

ENJOY  
YOUR  
MEAL



## STARTERS

### Veal carpaccio | 18,90

rocket / parmesan / olive oil / balsamic vinegar

A6 / A7a / A11

### Lukewarm smoked fillet of sea bream | 17,50

Radish salad / fine sprouts / Crème Fraîche

A3 / A4 / A6 / A9 / A10 / A11

### Beef tartare | 19,90

Crème Fraîche / dill / crispy / confit egg yolk

A1 / A4 / A6 / A9 / A11



### Smoked tofu in a beetroot coat | 16,90

Cucumber lattice / cream cheese / mirin dressing /  
sprout salad / potato straw

A9 / A10 / A11 / A12

### Variation Kobe | 21,00

Spring roll / pastrami / radish radish /  
sesame seeds / mirin / black garlic

A1 / A4 / A8 / A9 / A10 / A11 / A12 / A14



### Burrata truffle | 18,90

Cherry tomato salad / truffle oil / balsamic reduction

A6 / A11

### Variation of starters | 38,50

a variation of our starters for 2 people

## SOUPS

### Ramen from the noble fish | 14,90

Seafood stock / rice noodles / root vegetables / kimchi /  
grilled skewer with scampi, salmon and scallops

A3 / A5 / A8 / A12 / A13



### Minestrone | 9,50

Tomato / celery / carrot / courgette / bruschetta

A4 / A8 / A11

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## BOWLS



### Bowl Basic | 13,90

raw vegetables / lettuce / cucumber / tomato /  
pepper capsicum / cress / radish / pickled radish /  
sunflower seeds / vinaigrette

A4 / A8 / A9 / A10 / A11 / A12

optionally  
or

with beluga lentils  
with red rice from the Camargue

## PIMP IT UP

on top



**Vegan feta with olives | plus 7,90**

on top



**Tajine Bits | plus 7,90**

Chickpeas / cinnamon / dried plums

A4

on top

**Grilled salmon 150g | plus 12,00**

A3 / A6 / A9 / A12

on top

**6 king prawns | plus 14,00**

in Park Plaza Butter / Lemon / Lime

A5 / A6 / A9 / A11

## OPTION TOPPING

**Caesar's** A1 / A3 / A8 / A9 / A11



**Balsamic vinegar** A9 / A11



**Vinaigrette** A9 / A11



**Yoghurt** A1 / A6 / A9 / A11

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## SALADS

### Half a grilled Romana | 6,50

Caesar's dressing / parmesan / anchovies / nut butter crunch

A1 / A3 / A4 / A6 / A8 / A9 / A11

### A whole grilled Romana | 12,50

Caesar's dressing / parmesan / anchovies / nut butter crunch

A1 / A3 / A4 / A6 / A8 / A9 / A11

### Salad and steak from the grill | 38,90

Grilled Teres Major & Bavette 200g / a whole grilled Romana /  
Caesar's dressing / parmesan / anchovies / nut butter crunch

A1 / A3 / A4 / A6 / A8 / A9 / A11

## NESTWÄRME SALAD SPECIAL



### Suprême of corn-fed poulard in a bed of colourful salad | 19,00 \*

Mixed leaf salad / cherry tomatoes /  
salad sprouts / apples / walnuts / vinaigrette

A7c / A9 / A11

\* FROM THIS WE DONATE **5,00** TO NESTWÄRME E.V.

## OUR QUALITY PROMISE

### Secreto Iberico | *Spain*

The *Iberico pig*, also known as the *Pata Negra*, is a native pig breed of south-west Spain. The animals move through the vast landscape of cork and holm oak forests. A significant part of their natural rearing and feeding consists of acorn fattening. Between October and January, they feed on acorns to almost double their weight. The *Secreto* is a coarse-fibred, fan-shaped muscle that is hidden between the back and back fat. *Secreto* is characterised by a strong marbling that makes the meat particularly juicy and flavourful. It is ideal for cooking on the grill, where the heat melts the fat and creates a crispy, caramelised surface that is rich in flavour.

### Dry aged pork chop from the Eifelschwein | *Germany*

It comes from the Eifel region in Germany. The animals are fed a purely plant-based diet with 75% grain and grow up on local farms. The cutlet comes from the centre to front part of the pork loin. The bone gives the chop its aromatic and above all juicy flavour. The pork is hung on the bone in maturing chambers for 3 weeks. During the dry aging process, the meat's intense, nutty flavour is elicited.

