATO  
RAMAZOTTI TONIC ROSATO

### HOMEMADE 0,4l

6,60€

ICETEA  
*Apple, mango, passion fruit, orange,  
rhubarb or elderflower*  
GRAPEFRUIT ROSEMARY LEMONADE<sup>NEW</sup>  
CUCUMBER GINGER LEMONADE<sup>NEW</sup>

### SPARKLING 0,1l

4,90€

PROSECCO BRUT DOC „BERTOLDI“  
PINOT ROSÉ „BERTOLDI“

### CLASSICS ALCOHOL-FREE

7,90€

VIRGIN APEROL  
VIRGIN HUGO  
VIRGIN WILDBERRY

### SPRITZ 0,2l

7,90€

APEROL SPRITZ  
APEROL LEMON SPRITZ  
RHUBARB SPRITZ  
CAMPARI SPRITZ  
BLACK ORANGE SPRITZ  
EASY LEMON SPRITZ



*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.*

## APPETIZER

**BURRATA** (*Mozzarella with a creamy core*) 13,90€  
*Lukewarm cherry tomatoes / basil / olive oil / balsamic vinegar*

**CARPACCIO FROM REGIONAL GRAZING OX** 16,90€  
*Arugula / Parmesan / Lemon Emulsion*

**TATAR FROM BAVARIAN GRAZING OX** | *Hand cut (not minced)* 17,90€  
*Fried quail egg from a regional farmer / mustard caviar / pickled cucumber*

**OCTOPUS GRILLED** 16,90€  
*Yellow lentils / watercress / balsamic vinegar*

**BEEF RIB FINGERS U.S.D.A. PRIME BLACK ANGUS USA** *plus side dishes* 27,90€  
**(3-5 SKEWER, CA. 500g). LARGE APPETIZER FOR 2-3 PEOPLE**  
*Lemongrass / Ginger / Soy / Marinade*

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!

## SOUPS

**BEEF BROTH** 6,90€  
*Vegetables / Beef / weekly different varieties*

**TOMATO SOUP** 7,90€  
*Made from three different type of tomatoes / Pesto*

**CREAMY SOUP FROM CHANTERELLES** <sup>NEW</sup> 8,90€  
*Miso / Croutons*

## SALADS

### MIXED SALAD

*Salads / lettuce / house dressing*

9,90€

### CEASAR SALAD

*Romaine lettuce / parmesan / croutons / anchovies*

12,40€

### ICE LETTUCE SHIP

*Blue cheese / bacon / diced tomatoes*

11,90€

### BELL'S BIG GOURMET SALAD PLATTER

*Salads / lettuce / house dressing / seeds*

12,90€

PIMP YOUR SALAD	+ GRILLED HALLOUMI CHEESE	3,90€
	+ MARINATED STRIPS OF THE DEBONED CHICKEN DRUMSTICK	3,90€
	+ BEEF FILLET SLICES (TIPS)	9,50€
	+ SHELLLES BLACK TIGER PRAWNS <i>in herb-garlic-butter</i>	8,90€
	+ FRESH CHANTERELLES <sup>NEW</sup> <i>bacon / onions / herbs</i>	6,90€

