TAPAS at TERRA

Dates in a jamon coat	**7,50**
Albondigas | small homemade meatballs in spicy tomato sauce	**7,50**
Prunes in chorizo coating	**7,00**
Aceitunas – marinated olives	**7,00**
Patron peppers	**7,00**
Iberian Cheese	**7,00**
Boquerones – pickled anchovies	**7,50**
Chorizo	**6,00**
Serrano Ham	**8,00**
Prawns in chili oil	**10,00**
Tapas variation mixed platter with our tapas	**23,00**

... served with fresh baguette

START EASY...

Soup of the day

in the cup	**6,00**
in the bowl as a large portion (because it just tastes good...)	**9,00**

Soup dishes on our boards may differ from the price....

something small in advance... and always our house bread to go with it

Tartar of Angus beef, dressed only with oil, salt and pepper. In addition, we bring other ingredients to your table	**17,00**
Bruschetta ("Brusketta), with tomato-garlic, stracciatella di burata and Parma ham	**14,00**
Prawns in garlic chili oil and garlic mayonnaise	**17,00**
"A little bit of everything"	
a small selection of our starters	**20,00**
per additional person	**12.00**

our homemade pasta

Tagliatelle **17,50**

- in light cream sauce with salmon strips, cherry tomatoes and spinach
- in spicy coconut curry sauce with beef strips
- with cherry tomatoes, spring onions, mozzarella, basil

We make our pasta fresh every day from durum wheat semolina and egg.

Baked Potato with Sour Cream on Fresh Salad of the Season

1.	**With fried chicken strips**	**16,00**
2.	**With fresh roasted vegetables**	**16,00**
3.	**With roasted beef strips**	**17,00**
4.	**With garlic prawns**	**18,00**

For steak lovers

We grill your steaks exclusively in the cooking levels English (warm in the core but still bloody) or medium (tender pink in the core). Unfortunately, we cannot take into account "through" or intermediate cooking, as everyone has a different understanding of the cooking stages.

We would also like to point out that when quality meat is cooked through, the meat becomes tough and dry.

If you prefer "other cooking levels" for your steaks, make use of our "Hot Rock" offer. Here you have the opportunity to grill your steak yourself according to your wishes.

Otherwise, please switch to our straccetti, fine slices of beef. Through, but still juicy.

We serve you our steakhouse fries with your ordered steak as a second helping. This means that we serve you a small portion again if the first portion was not enough for you. Then please order from our extra side dishes.

If you do not like or tolerate French fries, we will serve you an alternative side dish from our other side dishes once (without second helping).

And a PLEASE....

Sometimes it can happen that something goes wrong, we do something wrong, we are only human....

Please tell us what is bothering you, or if your food has not been prepared as you imagined. Only then can we react professionally and respond to your wishes.

Dishes that are complained about IMMEDIATELY and are returned to at least 3/4 of the portion will be replaced 100% without any problems, without IFS & BUTS.

Unfortunately, we cannot consider all other complaints and must be paid 100%.

Beef from South American Angus beef

always served with Blockhaus French fries plus a one-time "second helping" with ketchup and homemade herb butter

200g from the hip, for the ladies	**25,00**
400g from the hip, for the hungry	**36.00**
500g from the hip, for boys	**43.00**
600g from the hip, for men	**50.00**

per 100g from the hip more 10,00 surcharge

250g from the loin	**29,00**
400g from the loin	**39,00**
500g from the loin	**47,00**
600g from the loin	**54,00**

per 100g from the loin more 12,00 surcharge

150g of fillet	**30,00**
250g of fillet	**40,00**

per 100g more 16,00 surcharge

Pepper crust | we dip all grilled steaks in ground pepper on request at the end	**Surcharge 2,50**

- Stated weight refers to the gross weight before cooking –

HOT ROCK

We serve each guest his own granite plate, which has been heated to approx. 350° beforehand and you order meat and fish fillet, from us briefly,
pre-fried in the core while still cool, and grill yourself at the table until your desired result.

In addition, our homemade sauces and spice blends and French fries plus a one-time second helping.
All other side dishes please order from our menu.