## **Black Angus Prime Beef | *Nebraska, USA***

To produce this high-quality meat, *Black Angus* cattle are bred without the use of growth accelerators, hormones, antibiotics and genetically modified feed. The animals are fed exclusively on grass, herbs and maize, which gives the meat its strong marbling and distinctive flavour. After slaughter, the meat is matured for at least 6 to 7 weeks in a wet ageing process. *Black Angus* is a breed of cattle that is now bred worldwide. The animals have a striking black coat colour. The name *Angus* comes from the region of the same name in Scotland, where the breed originated.

## **Wagyu Fullblood Westerberger | *Germany***

Near Munich there is a herd of fullblood *Wagyu* that is unrivalled in Germany. They live there on lush meadows for at least 48 months. Four animals a month are slaughtered in their own slaughterhouse next to the pasture. This meat never fails to delight.

## **Prime Beef | *Irish Herford, Ireland***

The cattle at *Irish Herford Prime Beef Farm* graze on the fresh, green meadows of Ireland from March to October. They are fed exclusively on pasture grass and herbs. As this food is particularly rich in iron, the meat takes on a characteristic, intense red colour. The cattle are aged between 24 and 30 months, which is the ideal age to be able to consistently guarantee absolute top quality. This gives us butter-tender meat with flavoursome fat and a wonderful texture.

## **Kobe Beef | *Japan***

*Kobe Beef* is an exclusive meat speciality from the *Kobe* region in Japan. It is obtained exclusively from the *Japanese Black Tajima* breed. The meat is characterised by its fine fat distribution and unique marbling, which makes it extremely tender and juicy. This top-quality product is appreciated worldwide for its incomparable flavour and exceptional quality. *Kobe Beef* is a protected brand name: the meat must fulfil strict quality criteria and come from the *Kobe* region! Only ten per cent may be exported. The *Kobe Beef Marketing & Distribution Promotion Association* is an organisation that controls distribution. As an affiliated member, the *Plaza Grill* in Germany is one of only nine restaurants to hold the association's golden cup symbol.

## OUR CUTS

### Teres Major | USA

The *Teres Major*, also known as the shoulder loin or petite tender, is a piece of muscle located in the shoulder region of cattle. It is a relatively small muscle that is known for its tenderness and juiciness. It is usually grilled, roasted or braised and is popular with many meat lovers due to its excellent flavour and texture.

### Gross Bavette | USA

*Bavette* comes from the lower ribcage and is characterised by its wonderfully intense, nutty flavour. This meat has a coarse fibre but is also beautifully marbled. Compared to the other cuts of beef, it is somewhat firmer to the bite, but still very tender. The *Gross Bavette* is by far our favourite steak.

### New York Sirloin Strip | USA

The *New York Sirloin Strip* is a particularly popular and high-quality cut of meat that comes from the back of the beef. More precisely, it is a cut from the back that lies next to the fillet. The steak is characterised by its distinctive marbling, which ensures a juicy, tender texture and excellent flavour.

### Filet | Ireland

The *Filet* is a special cut of meat that comes from the back of the cow. It is a muscle that is used very little, making the meat extremely tender, lean and mild in flavour. It is one of the highest quality and most expensive cuts of meat. The *Filet* is also known for its use in dishes such as *Filet Wellington* or *Chateaubriand*, which are often served in high-end restaurants.

### Wagyu Fullblood Westerberger | Deutschland

As this is a small farm, we can present you with the meat cuts delivered on a daily basis. Due to the natural feeding, the meat is intensely flavoured. Let us advise you and look forward to a steak with a balanced, full-bodied flavour and well-balanced marbling.

### Kobe Beef | Japan

There are five quality levels for *Kobe Beef*. These range from grade 5 (very good) to grade 1. We only receive level 4 and 5 cuts. The marbling of the meat is decisive for the quality level. The meat colour and its brightness, the consistency and texture of the *Kobe Beef* as well as the fat colour and its shine are also taken into account when determining the quality grades of the *Kobe* cattle bred. Let our staff advise you about our range.