## KID'S MENU

### I DON'T KNOW

*Spaghetti Bolognese*

7,90€

### I DON'T CARE

*Cheeseburger small (120g Beef)*

9,90€

### I'M NOT HUNGRY

*Pork Rib Burger small*

9,90€

### I DON'T WANT THAT

*Chicken Wings 6pcs*

8,90€

### ANYTHING

*Spare Ribs*

8,90€

PLUS SMALL FRIES (S) WITH KETCHUP, MAYONNAISE OR MIX

3,90€

## MAIN COURSE

<b>BELL'S CHILLI CON CARNE</b> <i>Jalapenos / sour cream / fresh coriander are served separately</i>		12,90€
<b>BUFFALO CHICKEN WINGS</b> <i>plus side dishes</i> <i>incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce or Buffalo Chilli Sauce)</i>	6pcs 9,90€    12pcs 14,90€	
<b>BRAISED OX CHEEKS</b> <i>in redwine sauce / oven-roasted vegetables plus side dishes (Tip: mashed potatoes)</i>		21,90€
<b>BEEF FILLET SLICES (TIPS)</b> ca.250g <i>in cognac pepper cream sauce / grilled fig plus side dishes (Tip: mashed potatoes)</i>		29,90€
<b>SPARE RIBS FROM BAVARIAN PORK</b> <i>plus side dishes</i> <i>incl. 1 Sauce (Asia Sweet Sauce, BBQ Sauce or Buffalo Chilli Sauce)</i>		18,90€
<b>STEAKHOUSE BOLOGNESE</b> <i>Spaghetti / home minced, regional beef / Love</i>		11,90€
<b>SPAGHETTI WITH BASILIKUM-PESTO</b> <i>Shellless Black Tiger Prawns / Cherry Tomato / Pine Nuts</i>		17,40€
<b>BEEF RIB FINGERS U.S.D.A. PRIME BLACK ANGUS USA</b> <i>plus side dishes</i> (3-5 SKEWER, CA. 500g) <i>Lemongrass / Ginger / Soy / Marinade</i>		27,90€
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

<b>GRILLED SALMON FILLET</b> <i>plus side dishes</i> <i>Wakame salt / Lime</i>		18,90€
<b>GRILLED SALMON FILLET</b> <i>plus side dishes</i> <i>Thyme / garlic / herb-butter</i>		17,90€

# STEAKHOUSE BURGER 800°

prepared with 800° New York Southbend Beefer

## CHEESEBURGER

Daily fresh minced beef. High-quality beef from locally raised grass-fed cattle - straight from the Southbend Beefer

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

**200g MEDIUM 15,90€**

**200g WELL 15,90€**

## PORK RIB BURGER

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

**15,90€**

## CHICKEN BURGER

Naturally grilled on the 800° Beefer

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

**13,90€**

## VEGGIE BURGER

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

**13,90€**

## BELL'S POWER CHILI BURGER (VERY HOT)

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

**200g MEDIUM 19,90€**

**200g WELL 19,90€**

## TOPPINGS

<i>Extra Beef Patty 200g (L)</i>	<i>7,90€</i>	<i>Extra Avocado</i>	<i>2,30€</i>
<i>Extra Beef Patty 120g (S)</i>	<i>3,90€</i>	<i>Extra regional fried egg</i>	<i>1,90€</i>
<i>Extra Irish Cheddar Cheese</i>	<i>1,90€</i>	<i>Extra Blue Cheese</i>	<i>1,90€</i>
<i>Extra Bacon</i>	<i>1,90€</i>	<i>Roasted onions</i>	<i>1,50€</i>
<i>Extra Beef-Bacon <sup>NEW</sup> (homemade)</i>	<i>2,40€</i>	<i>Onions with butter</i>	<i>1,90€</i>
<i>Extra Jalapenos</i>	<i>1,90€</i>		

# DRY AGED

(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%.

THE SIZES OF THE STEAKS ARE NOT  
UNIFORM. YOU CAN ACCESS THE  
CURRENT LIST OF AVAILABLE STEAKS  
ON THE SCREEN, TABLETS, GUEST  
WI-FI LANDING PAGE, OR BY  
SCANNING THE QR CODE PROVIDED.



*THE ENTIRE BACK WAS SAWN INTO SLICES, FROM PORTERHOUSE TO RIB-EYE*



**PORTERHOUSE**  
*big fillet part*



**T-BONE**  
*smaller fillet*



**CLUBSTEAK**  
*hardly any fillet*



**RIB-EYE**  
*fat eye*

*CHOOSE YOUR STEAK FROM THE FOLLOWING CATTLE:*

### <sup>1</sup> **BAVARIAN OX FROM ISMANING (NEIGHBORHOOD)**

*Regionally cultivated livestock grazed with natural feed with no synthetic elements. Ismaninger Ox dry-aged is a highlight, that is only available in our restaurant. Ismaning is a region which is 3 miles away from here.*

### <sup>2</sup> **BAVARIAN OLD „GRANNY“ COW**

*It has a minimum age of 12 years. Its quite tender and has an intensive flavor, after aging for 6 weeks in our cabinet. Highly recommended, something very special.*

### <sup>3</sup> **AUSTRIAN ALP OX**

*Our cattle are being raised in an appropriate farming manner on the meadow, fed without GMOs, from a unique region, and cultivated with care with measures that are strictly controlled. For example: Our Alm beef, originated from the meadows on the Alpines, where they moved freely and kept in nature.*

## WET-AGED

prepared on the 800° New York Southbend Beefer

Over 90 percent of the meat offered in stores is Wet-Aged, or also known as Classic-Aged.  
The butcher portion individual pieces from the bone immediately after slaughter.  
The portions will be vacuumed without oxygen for about two to three weeks, preferably in a dark room.

