GRILLHUS
ZUM HIRSCH'N

VORSPEISEN

KÜRBIS-KOKOSSUPPE
Falafelbällchen 8.50

STECKRÜBENSUPPE
Kohlwurst,Petersilienöl, Croûtons 9.50

BRUSCHETTA
Kürbiscreme, Safran-Tomaten, Cashewkerne, alter Balsamico 10.50

GRILLHUS SALAT
Gurke, Kirschtomaten, Kerne 9.00
mit Filetspitzen 20.50

CAESAR SALAD
Tomate, Parmesan, Croûtons 5.00
große Portion 9.00

SALAT BOWL MIT PICANDOU
Togarashi-Dressing, Kichererbsen, Tomate, Gurke, Avocado, Orange Salatherzen 16.00

GEBEIZTES LACHSFILET
Gyoza, Ponzu-Dip, Blattsalat 13.50

CARPACCIO VOM US-RIND
Parmesan, Apfel-Vinaigrette, Rucola 19.00

GRILLHUS RINDERTATAR
Wachtelei, BBQ-Creme, 15.00
als Hauptgang mit Grillhus Fries 21.00

HAUPTGÄNGE

VON DER NORDDEUTSCHEN FÄRSE
Rinderfilet ca. 200g 39.50
Rumpsteak ca. 250g 35.00
Ribeye ca. 300g 37.50

"THE BLACK" GRAIN-FED BEEF
Rinderfilet ca. 200g 39.50
Ribeye ca. 300g 37.50
Rumpsteak ca. 250g 35.00
Rinderhüftsteak ca. 200g 26.50

MAISPOULARDENBRUST 28.50

SURF & TURF UPGRADE 15.00
3 Black Tiger Garnelen

GRILLHUS CHEESEBURGER
Zwiebeln, Bacon, Cheddar 18.50
+ Jalapeños 19.50

PHILLY CHEESE STEAK BURGER
Hüftsteakstreifen, Chimichurri, Jalapeños, Tomate, Zwiebeln 22.00

FILETSPITZEN
Tagliatelle, frischer Trüffel, Spinat, Tomate, Parmesan 34.00

SMOKEY SPARERIBS
Mit unserem Grillhus-Rub, BBQ-Sauce 24.00

ZARTES WILDRAGOUT
Schupfnudeln, Pilze 27.00

WIENER SCHNITZEL
Preiselbeeren, Bratkartoffeln, Gurkensalat 32.00
kleine Portion 24.50

ROASTBEEF „KALT"
Remoulade, Bratkartoffeln, Gurkensalat 24.50

HIRSCHRÜCKENMEDAILLONS
Portweinjus, Rahmwirsing, Kartoffelkroketten 42.50

BRISKET VOM US-BEEF
Cajun-BBQ-Sauce, Mais-Karottengemüse, Süßkartoffelpüree 29.00

ROSA BARBARIE-ENTENBRUST
Orangenjus, Rotwein-Schalotten, zweierlei Kürbis 34.50

Zu allen Steaks je eine Sauce & Beilage inklusive

Zu den Burgern und SpareRibs je eine Portion Fries inklusive

Sprechen Sie uns gerne auf unsere Tagesempfehlungen an!

BEILAGEN

BUNTES | 5.00
Rahmwirsing
Schmand-Gurkensalat
Mais-Karottengemüse
Grillgemüse
Pilzernte, Sour Cream

VON DER KARTOFFEL | 5.00
Kartoffelstampf
Bratkartoffeln
Ofenkartoffel, Sour Cream
Grillhus Fries

SPECIALS | 6.00
Sweet Potatoe Fries
Trüffelfries
Süßkartoffelpüree

HAUSGEMACHTE SAUCEN & DIPS | 3.00

Pfefferrahmjus
Portweinjus
Cajun-BBQ-Sauce

Trüffeljus
Kräuterbutter

Mango-Salsa
milde Chili Mayo
Ponzu-Dip

vegan

VEGETARISCH/VEGAN

RAVIOLI DI MELANZANE
Aubergine, Tomatenragout, geräucherter Burrata 19.50

CHILI SIN CARNE
Kidneybohnen, Mais, vegane Kräuter Crème Fraîche, Reis 19.50

GREEN MOUNTAIN BURGER
veganes Schnitzel, Mango-Salsa, Zwiebeln, Tomate, Grillhus Fries 19.50

ENTDECKEN SIE UNSERE AKTUELLEN ANGEBOTE UND ALLES FÜR IHRE FESTLICHKEITEN AUF WWW.GRILLHUS.DE

ALLE PREISE SIND IN EURO ANGEGEBEN.
FÜR HINWEISE ZU ALLERGIEN WENDEN SIE SICH BITTE AN UNSER SERVICEPERSONAL.

