



PRIME BEEF

STARTERS		EDOM EVE EVE OG DAD		
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 Donegal 3 pieces 6 pieces	18 36	
Beef tartare		Fines de Claire 3 pieces 6 pieces	15 30	
Pickled shallots radish miso	21	Flat oysters from Zeeland		
Tuna Tataki		3 pieces 6 pieces	18 36	
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	1 Massachusetts Lobster,		
Surf & Turf beef fillet carpaccio,		2 Fines de Claire, 2 Flat oysters from Zeeland,2 Donegal Oysters, 4 Red Prawns,6 Crevettes Roses, saffron mayonnaise,		
Octopus char-caviar shellfish-mayonnaise	24			
Massachusetts Lobster				
Melted parsley root lobster foam	35	shallot vinaigrette and lemon per	person 60	
THEO'S three starter sampler for two to share				
Beef tartare tuna tataki avocado tartare	50	Consommè Royal	14	
		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)

THEO'S Fries
Truffled mashed potatoes

SAUCES (EUR 6.00 EACH)

Creamy pepper sauce Béarnaise sauce

FISH & LOBSTER

Spinach | peanut | chili

Wild herb salad

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

Chanterelles | pointed cabbage | beurre blanc

Grilled Massachusetts Lobster approx. 19 oz, with béarnaise sauce, We will be happy to serve you two fresh

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