### PORTERHOUSE & T-BONE CLASSIC AGED

<i>Porterhouse USA / Black Angus / US Prime Beef</i>	ca. 1.200g*	129,00€
<i>T-Bone USA / Black Angus / US Prime Beef</i>	ca. 600g*	59,00€

### BEEF FILLET / TENDERLOIN

<i>Fillet Bayern / Fleckvieh</i>	ca. 250g*	36,90€
<i>Fillet Ireland / Hereford</i>	ca. 250g*	39,90€
<i>Fillet Argentina / Angus</i>	ca. 250g*	34,90€
<i>Fillet Australia <sup>TIP</sup> / Black Angus / Platin Label, MS3+</i>	ca. 250g*	46,90€
<i>Fillet Japan / Kyushu Wagyu / Platin Label A5 (min. 200g)</i>	je 50g**	27,50€

### ROASTBEEF / RUMPSTEAK

<i>Roastbeef Argentina / Angus</i>	ca. 330g*	29,90€
<i>Roastbeef Australia / Black Angus / Platin Label, MS3+</i>	ca. 330g*	36,90€
<i>Roastbeef Emmering <sup>TIP</sup> (local) / Wagyu Westerberger MS 6/7 (min. 200g)</i>	je 50g**	14,90€
<i>Roastbeef Japan / Kobe Wagyu / Platin Label A5 (min. 200g)</i>	je 50g**	24,50€

### RIB-EYE / ENTRECÔTE

<i>Rib-Eye Argentina / Angus</i>	ca. 330g*	32,90€
<i>Rib-Eye Australia / Black Angus</i>	ca. 330g*	42,90€
<i>Rib-Eye Emmering <sup>TIP</sup> (local) / Wagyu Westerberger MS 6/7 (min. 200g)</i>	je 50g**	14,90€

MORE WET-AGED SPECIALS  
CAN BE FOUND ON OUR LIVE STEAK LIST IN THE GREEN AREA.

MAKE IT GOLD  
24 KARAT REAL GOLD LEAF PLATING  
PER 50g MEAT 5,90€

\*Fixed portions.

\*\* The total weight of Wagyu Beef can be ordered in 50g increments.  
At least 200g, otherwise the steaks will be too thin.

## DESSERT

<b>ESPRESSO CREME BRULEE</b> <i>with salted caramal ice cream</i>	<b>8,90€</b>
<b>LUKEWARM CHOCOLATE CAKE</b> <i>with a liquid core, raspberries and fresh fruits</i>	<b>8,90€</b>
<b>MARINATED STRAWBERRIES</b> <sup>NEW</sup> <i>Grand Marnier / Pistachio Tartufo (with alcohol)</i>	<b>8,40€</b>
<b>CHEESECAKE</b> <i>with chocolate, raspberry parfait and pistachios</i>	<b>9,40€</b>
<b>CHEESE SELECTION</b> <i>with nuts and fruit mustard</i>	<b>11,90€</b>
<b>SALTED CARAMEL ICE CREAM</b> <i>1 coop / fruity garnish</i>	<b>2,90€</b>
<b>BELL'S AFFOGATO</b> <sup>NEW</sup> <i>Espresso with salted caramel ice cream</i>	<b>5,90€</b>
<b>HOMEMADE EGGNOG</b> <sup>NEW</sup> <i>Regional farm eggs / Rum</i>	<b>2cl 2,90€ 4cl 5,80€</b>
<b>DESSERT VARIATION ON THE WOODEN BOARD, FROM 2 PEOPLE</b> <i>e.g. cheesecake, chocolate cake, various mousses in a glass, salted caramel ice cream, fruits. The composition may vary depending on inventory.</i>	<i>per person</i> <b>11,90€</b>
<b>PLATE MONEY</b> <i>(for cakes you have brought with you)</i>	<i>per person</i> <b>2,90€</b>

# *DRY AGED BEEF*

Dry-aged beef is in great demand. The trend is not only well-known amongst steak connoisseurs rather also amongst beginner. What is 'Dry-Aging'?

## **DRY AGING**

The term „Dry-Aged“ is derived from the word „AGING“ and pertains to the level of maturity. Although it may seem trendy and modern in American culture, it is a process of hanging newly slaughtered beef in a temperature-controlled setting for a few weeks to a few months before it is trimmed and sliced into steaks.

