



**DAS**

*Kaps*



## SOMETHING TO KEEP YOU GOING

### Caesar Salad 16

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  
or  
with fried chicken strips | A, C, G

### Golfer's lunch 14

Changing daily lunch special

### Garden Salad 16

Mixed leaf salad with garden vegetables, balsamic dressing, toasted pumpkin seeds  
H, L, M, O  
with 3 grilled prawns | B, G  
or  
fried chicken strips | G

### Spaghetti Aglio e Olio 17

Spaghetti in olive oil with roasted garlic, chilli, fresh parsley | A, O  
with 3 grilled prawns | B, G

### Homemade cake | A, C, E, G, H, O 7

### Apple or curd cheese strudel 9

with vanilla sauce | A, C, E, G, H, O

## 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

### 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

## 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** 28

#### **100% vegan**

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

## 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.

### Ribeye steak 23/100 g

#### from approx. 300g

The ribeye steak is cut boneless from the prime rib, the beef loin between the 8th and 12th rib, between the neck of beef and the roast beef.

### 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

### Corn-fed chicken breast supreme 28 approx. 150g

Grilled chicken breast fillet with skin and wing bone, 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 with caramelised butter | G, O

#### Baby carrots | G, L, O

tossed in herbs and olive oil

#### Sautéed mixed mushrooms | A, F, G

with garlic and parsley

#### Sautéed asparagus in chilli and nut butter | G

#### Miso aubergine | F, N, O

Miso, date syrup, sesame

#### Mixed salad | M, O

Leaf salad and summer vegetables with balsamic dressing

## ... 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

# ROOM FOR SOMETHING SWEET?

## ... ESSEN KANN ...

<b>Chocolate Brownie</b>   A, C, G, H, O Caramelised pineapple, coconut ice cream	<b>16</b>
<b>Lemon and basil parfait</b>   C, G, H, O 16 Strawberry coulis, toasted pistachios	<b>16</b>
<b>Sorbet variation</b>   O Lemon, mango, and strawberry sorbet	<b>14</b>
<b>Affogato</b>   C, G, O Vanilla ice cream, espresso	<b>9</b>

**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 Chardonnay 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