DAS
Kaps

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SOMETHING TO KEEP YOU GOING

Caesar Salad 18

Grilled romaine lettuce with Caesar dressing, croutons, Parmesan, bacon chips, and crispy anchovies | A, C, D, G, L, O

with 3 grilled prawns | B, G 32

or

with fried chicken strips | A, C, G 26

Tarte flambée 12

with bacon, onions, and crème fraîche

A, C, G, M, O

Kaps sausage salad 14

Veal Pariser sausage, Almkönig cheese, garden vegetables, herbs, Styrian apple balsamic vinegar, and organic pumpkin seed oil | A, G, L, M, O

Kaps snack platter 16

Bresaola, Turopolje sausage, smoked bacon, buffalo mozzarella, pecorino, olives, sun-dried tomatoes, and balsamic onions

A, G, L, O

Golfer's lunch 14

Changing daily lunch special until 2 p.m.

A QUICK BITE BEFORE TEEING OFF

St. Johann sausage or frankfurter 9

with mustard, horseradish, and bread roll | A, M

Curry veal sausage 14

Homestyle curry sauce and crispy potatoes | A, G, M, O

WOULD LIKE MORE?

We serve the best grilled specialties including steak, vegetables and fish every day from 11:30 a.m.

All prices are inclusive prices in EUR. A = cereals containing gluten, B = crustaceans, C = eggs, D = fish, E = peanuts, F = soy, G = milk/lactose, H = nuts, L = celery, M = mustard, N = sesame, O = sulphites, P = lupin, R = molluscs

DAS KAPS CUISINE

STARTERS

Bread selection 7
Olive ciabatta and sourdough bread, herb butter, cream cheese with salted lemon, and olive tapenade | A, G

Kaps beef tartare 24
Hand-cut beef fillet, marinated with fresh herbs, avocado, purple “glass” potato chips, grilled bread | A, C, L, M, O

Roast beef bruschetta 24
Grilled olive ciabatta, fresh rocket, tartare sauce, and onion crumble | A, F, G, L, M, O

Yellowtail ceviche 24
Leche de tigre, plantain chips, pickled red onions | D, F, G, O

Watermelon carpaccio 100% vegan 18
Basil and mint dressing, vegetable strips | O

Canned sardines 18
Vintage sardines, chilli mayo, grilled cherry tomatoes, and bread | A, C, D, O

Summer burrata 18
Creamy burrata, a selection of rare tomato varieties, basil cress, olive oil | G, O

SIGNATURE DISHES

Grilled sweetheart cabbage 100% vegan 28
Sesame sauce, nachos, purple sweet potato straws | A, F, G, N, O

Summer salad 24
Flambéed Brie, caramelised pecans, vegetable strips, blueberry dressing | G, H, L, O

Cheeseburger 38
200g grilled rib-eye patty, brioche bun, pepper cheese, Vulcano crisps, gherkin, red onion rings, smoked ketchup, mustard mayo, and fries | A, C, F, G, L, M, O

Ravioli Sovrano 28
Bell pepper pesto, ricotta cream, sage chips
A, C, G, O

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GRILLED FISH

Fillet of Atlantic halibut 400 g — 46
in caper butter | D, G, O

Grilled whole sea bass 400 g — 38
Grilled sea bass, caught off the Croatian coast, seasoned with Mediterranean herbs | D

Grilled "chorizo" lobster 300 g — 62
Canadian lobster, halved, served with chorizo oil, fresh herbs, and chorizo crunch | B, O

PRIME CUTS FROM THE GRILL

Beef fillet from 150 g to 300 g — 26/100 g
Beef fillet or tenderloin is the most popular cut of beef, located below the sirloin. It is very fine-grained and tender. With an average fat content of 3 to 4.5%, it is also very lean.

Chateaubriand from 400 g to 600 g — 26/100 g
Chateaubriand is a "double" steak, from the centre-cut of the beef fillet.

Tomahawk approx. 1.2kg each — 23/100 g
Preparation time approx. 50 min.
The extra-thick Tomahawk steak is taken from the rear of the prime rib.

Porterhouse approx. 1kg each — 23/100 g
The porterhouse is a cut from the rear back section, with a large portion of sirloin and the centre-cut of the fillet. Its T-shaped bone adds extra flavour and juiciness to the meat.

Entrecôte
starting from approx. 300 — 23/100 g
The entrecôte is cut from the fore section of the back (prime rib/rib-eye area) of the cow. This muscle is rarely used by the animal, which makes the meat very tender.

Flank Steak
starting from approx. 250g — 23/100 g
The flank steak is taken from the cow's abdominal muscles. This cut is very finely marbled, with long muscle fibres.

Rack of lamb approx. 350g — 52
Tender grilled rack of lamb, seasoned with garlic and fresh herbs

PLUS A SIDE DISH …

Truffle and Parmesan fries | G
Crispy potatoes with truffle butter and Parmesan

Sweet potato wedges
with garlic and parsley

Potato purée | G, O
with caramelised butter

Baby carrots | G, L, O
tossed in herbs and olive oil

Sautéed mixed mushrooms | A, F, G
with garlic and parsley

Sautéed asparagus | G
in chilli and nut butter

Miso aubergine | F, N, O
Miso, date syrup, sesame

… AND A SAUCE OF YOUR CHOICE

Café de Paris butter | G, M, O
Butter delicately seasoned with herbs, Dijon mustard, garlic, and spices, made to a traditional recipe

Kaps BBQ sauce | F, L, M, O
Homemade BBQ sauce, delicately spiced, smoky, and slightly spicy

Creamy pepper jus | G, L, M, O
Veal jus, green peppercorns, cognac, whipped cream

Mayo variation | C, F, G, L, M, N, O
Truffles, garlic, black sesame, Sriracha sauce

Chimichurri
Argentinian steak sauce made from fresh herbs, olive oil, garlic, chilli, and black pepper

Hollandaise sauce or Béarnaise sauce
C, G, L, O
Hollandaise sauce, a freshly whipped butter sauce from classic French cuisine, or Béarnaise sauce, enhanced with chopped tarragon and chervil

Each additional side dish and sauce costs 7.

ROOM FOR SOMETHING SWEET?

Homemade cakes | A, C, E, G, H, O — **9**

Apple or curd strudel with vanilla sauce | A, C, E, G, H, O — **9**

Lemon and basil parfait | C, G, H, O — **16**
Strawberry coulis, toasted pistachios

Sorbet variation | O — **14**
Lemon, mango, and strawberry sorbet

Affogato | C, G, O — **12**
Vanilla ice cream, espresso

YOU WILL FIND SELECTED DESSERT WINES IN OUR WINE LIST.

SPECIALTIES FROM DIGESTIF CASK

Herzog Nusserl	9,6
Herzog Swiss pine	9,6
Herzog Apricot	7,6
Herzog Williams	7,6
Herzog Forest Raspberry Brandy	14,6
Ziegler XXL Old Plum	16
Nonino Chardonny Grappa	8,6
Nonino Merlot Grappa	9,6
Bocchino Grappa di Barolo	12
Martell Cordon Bleu	18
Hennessy XO	23

COFFEE SPECIALTIES

Espresso	3,6
Espresso, decaffeinated	3,6
Espresso macchiato	4,1
Double espresso	5,6
Cappuccino	4,6
Latte macchiato	5,1
Extended	4,1
Extended, decaffeinated	4,1

TEA SPECIALTIES

Refreshing Mint	6,8
Fruity Camomile	6,8
Sweet Berries	6,8
Verveine	6,8
Green Dragon	6,8
Earl Grey	6,8