## **WHY IS IT CALLED DRY AGING?**

During Dry-Aging, the meat loses its fluid due to evaporation while exposing it to the air in a temperature-controlled cabinet. Therefore, it matures while drying out. With Wet-Aging, the meat will be in a vacuum bag where the fluid cannot escape, making it mature / age in its juice in a cabinet with a controlled temperature environment. Both techniques have their advantages and disadvantages. However, Dry-Age is highly preferred and recommended due to its delicious aroma.

## **DRY AGED – BRIEFLY EXPLAINED**

Beef is particularly suitable for the Dry-Aged process. It has the longest cultivating period and is more resistant to germs than poultry steak. For example: during Dry Aging, the beef is hung with its bone in a special cabinet with a controlled temperature, making it mature / ripe until it's edible. The formation of a dry crusty layer on the outside takes place, protecting the beef and its tendons from the inside and also unveiling delicious aroma and flavor after being shed away. The meat is usually hung for a minimum of 2 weeks and a maximum of 8 weeks.

## **BENEFITS OF DRY AGED BEEF**

Dry-Aging gives the steak a Buttery-Nut aroma, and it improves the consistency. The meat becomes softer, and tender as it ages. In addition, Dry-Aging enhances the pigmentation of the steak. Usually, myoglobin is formed, which gives the steak a radiant attractive dark red color. The disadvantage of Dry-Aging is weight loss. We lose up to 40% of the mass to escaped-moisture due to evaporation during hanging. This makes dry-aged meat so amongst other reasons expensive.

## **DRY AGED BEEF NEEDS A GOOD CLIMATE**

In other to cultivate a good Dry-Aged, professional know-how and technology are required. A minor fluctuation in temperature could damage the entire ripping process. Which also could lead to the formation of undesirable mold, that makes the meat inedible. This is why an environment with a well controlled temperature is inevitable.



## OPEN WHITE WINES

	0,1l	0,2l
GRÜNER VELTLINER QUW NÖ <i>Aigner, Weinviertel (Austria)</i>	2,70€	4,90€
RIESLING (Semi Dry) <i>Scherner-Kleinhanß, Rheinhessen (Germany)</i>	3,30€	5,80€
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€
SYRAH SICILIA DOC „KORE“ (Semi Dry) <i>Cantine Colomba Bianca (Italy)</i>	4,10€	7,40€
„URSPRUNG“ CUVÉE TROCKEN 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€
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## 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€

## SOFTDRINKS

	0,2l	0,4l
HOMEMADE ICETEA <i>Apple, mango, passion fruit, orange, rhubarb or elderflower</i>		6,60€
GRAPEFRUIT ROSEMARY LEMONADE <sup>NEW</sup> CUCUMBER GINGER LEMONADE <sup>NEW</sup>		6,60€
COCA COLA / LIGHT / ZERO FANTA / COLA-MIX / LEMONADE	3,10€	4,20€
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>	3,80€	5,40€

## MINERAL WATER

	0,2l	0,4l
TABLEWATER SPARKLING & STILL	2,70€	3,90€
MINERALWATER MORELLI <i>(sparkling)</i>	0,75l	7,90€
MINERALWATER MORELLI <i>(still)</i>	0,75l	7,90€

## REFRESHINGLY NEW...

### ORGANICS by Red Bull

BLACK ORANGE	0,25l	3,95€
EASY LEMON	0,25l	3,95€
PURPLE BERRY	0,25l	3,95€
GINGER ALE	0,25l	3,95€
GINGER BEER	0,25l	3,95€
BITTER LEMON	0,25l	3,95€
TONIC WATER	0,25l	3,95€



### MAKE IT SPRITZ PROMOTION

– YOU CHOOSE –

1 ORGANICS OF YOUR CHOICE + APEROL | LILLET | HUGO (0,1L)

3,95€

+

3,95€



### RED BULL

CLASSIC	0,25l	3,95€
SUGARFREE	0,25l	3,95€
RED EDITION <i>watermelon</i>	0,25l	3,95€

### THE DUKE

TONIC WATER (BIO)	0,25l	3,95€
GINGER BEER (BIO)	0,25l	3,95€

## BEERS (SCHWEIGER, LOCAL BREWERY)

LAGER DRAFT BEER	0,25l	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€