EST THEO'S	2015					
PRIME BEEF						



SIAKIEKS			- I.	
THEO'S Caesar Salad		FROM THE THEO'S BAR		
Macadamia nut anchovies parmesan croutons	17	Oysters with shallot vinaigrette,		
Avocado tatare		crushed black pepper and lemon		
Apple beet yoghurt	18	Irish Donegal3 pieces 6 pieces18 3	36	
Beef tartare		Fines de Claire3 pieces 6 pieces15 3	30	
Pickled shallots radish miso	21	Sylter Royal3 pieces 6 pieces18 3	36	
Tuna Tataki				
THEO'S soy sauce wasabi harusame h	24	THEO'S Seafood selection, on the rocks		
Grilled Jumbo Shrimps		for two:		
Oliv oil roasted garlic cherry tomato	24	 Massachusetts Lobster, Fines de Claire, 2 Sylter Royal, Donegal Oysters, 4 Red Prawns, Crevettes Roses, saffron mayonnaise, shallot vinaigrette and lemon per person 60 		
Surf & Turf beef fillet carpaccio,				
Octopus char-caviar shellfish-mayonnaise	24			
Massachusetts Lobster				
Melted parsley root lobster foam	35			
THEO'S three starter sampler for two to share Beef tartare tuna tataki avocado tartare	50	Consommè Royal	14	
	20	Massachusetts lobster foam soup	24	

US PRIME BEEF, dry aged Roast beef and fillet from young Black Angus beef from dry-aged, grilled on the bone at 800° C in our special sizzling hot with THEO'S Beef Spice.			
Porterhouse Steak, 700g - 900g also for two to share T-Bone Steak, 500g - 700g also for two to share Rumpsteak, Sirloin New York Cut Rib-Eye	per 100 g per 100 g 11 oz approx. 300 g 12 oz approx. 350 g	21 20 56 65	* * * USDA PRIME
SCOTCH BEEF, dry aged Rib-Eye, Bone-In, 700g - 900g also for two to share Filet Mignon Filetsteak	per 100 g 6 oz approx. 2 x 80 g 7 oz approx. 200 g	15 42 54	, , , , , , , , , , , , , , , , , , ,
GERMANY, dry aged Veal chop	approx. 350 g	59	

Alongside your steak we serve our homemade sauces and two side dishes of your choice.

ADDITIONAL SIDE DISHES (EUR 6.00 EACH)

Wild herb salad Charlottes pointed cabbage beurre blanc Spinach peanut chili	THEO'S Fries Truffled mashed potatoes	Creamy pepper sauce Béarnaise sauce
FISH & LOBSTER		

Ora King salmon radish beurre blanc We will be happy to serve you two fresh side dishes of your choice.

59

SAUCES (EUR 6.00 EACH)

Grilled Massachusetts Lobster

approx. 19 oz, with béarnaise sauce, We will be happy to serve you two fresh side dishes of your choice.

66