

the**steakhouse**

· JOE'S HÖHLE ·

Menu

Starters

LOCAL ALPINE OX CARPACCIO € 15.50
Parmesan cheese | cherry tomato
green salad | lime-truffle dressing (G)

SPICY CLASSIC BEEF TARTARE € 18.50
local beef filet | leaf lettuce | bread
and a side of butter (A-C-M)

HALF A DOZEN ESCARGOT € 9.50
shallots | red-wine and tarragon
butter sauce | toasted bread (A-G-R)

BUFFALO MOZZARELLA € 13.50
tomato jam | Vulcano ham
Parmesan cheese | basil pesto (G)

Soups

FRENCH ONION SOUP € 5.80
served in a traditional lion head bowl
with toast triangles gratinée (A-C-G-L)

VELVETY BISQUE € 7.20
with wonton lobster | croutons (A-D-G)

TYROLEAN GREY BEEF DOUBLE
CONSOMMÉ € 5.80
with semolina dumpling | fresh herbs (A-C-G-L)

Salads

croutons (A) | fresh herbs

FRUCHTIGER STEAKHOUSE-SALAT € 18.00
green salad | mango | avocado | crispy bacon
beef filet | honey-mustard dressing (M)

MIXED LEAF SALAD € 6.20

MIXED SALAD € 6.70
cucumber | cherry tomato | sweet pepper
carrot | leaf salad

DRESSINGS

French | balsamic vinegar | honey-mustard (C-G-L)

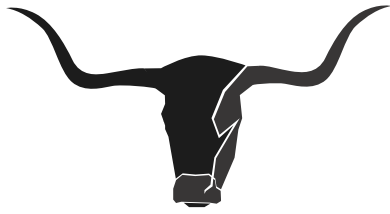
Caesar's Palace

CLASSIC CAESAR SALAD € 9.50
Romaine lettuce hearts | Caesar dressing
garlic croutons | cherry tomato
bacon strips | Parmesan cheese (A-C-G-D)

BEEF CAESAR € 17.00
classic Caesar salad
with tender beef filet (A-C-G-D)

SHRIMP CAESAR € 18.00
classic Caesar salad
with three king prawns (A-B-C-G-D)

CHICKEN CAESAR € 16.00
classic Caesar salad
with grilled chicken breast filet (A-C-G-D)



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Menu

Steaks

SIMMENTAL BEEF

150 g | ladie's cut € 25.00

250 g | gentlemen's cut € 32.50

350 g | sportsmen's cut € 37.00

TYROLEAN GREY BEEF

600 g | dry-aged T-bone steak € 45.00

550 g | dry-aged club steak € 43.50

250 g | entrecôte steak € 28.50

Gorgonzola crusted (G) or
herb and garlic crusted (G)

PREMIUM AMERICAN € 63.00

BLACK ANGUS

900 g | flank steak (for two persons)

IRISCH HEREFORD BEEF € 48.50

300 g | dry-aged ribeye steak

Toppings

GRILLED LOBSTER TAIL (B) + € 14.50

GRILLED PRAWNS (B) + € 2.50

per piece

Sides

Baked potato with sour cream (G) € 4.80

Raclette potato (G) € 4.80

Garlic bread (A-G) € 4.80

Steakhouse chips € 4.80

Vegetables

Grilled mushrooms € 4.80

Green beans with bacon (G) € 4.80

Grilled vegetables € 4.80

Corn on the cob (G) € 4.80

Baby spinach € 4.80

Sauces

Green peppercorn sauce (L) € 4.50

Béarnaise sauce (C-G) € 4.80

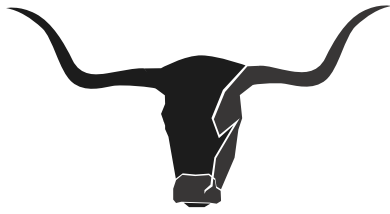
Barbecue sauce € 3.50

ALL STEAKS ARE SERVED WITH

herb and garlic butter (G)

chimichurri | barbecue sauce

and one side of choice



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The ABC of Steaks

Doneness

RARE

The steak is soft with a rare centre and a core temperature of 45 to 47°C.

MEDIUM RARE

The steak has a warm red centre and a core temperature of 50 to 52°C.

MEDIUM

The steak has a light pink centre and a core temperature of 55 to 60°C.

MEDIUM WELL

The steak retains a hint of pink in the centre and has a core temperature of 64 to 70°C.

WELL DONE

The steak is uniformly brown with a core temperature of 72°C or more.

