



EST. **THEO'S** 2015

STARTERS

Scallops & Chips , baked scallops with beetroot chips and asian-sesame-remoulade	18
Beef tartare with onion chutney and honey-mustard capers	16
Surf & Turf , Irish beef carpaccio, dry aged for 40 days with marinated squid	18
Massachusetts Lobster on melted celery and lobster butter foam	24
Sashimi Öra King Salmon on the rocks with sweet and sour soya sauce, ginger and green horseradish, served on ice	18
Avocado tartare with tomato-melon chutney sweet pepper, coriander and lime salad	14
THEO'S three starter sampler beef tartare avocado tartare sashimi of Öra King Salmon, for two to share	38
THEO'S Caesar Salad , prepared tableside macadamia nuts, anchovies, parmesan, truffled croûtons	12

FROM THE OYSTER BAR

Oysters on the half shell, shallot vinaigrette,
crushed black pepper, lemon

Fines de Claire	3 pieces 6 pieces	10.50 21
Sylter Royal	3 pieces 6 pieces	13.50 27

THEO'S Seafood selection, on the rocks
for two:

Half Massachusetts Lobster, 2 Fines de Claire, 2 Sylter Royal, 2 Donegal Oysters, 4 Red Prawns, 6 Crevette Rose, saffron mayonnaise, shallot vinaigrette, lemon	per person 29
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Porcini mushroom consommé	9
Massachusetts Lobster bisque	14

US PRIME BEEF DRY AGED

Porterhouse; roast beef and fillet from young Black Angus beef from Nebraska, big and tender,
dry-aged, grilled on the bone at 800°C in our special Southbend grill, crisp and sizzling hot with
THEO'S Beef Spice, incl. side dishes.

For two to share (700 g - 900 g) per 100 g 14

T-Bone Steak, 500 g - 700 g also for two to share	per 100 g 14
Sirloin New York Cut 11 oz	approx. 300 g 45
Rib-Eye 12 oz	approx. 350 g 49



IRISH BEEF, dry aged	Rib-Eye, dry aged 12 oz	ca. 350 g	39
Rib-Eye, Bone-In, 650 g - 850 g also for two to share per 4 oz per 100 g 11	German Uckermärker, from our own breeding program		
Filet Steak, dry aged 7 oz approx. 200 g 39			
Filet Mignon, dry aged 6 oz approx. 160 g 30			

Our steak cuts are served medium to rare. Along with your steak we offer our house made sauces as well as two sides of your choice.

ADDITIONAL SIDE DISHES (EUR 4.00 EACH)

BBQ green asparagus	French fries
Thyme honey carrots	Truffled mashed potatoes
Bavarian chanterelles	Creamy cauliflower
with Café de Paris butter	with roasted garlic

SAUCES

THEO'S Beef Dip
THEO'S Beef Spice
Sauce béarnaise

FISH & LOBSTER

North Sea Turbot Filet , with radish beurre blanc and thyme honey carrots	Maine Lobster Thermidor , with grilled asparagus in mustard sauce, mushrooms, parmesan and mashed potatoes	48
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