PLAZA  
MEAT  
CLUB

## OUR CUTS

**1: Teres Major**

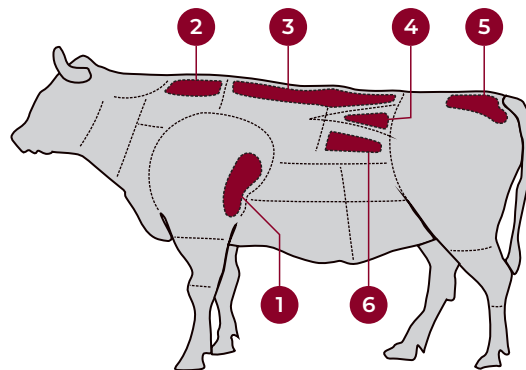
**2: Rib Eye**

**3: Sirloin**

**4: Filet**

**5: Picanha**

**6: Bavette**



## THE COOKING STAGES

### **G1: WELL DONE**

cooked through, grey, ~ 65°C hot centre

### **G2: MEDIUM WELL**

light pink, ~ 60°C hot centre

### **G3: MEDIUM**

pink, ~ 56°C warm centre

### **G4: MEDIUM RARE**

slightly bloody, ~ 50°C warm centre

### **G5: RARE**

bloody, ~ 45°C lukewarm centre





PLAZA  
MEAT  
CLUB

## PORK STEAKS

<b>Secreto Iberico   SPAIN</b> <small>A6</small>	200 g		29,00
	300 g		39,00
<b>Dry aged pork chop from the Eifelschwein</b> <small>A6</small>	350 g		32,00

## BEEF STEAKS

<b>Teres Major Nebraska   USA</b> <small>A6</small>	200 g		31,00
	300 g		41,00
	400 g		51,00
	500 g		61,00
<b>Bavette Nebraska   USA</b> <small>A6</small>	200 g		39,00
	300 g		51,00
	400 g		64,00
<b>New York Sirloin Strip   USA</b> <small>A6</small>	300 g		49,00
	400 g		62,00
<b>Filet Irish Prime Hereford   IRELAND</b> <small>A6</small>	200 g		48,00
	300 g		65,00
<b>Wagyu   GERMANY</b> <small>A6</small>	200 g		Daily price
	300 g		please ask!
<b>Kobe   JAPAN</b> <small>A6</small>	50 g		70,00
	100 g		135,00

**All steaks are served with a jacket potato with sour cream  
and our homemade Plaza-Grill-Butter.**

All steaks are fried in clarified butter and contain A6 (lactose). We can also fry lactose-free on request.





PLAZA  
MEAT  
CLUB

## SIDES

Small grilled Romana A1 / A3 / A4 / A8 / A9 / A11 | 6,50

Steakhouse fries | 6,50

Sweet potato fries | 8,50

Mashed potatoes A6 | 6,50

Grilled vegetables A11 | 6,50

Celery puree A6 / A8 | 6,50

Roasted green baby asparagus | 8,50

Small colourful salad A1 / A6 / A8 / A9 / A11 | 6,50

## SAUCES

Sauce Bernaise A1 / A6 / A8 / A11 | 7,50

Port and shallot sauce A8 / A11 | 6,50

Chimichurri | 4,50

Pepper sauce A6 / A8 / A9 / A11 | 6,50

Park Plaza Mustard A9 / A11 | 4,50

## FROM VEAL AND CHICKEN

Wiener Schnitzel | 29,50

Steakhouse fries / raw vegetables / leaf salad  
A1 / A4 / A6 / A8 / A9 / A11

Suprême of guinea fowl | 27,50

Onion marmalade / grilled vegetables / potato tree cake  
A4 / A6 / A8 / A11



PLAZA  
MEAT  
CLUB

## BURGER

### Premium Classic Beef Burger | 22,90

Grilled beef / BBQ sauce / fried onions /  
fried pickles / brioche / steakhouse fries

A1, A4, A6, A9, A11

with cheddar cheese <sup>A6</sup> | zzgl. 2,00

with crispy bacon <sup>A14</sup> | zzgl. 2,50

### Premium Classic Double Cheeseburger | 29,90

Grilled beef double / BBQ sauce / fried onions /  
fried pickles / cheddar cheese / steakhouse fries

A1 / A4 / A6 / A9 / A11

### Premium Steak Burger | 35,90

Grilled steak strips / fried onion mayonnaise /  
tomato / gherkins / ciabatta bun / steakhouse fries