Steak from the hip approx. 250 g – pithy bite, distinct beef taste, classic steak, lean, 28,00

Steak from the loin approx. 250 g – more tender to the bite, slight fat rim for the taste, marbled, something for connoisseurs 30,00

Steak from the fillet approx. 250 g – fine to the bite, tender, completely fat-free, thick medallions cut 41.00

Salmon fillet approx. 180 g 24.00

Due to the size of the stone slab, no larger grill portions possible | All weights are raw material weights before cooking

Our very special "highlight"

500g from the rib eye with rosemary smoked at the table

Served with grilled vegetables and rosemary potatoes 69,00

Straccetti 23,00

Fine slices of Angus, juicy through and through, served with lettuce, arugula and herb butter

Surf & Turf 36.00

200g Angus rump steak with 3 grilled king prawns with French fries

Schnitzel "Viennese style" 18,50

Pork with French fries

Grilled salmon fillet 24,00

On zucchini noodles in dill cream sauce

Thai Chicken Currry 18,00

Fresh vegetables and chicken in coconut curry sauce with fragrant rice

Chicken steak 21,00

On gnocchi in creamy sauce with sunflower seeds and arugula

Large salad bowl with our house dressing

with Poultry Strips Wok Style 15,00

with strips of Angus beef, spicy seasoned 16,00

Ceasar Salat

romaine lettuce in ceasar dressing with parmesan with grilled chicken strips 16,00

Burger

TERRA Burger | 180g of Angus beef, cheese, tomatoes, cucumbers, onions and lettuce	**16,50**
Additional 180g of Angus for your Double Burger	**9,50**
Italy Burger | Chicken breast, mozzarella, Parma ham, arugula and tomato	**17,00**
Pulled Pork Burger | Pork smocked for hours, finely torn with coleslaw	**15,00**
Crispy Chicken Burger | Chicken with lettuce, cucumber and tomato, mayonnaise	**17,00**
Veggie Buger | Lettuce, tomatoes, cucumbers, balsamic onions, tomato jam	**15,00**
Surf&Turf Burger | 150g Sprue Teak, 2pcs Black Tiger Prawns, Lettuce, Tomato, Burger Sauce	**26,00**
Club Burger | Chicken breast, bacon, fried egg, lettuce, cucumber, mayonnaise	**17,00**
Chili Cheese Burger | 180g Angus beef with cheese and jalapenos, fried onions	**17,00**

Extras

Bacon, fried onions, jalapenos, extra cheese	**2,00 each**
Port. French fries with burger	**4,00**

You can find more side dishes to accompany your burger on the next page

Unser Fleisch kaufen wir grundsätzlich immer frisch für Sie ein. Hackfleisch stellen wir selbst aus bestem Angus Beef her.

Our side dishes, dips and sauces

small side salad	**6,00**
large side salad	**8.00**
French fries with ketchup or mayonnaise	**6,00**
Cheesy fries, fries gratinated with cheese	**7,50**
Sweet potato fries with sour cream	**7,50**
Baked Potato with Sour Cream	**5,00**
grilled seasonal vegetables	**7,50**
garlicbaguette	**4,50**
Onion rings *from the grill*	**4,50**
Wedges with Sour Cream	**5,00**
Cole Slaw	**5,00**
Chili dip, sweet and spicy	**2,00**
freshly chopped garlic with fresh chillies in oil	**2.50**

Something sweet at the end

Crème brûlée with brown sugar crust candied	**7,00**
Apple crumble with vanilla ice cream	**10,00**
Churros with chocolate sauce	**9,00**
Blueberry pancakes with vanilla ice cream	**10,00**
LAVA Cake | Chocolate tartlets with liquid core, with vanilla ice cream	**10,00**
Dessert variation "A little bit of everything"	**18,00**

When you order dessert , we offer you selected hot drinks at a special price

Espresso	**1,50**
Cappuccino small	**2,00**
Cup of coffee small	**2,00**

all other hot drinks please order à la carte.

Our desserts are all homemade.

We buy our ice cream varieties in good gastronomy quality.

For our little guests

"Don't be hungry" **8,00**

Breaded poultry breast, served with a small portion of French fries Frizzi and ketchup

"I don't know"

Chicken nuggets, breaded and fried, with ketchup and French fries Frizzi **7,50**

"Something"

Mini burger with cheese, lettuce, tomatoes, cucumbers, ketchup with small fries Frizzi **11,00**

"I don't want that"

Tagliatelle with cream sauce, tomato sauce or butter **6,00**

We are happy to serve these dishes for your children.

