



PRIME BEEF

STARTERS

THEO'S Caesar Salad

Macadamia nut | anchovies | parmesan | croutons 17

THEO'S three starter sampler for two to share

Beef tartare | tuna sashimi | avocado tartare 48

Flamed Beef Carpaccio

Parmesan cream | pine nuts | enoki | lemon 19

Beef tartare

Pickled shallots | radish | miso 19

Lobster Cocktail NYC

Lobster | espuma | sugar snap peas | chiffonade 26

Grand Elyèe Tuna Sashimi

Gari ginger | lime | roasted seasam | cherry tomatoes
THEO'S soy sauce 19

Grilled King Prawns

Virgin olive oil | roasted garlic | charry tomatoes 21

Colorful Beets

Avocado | snofrisk | kumquats | walnut 16

FROM THE THEO'S BAR

Oysters with shallot vinaigrette,
crushed black pepper and lemon

Irish Donegal 3 pieces | 6 pieces 18 | 36

Fines de Claire 3 pieces | 6 pieces 15 | 30

Flat oysters from Zeeland
3 pieces | 6 pieces 18 | 36

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

1 Massachusetts Lobster,
2 Fines de Claire, 2 Flat oysters from Zeeland,
2 Donegal Oysters, 4 Red Prawns,
6 Crevettes Roses, saffron mayonnaise,
shallot vinaigrette and lemon per person 60

Massachusetts lobster foam soup 24

US PRIME BEEF, dry aged

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.

Porterhouse Steak, 700g - 900g also for two to share	per 100 g	21
Gentlements Cut T-Bone Steak, 500g - 700g also for two to share	per 100 g	20
Rumpsteak, Sirloin New York Cut	11 oz approx. 300 g	56
Rib-Eye	12 oz approx. 350 g	65



SCOTCH BEEF, dry aged

Rib-Eye, Bone-In, 700g - 900g also for two to share	per 100 g	15
Ladies Cut Filet Mignon	6 oz approx. 2 x 80 g	42
Filetsteak	7 oz approx. 200 g	54

HOUSE-RAISED, dry aged

Angus rump steak	11 oz approx. 300 g	48
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Alongside your steak we serve our homemade sauces and two side dishes of your choice.

ADDITIONAL SIDE DISHES (EUR 6.00 EACH)

THEO'S Grilles Vegetables
Bok Choy
Wild herb salad

THEO'S Fries
Truffled mashed potatoes

SAUCES (EUR 6.00 EACH)

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

Grilled Massachusetts Lobster

approx. 19 oz, with béarnaise sauce,
We will be happy to serve you two fresh side dishes of your choice. 66