Ageing

DRY-AGED

Dry-aged beef has been hung to dry bone-in for up to four weeks at temperatures between 2 and 4°C. This process causes the meat to lose moisture and weight and intensify in flavour.

Steak Cuts

FILET

The filet is a boneless cut from the loin. As this muscle does very little work, it is the most tender and leanest with a soft, buttery texture.

T-BONE

The T-bone steak is cut from the short loin. It owes its name to the T-shaped bone separating sirloin on one side and filet on the other.

ENTRECÔTE

The entrecôte is a premium cut from the rib area. A classic cut of meat that is extremely flavourful, it is ideally suited for fast and hot cooking.

FLANK STEAK

The flank steak is cut from the abdominal muscles. It is particularly intense in flavour and very lean.

CLUB STEAK

The club steak is cut from the short loin. It is also known as the bone-in version of the strip steak.

RIBEYE

The ribeye is a boneless steak cut from the rib section. Its marbling of fat adds flavour to the steak.

TOMAHAWK

The tomahawk is a bone-in steak with the rib bone still attached.

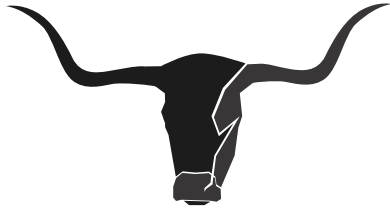
PORTERHOUSE

The porterhouse is a cut from the rear end of the short loin of beef, containing the classic T-shaped bone. It includes tenderloin steak on one side and a large strip steak on the other.

FOOD ALLERGENS

(A) Cereals containing gluten
(B) Crustaceans
(C) Eggs
(D) Fish
(E) Peanuts
(F) Soybeans
(G) Milk

(H) Nuts
(L) Celery
(M) Mustard
(N) Sesame seeds
(O) Sulphur dioxide
(P) Lupin
(R) Molluscs



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Menu

Fish

SOUS VIDE SALMON STEAK € 23.50
lemon pepper | herbs | chilli | lime
grilled pesto vegetables | rosemary potatoes
(D-G-H)

ROASTED YELLOWFIN TUNA STEAK € 31.50
lime baby spinach | garlic bread (A-D-G)

Vegetarian

VEGGIE POTATO € 14.50
baked potato | Gorgonzola
roast vegetables | sour cream (G)

HOMEMADE PASTA OF THE DAY € 18.50
brown butter | tomato rocket salad
aged Parmesan Cheese (A-C-G-H)

Steakhouse Classics

BEEF POTATO € 19.50
baked potato | grilled vegetables
beef filet | sour cream (G)

CHICKEN POTATO € 18.50
baked potato | grilled vegetables
chicken breast filet | sour cream (G)

SHRIMP POTATO € 20.50
baked potato | grilled vegetables
three king prawns | sour cream (B-G)

JOE'S STEAKHOUSE RIBS € 21.50
spicy spareribs | corn on the cob
toasted garlic bread | two sauces (A)

Desserts

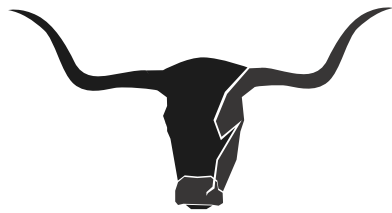
CRÈME BRÛLÉE € 11.50
Tahitian vanilla | tonka bean (C-G-H)

VALRHONA CHOCOLATE MOUSSE € 13.00
TWO WAYS
served with vanilla ice cream
chocolate sauce (A-C-G)

CLASSIC CRÊPE € 9.50
served with vanilla ice cream
chocolate sauce (A-C-G)

CARAMELISED KAISERSCHMARREN € 13.50
served with homemade apple sauce
mountain cranberry jam (A-C-G)

SORBET VARIATION € 12.50
of three homemade sorbets
champagne | fresh berry | mint



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Drinks

Aperitif

CAMPARI SODA	4cl 0.2l	€ 5.60
CAMPARI ORANGE	4cl 0.2l	€ 7.50
CYNAR SODA	4cl 0.2l	€ 4.90
CYNAR ORANGE	4cl 0.2l	€ 6.80
PERNOD	4cl	€ 4.00
GLASS OF PROSECCO	0.1l	€ 4.00
GLASS OF CHAMPAGNER	0.1l	€16.00
APEROL VENEZIANO	0.2l	€ 6.20
APEROL SPRITZ	0.25l	€ 6.70
HUGO	0.2l	€ 5.80