If you want to order these dishes yourself, please add a surcharge of 7.00, then we will be happy to serve you something from our children's menu. However, you have to put up with the fact that we tie a pink bib around your neck and put a pacifier around your neck.....

unsere Biere

vom König Ludwig & Holzkirchner Original

Helles | Kellerbier | Radler | alkoholfrei	**0,5l**	**4,50**
Weißbier | light | alkoholfrei | Russ	**0,5l**	**5,00**
Warsteiner Pils	**0,33l**	**4,00**

alle Biere aus der Flasche

sparkling

Coke [1) 5)]	**0,4l | 0,2l**	**4,50 € | 3,50**
Cola Mix [1)]	**0,4l | 0,2l**	**4,50 € | 3,50**
Fanta [1) 5)] **Sprite**	**0,4l | 0,2l**	**4,50 € | 3,50**
Tafelwasser mit | ohne Kohlensäure	**0,7 l | 0,5l | 0,2l**	**5,00 € | 4,00 € | 3,00**

Säfte & Nektare

Apfel | Orange | Maracuja | Mango | Johannisbeere | Rhabarber | Saisonsäfte	**0,2l | 0,4l**	**3,50 | 5,00**
Schorlen aus all unseren Säften & Sirups	**0,4l**	**4,50**

unsere Sirups stellen wir teilweise aus selbst gesammelten Blüten oder anderen Zutaten her.

Wein

Rotwein

	0,1l	0,2l	0,5l	0,75l	1,0l
Groppello, Marsadri , Italien vom Gardasee, trocken	4,00	6,50	11,00		19,00
Merlot, Grand Sud, Frankreich, trocken, Brombeere und Kirsche im Aroma	4,00	7,00	18,00		35,00
Tempranillo, Marques de Verdellano, Spanien, trocken	4,50	8,00	20,00	32,00	
Primitivo, Fantini, Italien, Frische Gewürze, Zedernholz, Waldfrucht und Kirsche	5,50	9,00	21,00	35,00	
Rosso del Piopo, Marsadri, Italien,				58,00	

Weißwein

Chardonnay-Trebbiano Cuveé, Marsadri, Italien vom Gardasse, trocken	4,00	6,50	11,00		19,00
Lugana, Marsardri, Italien, trocken	4,50	7,50	17,50		32,00
Riesling, Deutschland, feinherb, fruchtig frisch	4,00	6,50	16,00		30,00
Weißburgunder, Gutzler, Deutschland, trocken, fruchtig, elegant, mineralisch	5,50	9,00	22,00	34,00	
Pouilly Fumé, Pouilly-sur-Loire, Frankreich, komplexe Frucht, Kaktusfeige und Holunder, vielschichtig					59,00
Weißburgunder „Strahler“, Strobelhof, Südtirol, trocken, fruchtig, cremig, animierende Salzigkeit					52,00

Rosé	0,1l	0,2l	0,5l	0,75l
„Pousio“ Rosé, Alentejo, Portugal, trocken, saftig, dezente Pfeffrige Note, sehr frisch	5,00	9,50	22,00	32,00

Prosecco & Champagner

Prosecco Valdo	Glas 0,1l | Flasche 0,7l	6,00 | 32,00
Moet & Chandon	Flasche 0,7l	85,00

Sprizz

0,2 l 8,50

Sprizz, Hugo, Terra Sprizz, Himbeer Sprizz, Limoncello Sprizz, Lillet Sprizz, Lillet Wild Berry

Campari Sprizz, Rosato Mio, Sarti Sprizz, Sarti Maracuja Sprizz

Spirits

Ramazzotti auf Eis mit Zitrone	**4cl**	**5,00**
Averna auf Eis mit Zitrone	**4 cl**	**5,00**
Grappa diverse Sorten | unser Servicepersonal berät Sie gerne		
einfach aber gut | sehr gut aus bestimmten Regionen| was Besonderes von großen Brennern	**2cl**	**5,00 | 7,00 | 9,00**
Cognac & Brandy | diverse Sorten | wir beraten Sie gerne	**2cl**	**ab 6,00**
Whiskey & Whisky | diverse Sorten | wir beraten Sie gerne	**4cl**	**ab 8,00**
klare Schnäpse | diverse Sorten | wir beraten Sie gerne	**2cl**	**ab 4,00**
Wodka & Gin | diverse Sorten | wir beraten Sie gerne	**2cl**	**ab 6,00**

heiße Tassen

Espresso	**einfach | doppio**	**2,50 | 4,00**
Espresso macchiato	**einfach | doppio**	**3,00 | 4,50**
Cappuccino	**einfach | grande**	**4,00 | 5,00**
Latte macchiato	**Glas 0,2l**	**5,00**
Cafe Crema	**einfach | Haferl**	**2,50 | 3,50**
diverse Teesorten		**3,50**

alle Preise in €