



Menu



DRY AGER

SUPERIOR BEEF

[Please ask for our special recommendations!](#)

SCHIEFER

HOTEL | RESTAURANT | BAR | LOUNGE

STARTERS

Antipasti

pickled in herbs, baguette 7,90 €

Caprese

tomato, buffalo mozzarella, basil, pesto, baguette 8,90 €

Beef carpaccio

rocket salad, parmesan shavings, pine nuts, balsamic cream 9,90 €

Beef tartare

Classic hand-cut with onions, raw egg, anchovy, pepper, Worcestershire sauce, salt, capers, pickled gherkin, tabasco and black bread

as a starter 9,90 €

as main course 16,90 €

SALADS

Nature

large mixed salad 8,90 €

Chicken breast

large mixed salad with chicken breast 12,90 €

Beef

large mixed salad with roasted beef fillet 16,90 €

Dressings: raspberry vinaigrette, yoghurt, balsamic, Caesar's

Caesar's Salad „nature“

with parmesan shavings and croutons 8,90 €

Caesar's Salad „chicken“

with parmesan shavings, croutons and chicken breast 12,90 €

Caesar's Salad „beef“

with parmesan shavings, croutons and beef nuggets 16,90 €

KIDS

French fries

ketchup, mayonnaise 4,90 €




Chicken nuggets

french fries with ketchup, mayonnaise 6,90 €


Fish fingers

french fries with ketchup, mayonnaise 7,90 €

PIZZA – handmade

Mozzarella 	tomato, mozzarella	7,90 €
Salami	tomato, mozzarella, salami	8,90 €
Pepperoni salami	tomato, mozzarella, pepperoni salami	8,90 €
Ham	tomato, mozzarella, ham	8,90 €
Hawaii	tomato, mozzarella, ham, Pineapple	9,90 €
Tuna	tomato, mozzarella, tuna, onions	8,90 €
Goat cheese 	tomato, mozzarella, goat cheese, honey	9,90 €
Serrano	tomato, mozzarella, rocket salad, serrano, parmesan	9,90 €
Spinach 	tomato, mozzarella, spinach, garlic	9,90 €

PASTA

Penne goat cheese	cream, tomatoes, chicken breast, goat cheese, rocket salad, pine nuts	13,90 €
Penne tuna tomato	tomato sauce, black olives, onions, tuna, chili	11,90 €
Spaghetti rocket 	cherry tomatoes, parmesan crunch, pine nuts, rocket salad	9,90 €
Spaghetti Carbonara	ham, egg yolk, fresh herbs, cream, parmesan	9,90 €
Fresh parmesan		1,00 €

DESSERT

Chocolate cake

flowing stone and vanilla ice cream 6,90 €

Apple strudel

with vanilla ice cream, whipped cream and powdered sugar 4,90 €

A piece of warm apple crumbles cake with whipped cream and a cup of „Schümli“ coffee

4,90€



ICE CREAM

Fürst Pückler style

One scoop of vanilla, one of chocolate and one strawberry, with cream on the top

4,90 €

Coppa Bella Stracciatella

Two scoops of stracciatella, one of chocolate with cream, chocolate sauce and egg liqueur

5,90 €

Swiss Chocolate cup

Two scoops of chocolate, one of vanilla with cream and chocolate sauce

5,90 €

Ice chocolate / Ice coffee

Delicious ice chocolate or aromatic ice coffee with two scoops of vanilla and cream

4,90 €

Milkshake

Cold milk mixed with three scoops of ice cream at your choice

5,90 €

Ice clown

One scoop of vanilla ice cream, with a face of smarties and a waffle head

1,90 €

Our Ice Cream flavours

Bourbon-vanilla, chocolate, strawberry, stracciatella and walnut
one scoop 1,50€



STEAKS

Chicken breast 250g Denmark 14,90 €
 Extreme soft muscle meat right and left from the breast

Sirloin Steak 250g Argentina 17,90 €
 The Sirloin steak is cut from the heart of the hips. Tip: If you wish to have a really soft sirloin steak, order it in english or medium.