Mancino Vermouth

Piemonte

MANCINO SECCO	4cl	€ 4.50
MANCINO BIANCO	4cl	€ 4.80

Sherry

VALDESPINO JEREZ DE LA FRONTERA		
Oloroso	5 cl	€ 6.20
Fino Inocente	5 cl	€ 6.20

Taylor's Port

LATE BOTTLED VINTAGE	€ 4.60
20-YEAR-OLD TAWNY	€ 4.60

Beer

STIEGL		
GOLDBRÄU DRAUGHT	0.2l	€ 2.60
	0.3l	€ 3.60
ZWICKL DRAUGHT	0.2l	€ 2.60
	0.3l	€ 3.60
WILDSHUTER SORTENSPIEL	0.75l	€14.50
BOTTLE OF SHANDY	0.3l	€ 3.60
BOTTLE OF NON-ALCOHOLIC SHANDY	0.3l	€ 3.60
FRANZISKANER		
BOTTLE OF WHEAT BEER	0.3l	€ 3.80
BOTTLE OF NON-ALCOHOLIC WHEAT BEER	0.3l	€ 3.80

White Wine

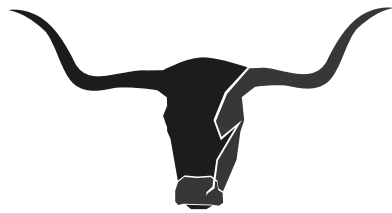
GREEN VELTLINER	€ 3.20
FALKENSTEIN RIESLING	€ 3.60
CHARDONNAY DE LA CHEVALIÈRE	€ 4.80
PINOT GRIGIO	€ 3.90
MOSCATO D'ASTI	€ 4.80
WINE SPRITZER	1/4l € 3.50

Red Wine

ZWEIGELT	€ 3.20
BLAUFRÄNKISCH	€ 3.20
EDELVERNATSCH	€ 3.20
GRAN SANGRE DE TORO	€ 4.90
WINE SPRITZER	1/4l € 3.50

Sweet Wine

CUVÉE	5cl	€ 5.20
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Drinks

Alcohol-Free Drinks

ACQUA PANNA	0.25l	€ 2.80
	0.75l	€ 5.90
SAN PELLEGRINO	0.25l	€ 2.80
	0.75l	€ 5.90
	1.5l	€13.90
ALMDUDLER	0.3l	€ 3.20
SPEZI	0.3l	€ 2.80
COKE COKE LIGHT	0.2l	€ 2.80
FANTA SPRITE	0.2l	€ 2.80
APPLE JUICE	0.2l	€ 2.80
with Soda	0.3l	€ 3.10
with tap water	0.4l	€ 3.60
ORANGE JUICE PEACH JUICE	0.2l	€ 2.80
MULTIVITAMIN JUICE		
STRAWBERRY JUICE		
BLACK CURRANT JUICE		
PEACH ICED TEA	0.33l	€ 3.20
LEMON ICED TEA		
RED BULL	0.25l	€ 3.60
GRANDER WATER	1l	€ 2.00
RASPBERRY LEMON WATER	0.3l	€ 1.50
ELDERFLOWER JUICE	0.3l	€ 1.50
THOMAS HENRY		
Bitter Lemon	0.2l	€ 2.80
Tonic Water	0.2l	€ 2.80
Ginger Ale	0.2l	€ 2.80

Spirits ^{2CL}

ROBERT OBERHOFER DISTILLERY

Lime	€ 5.70
Raspberry	€ 7.40
Sloe	€ 5.70
Blood orange	€ 5.70
Elderberry	€ 5.70

GÖLLES SCHNAPPS DISTILLERY

Heirloom apple	€ 5.60
Heirloom plum	€ 5.80
Damson (wild plum)	€ 6.00
Quince	€ 6.40
Heart cherry	€ 6.00

Coffee, Tea & Co. ^(G)

ESPRESSO	€ 2.40
DOUBLE ESPRESSO WITH MILK	€ 3.30
AMERICANO	€ 2.80
CAPPUCCINO	€ 3.20
LATTE MACCHIATO	€ 3.20
DECAFF	€ 2.80
TEA different types	€ 2.80
HOT CHOCOLATE	
without whipped cream	€ 2.40
with whipped cream	€ 2.60
with rum (Lumumba)	€ 3.90
MULLED WINE	€ 4.30
JAGATEE (BLACK TEA AND RUM)	€ 4.30
IRISH COFFEE	€ 7.10