GRILLHUS
ZUM HIRSCH'N

APPETIZERS

PUMPKIN COCONUT SOUP
falafel balls 8.50

RUTABAGA SOUP
Kale sausage, parsley oil, croutons 10.50

BRUSCHETTA
Pumpkin cream, saffron tomatoes, cashew nuts, aged balsamic vinegar 10.50

GRILLHUS SALAD
Cucumber, cherry tomatoes, seeds 9.00
with fillet tips 20.50

CAESAR SALAD
Tomato, Parmesan, croutons 5.00
large portion 9.00

SALAD BOWL WITH PICANDOU 16.00
Togarashi-Dressing, chickpeas, tomatoes, cucumber, avocado, orange, lettuce

CURED SALMON FILLET
Gyoza, ponzu dip, leaf salad 13.50

BEEF CARPACCIO
Parmesan, apple vinaigrette, arugula 19.00

GRILLHUS BEEFTATAR
Quail egg, BBQ-Creme, 15.00
as a main course with Grillhus Fries 21.00

MAIN COURSES

FROM THE NORTH GERMAN HEIFER

Beef fillet approx. 200g 39.50
Rumpsteak approx. 250g 35.00
Ribeye approx. 300g 37.50

"THE BLACK" GRAIN-FED BEEF

Beef fillet approx. 200g 39.50
Ribeye approx. 300g 37.50
Rumpsteak approx. 250g 35.00
Beef rump steak approx. 200g 26.50

MAISPOULARDENBRUST 28.50

SURF & TURF UPGRADE 15.00
3 Black Tiger Prawns

GRILLHUS CHEESEBURGER
Onions, bacon, cheddar 18.50
+ Jalapeños 19.50

PHILLY CHEESE STEAK BURGER 22.00
Sirloin steak strips, chimichurri, jalapeños, tomato, onions

FILLET TIPS 34.00
Tagliatelle, fresh truffle, spinach, tomato, Parmesan

SMOKY SPARE RIBS 24.00
With our Grillhus rub, BBQ sauce

TENDER WILD RUSH RAGOUT 27.00
Potato dumplings, mushrooms

WIENER SCHNITZEL
Cranberries, fried potatoes, cucumber salad 32.00
small portion 24.50

ROASTBEEF „KALT"
Remoulade, fried potatoes, cucumber salad 24.50

VENISON MEDALLIONS
Portwine jus, creamed savoy cabbage, potato croquettes 42.50

BRISKET VOM US-BEEF
Cajun BBQ sauce, corn and carrot vegetables, sweet potato puree 29.00

PINK BARBARY DUCK BREAST
Orange jus, red wine shallots, two kinds of pumpkin 34.50

EACH STEAK COMES WITH A SAUCE AND SIDE DISH.

EACH BURGER AND SPARE RIBS COMES WITH A PORTION OF FRIES.

Feel free to ask us about our daily recommendations!

SIDE DISHES

COLORFUL | 5.00

creamed savoy cabbage
sour cream & cucumber salad
corn and carrot vegetables
grilled vegetables
mushroom harvest with sour cream

FROM THE POTATO | 5.00

mashed potatoes
fried potatoes
baked potato sour cream
Grillhus fries

SPECIALS | 6.00

sweet potato fries
truffle fries
sweet potato puree

HOMEMADE SAUCES & DIPS | 3.00

Pepper cream jus
port wine jus
Cajun BBQ sauce

Truffle jus
herb butter

Mango-Salsa
milde Chili Mayo
Ponzu-Dip

VEGETARIAN/VEGAN

RAVIOLI MELANZANE
Eggplant, tomato ragout, smoked burrata 19.50

CHILI SIN CARNE
Kidney beans, corn, vegan herbs crème fraîche, rice 19.50

GREEN MOUNTAIN BURGER
vegan schnitzel, mango salsa, onions, tomato, Grillhus fries 19.50

DISCOVER OUR CURRENT OFFERS AND EVERYTHING FOR YOUR CELEBRATIONS AT WWW.GRILLHUS.DE

vegan

ALL PRICES ARE QUOTED IN EUROS.
FOR ALLERGY INFORMATION, PLEASE CONTACT OUR SERVICE STAFF.