Rip eye 300g Argentina 21,90 €
 The Rib eye is cut from the high rip.
 It has the typical fat eye, for the juicy and aromatic steak taste.

Rump steak 250g Argentina 19,90 €
 The Rump steak is cut from the back. We serve it with the fat strip, what is absolute normal for this part of meat to have the perfect taste.

Tenderloin 250g Argentina 23,90 €
 The Tenderloin or the filet is the softest part from the lumbar internal musculature. From the filet we cut the medallions.

Spareribs
 with baked potato, sour cream and BBQ sauce 18,90 €
 also as a ladys cut with only one rib 14,90 €

SIDE ORDERS:

Aglio olio 3,90 €
 with garlic & onions hot roasted, served with our rustic baguette

side salad
 raspberry vinaigrette, yoghurt, balsamic, Caesar's 4,90 €

garlic-herbs-baguette 2,90 €

french fries 2,90 €

fried potatoes 3,90 €

baked potato with sour cream 3,90 €

wok-vegetables sesame 3,90 €

spinach 3,90 €

roasted mushrooms 2,90 €

herb butter 0,90 €

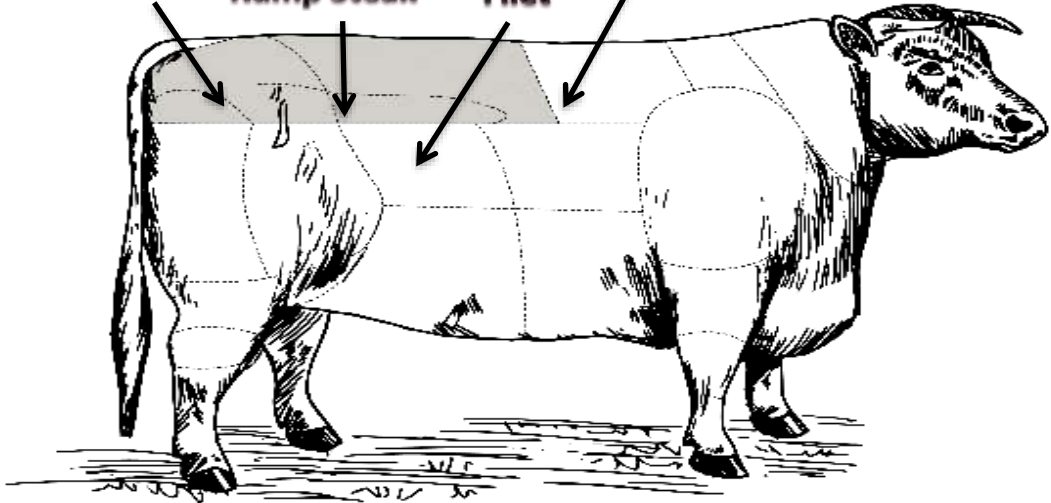
BBQ-sauce 1,90 €

pepper-sauce 2,90 €

STEAKLOVER

Close, personal cooperation with our local breeders ensures the high quality of Rodeo Ranch Quality. No matter which country the meat comes from for Rodeo, strict and consistent criteria for quality and origin apply. In each country, there is always only one and always personally known partner. There are only high quality meat breeds such. Hereford & Angus cattle used. The animals live in natural and species-appropriate conditions, eating only grass and herbs, which they find on their endless paths in the pastures of the ranch. Our Cuts for you:

Sirloin Rump Steak Filet Rib Eye



Argentina is the motherland of the Rodeo brand and of the Ranch Quality. Livestock has a long tradition in Argentina. The first Spanish immigrants kept cattle's and let them expands of the fertile Argentine pampas. Senior boss Omar Solassi and his daughter Roxana run this form of livestock farming in the 4th generation.

Green, greenest, Ireland! There is nearly no other country in the world where you find so much pasture like on this island in the North Atlantic. Perfect conditions for cattle breeding and husbandry to the Rodeo criteria. In the north of the capital Dublin is the headquarters of our Irish rodeo partner Frank Mallon.