A1 / A4 / A6 / A9 / A11



## GLADIATORS BURGER SPECIAL



### Vegan Jump Burger | 21,50

Homemade beetroot patty / cheddar cheese /  
bacon / BBQ sauce / salad / bun / steakhouse fries

A4 / A9 / A10 / A12



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## FISH AND CRUSTACEANS

### Grilled salmon fillet | 28,50

Lentil risotto / grilled vegetables / Park Plaza butter

A3 / A6 / A8 / A9 / A11

### Pasta prawns | 28,50

Herbs / butter sauce / dried tomatoes / small salad

A1 / A4 / A5 / A6 / A8 / A9 / A11

### Fish curry | 24,50

Vegetable strips / coconut / lime leaves / green asparagus / peanuts / red rice

A2 / A3 / A6 / A8 / A9 / A10 / A11

### Fillet of mullet | 42,00

Scallops / smoked tomato ragout / pita bread

A3 / A4 / A5 / A6 / A8 / A11 / A13 (scallop)

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## VEGETARIAN AND VEGAN

### STARTER



**Smoked tofu in a beetroot coat | 16,90**

Cucumber lattice / cream cheese / mirin dressing /  
sprout salad / potato straw

A9 / A10 / A11 / A12



**Burrata truffle | 18,90**

Cherry tomato salad / truffle oil / balsamic reduction

A6 / A11

### SOUP



**Minestrone | 9,50**

Tomato / celery / carrot / courgette / bruschetta

A4 / A8 / A11

### MAIN COURSE



**Grilled vegetable ravioli | 17,90**

Stewed cherry tomatoes / baby asparagus / basil oil / rocket salad

A4 / A8



**Jump Burger | 21,50**

Homemade beetroot patty / cheddar cheese /  
bacon / BBQ sauce / salad / bun / steakhouse fries

A4 / A9 / A10 / A12

### DESSERT



**Almond and hazelnut cake | 10,50**

with Mousse au Chocolat and almond bites

A4 / A7b / A7d / A10



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## OUR VEGAN SPECIAL

served on an elegant étagère

Living in colour – a vegan dream for all the senses | 29,90

Ginger shot

Golden milk

Kimchi

Daikon

Tomatoes with balsamic vinegar

Beluga lentil salad

Braised green asparagus with pine nuts and sesame seeds

Rice noodles with root vegetables in teriyaki

Baked aubergine in cauliflower breading

A7a / A8 / A10 / A11 / A12

### Living in colours

is more than just a dish –

it is an invitation to enjoy life with all your senses and to provide the body with all the important nutrients.

Each component is prepared with love and care and is perfectly harmonised, to offer you an unforgettable vegan indulgence experience.

Enjoy the colours of nature and do something good for yourself – because a vital life begins on the plate.

### Nutritional values

890 Kcal

16,2g fat

20g protein

94g carbohydrates

10g dietary fibre



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## DESSERT



**Almond and hazelnut cake | 10,50**  
with Mousse au Chocolat and almond bites

A4 / A7b / A7d / A10

**Crème brûlée | 9,50**

A1 / A6

**NY Cheesecake | 12,50**

Homemade yuzu ice cream

A1 / A4 / A6

**Cafe Gourmand | 7,90**

Espresso optionally with

Mini crème brûlée A1 / A6

Cheesecake in a glass A1 / A4 / A6

Mini tiramisu A1 / A4 / A6

Mousse au Chocolat A6



*also vegan possible*

**Cheese platter from Gröner Hof 100g | 14,50**

Fig mustard / grapes / walnuts / pumpernickel

A4 (rye) / A6 / A7c / A9



**ENJOY  
YOUR  
STAY!**



**VEGAN**



**VEGETARIAN**

**Allergens:**

- A1: Egg
- A2: Peanuts
- A3: Fish
- A4: Gluten
- A5: Crustaceans
- A6: Lactose
- A7: Nuts:
- A7a: Pine nuts
- A7b: Almond
- A7c: Walnut
- A7d: Hazelnut
- A8: Celery
- A9: Mustard
- A10: Soya
- A11: Sulphite
- A12: Sesame
- A13: Molluscs
- A14: Nitrite

All prices are in euros, including VAT.