



## Lillet Wild Berry

9,50



## PRIME

Restaurant & Bar

### Our cooking levels:

**BLEU:** The steak is seared to a light shade of gray. Inside red.

**MEDIUM RARE:** The English steak is colored red in the middle.

**MEDIUM:** A red core is surrounded by a pink (brown crust)

**MEDIUM WELL:** There is still a touch of pink in the center.

**WELL DONE:** The steak is brown inside and outside



### BEETROOT ORANGE CREAM SOUP 9

With Ham Chip

## Starters

### PRIME CAESAR SALAT 10

Romaine lettuce · Croûtons · Bacon · Parmesan  
Caesar dressing

### PIMP YOUR CAESAR

with grilled strips of corn-fed chicken breast 15  
with 3 fried prawns 17,50



### VENISON CARPACCIO 16

Rocket salad · Parmesan · Crema Aceto

## Prime Selection

<b>WIENER SCHNITZEL FROM DUROC PORK</b>	28
<i>Fried Potatoes · Cranberries · Side Salad</i>	
<b>GNOCCHI SHRIMP</b>	23
<i>Gorgonzola Sauce · Pear · Lamb's Lettuce · Pine Nuts</i>	
<b>VEGANE BOWL</b>	17
<i>Quinoa · King Oyster Mushroom · Chickpea · Spinach</i>	
<b>CHICKPEA CURRY (VEGAN)</b>	23
<i>Coconut · Coriander · Lime Rice</i>	
<b>THE CLASSIC 180g REGIONAL BEEF</b>	17
<i>Tomato · Vinegar Cucumber · Lettuce · Sauce · Cheddar</i>	
<b>SEASON BURGER 180g REGIONAL BEEF</b>	19
<i>Salad · Tomato Chutney · Gorgonzola · Rocket Salad</i>	
<b>THE VEGAN - 100G MUSHROOM PATTY</b>	19
<i>Sourdough Bun · lamb's lettuce · tomato · Cranberrymayo</i>	

## Seasonal

### Garden Salad

*Apple · Herbs  
Vinaigrette*

12,00 €

*(Main Course Portion)*

*+ Grilled Salmon Cubes*

12,00 €

### Consommè

*From the Shrub*

*Tomato*

*with*

*Poultry Dumplings*

8.00 €

## From the grill

<b>RUMP STEAK (200g)</b>	28
<b>RUMP STEAK (400g)</b>	44
<b>ENTRECOTE (200g)</b>	28
<b>ENTRECOTE (400g)</b>	44
<b>BEEF FILET (200g)</b>	34
<b>BEEF FILET (400g)</b>	59
<b>FLANKSTEAK (250g)</b>	26
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<b>CORN-FED CHICKEN BREAST(230-300g)</b>	15
<b>PORK LOIN STEAK 200g</b>	19
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<b>8 PIECES GRILLED KING PRAWNS</b>	26
<b>SALMON FILET (200g)</b>	24

## Supplements

*each 5,00*

**POMMES FRITES**  
**ROAST POTATOES**  
**POTATO GRATIN**  
**GNOCCHI**  
**PAN VEGETABLES**  
**SMALL CAESAR SALAD**  
**LIME RICE**



## Sauces & dips

*each 2,50*

**PEPPER CREAM SAUCE**  
**GORGONZOLA SAUCE**  
**TOMATO CHUTNEY**  
**GUACOMOLE**

## Butter & Dip

*each 2*

**HERB BUTTER, TRUFFLE BUTTER,**  
**BBQ BUTTER**  
**MAYO AND KETCHUP, CRANBERRY MAYO**

## Dessert

*each 9*

**CHEESECAKE**  
*Basil Sugar · Berries*

**APPLE TART**  
*Amaretto ice cream · Chantilly cream*



**APEROL SPRITZ**  
Aperol, Prosecco, Soda

**P31 SPRITZ**  
P31, Prosecco, Soda

**LILLET WILDBERRY**  
Lillet Blanc, Russian Wild Berry, Beerenmischung

**HUGO**  
Holunderblütensirup, Prosecco, Frische Minze, Soda

**CAMPARI SPRITZ**  
Campari, Prosecco, Soda

**NEGRONI SPRITZ**  
Campari, Gin, Martini, Prosecco, Soda

## Spritzes / Cocktails

9,5-----10,5



*Digestif  
des Tages  
8,00*

**NEGRONI**  
Campari · Martini rosso · Gin

**GIN FIZZ**  
Gin · Zuckersirup · Zitronensaft · Soda

**VODKA MARTINI**  
Wodka · Martini

**DAIQUIRI**  
Rum, Lime Juice, Sugar syrup,

**VIRGIN COLADA (Alkoholfrei)**  
Kokossirup · Sahne · Ananassaft

### Rotwein

**AUFWIND SPÄTBURGUNDER**  
Spätburgunder  
Weingut Hensel / Pfalz 11/40

**LA CIBOISE ROUGE LUBERON AOC**  
Grenache, Syrah  
M. Chapoutier / Rhône-Tal / Frankreich 10/39

**NÉPRICÁ PRIMITIVO**  
Primitivo  
Tomaresca / Apulien / Italien 11/40

**CELESTE CRIANZA**  
Tinto Fino  
Torres - Ribera del Duero / Spanien 13/47

**SPÄTBURGUNDER**  
Markgraf von Bodensee  
Baden 10/35

**BOURGOGNE PINOT NOIR**  
"Tradition"  
Domaine Fichet/Burgund/Frankreich 12/45

## Wein (trocken)

Glas 0,2 / Flasche 0,75

### Rosèwein

**WUNDERSCHÖN ROSÉ TROCKEN**  
ST. Antony / Rheinhessen 10/38

**ALIE SYRAY VERMENTINO**  
Frescobaldi / Toscana / Italien 13/45



### Weißwein

**RIESLING ROTSCHEIFER TROCKEN**  
Weingut St. Antony / Rheinhessen 10/38

**CHABLIS - SAINT MARTIN**  
Domaine Laroche / Burgund / Frankreich 16/59

**CHARDONNAY & WEISSBURGUNDER**  
Weingut Rings / Pfalz 12/42

**SAUVIGNON BLANC TERAMARA**  
Weingut Pravis  
Trento / Italien 12/42

**MOSCATO D'ASTI**  
Moscato - Lieblich - 5,00 Vol. % Alk.  
Marco Bonfante / Piemont / Italien 11/40

**TORRES NATUREO BLANCO**  
Alkoholfreier Muskateller 10/35

## Sekt *Glas 0,1l /*

**PROSECCO SPUMANTE DOC** 8,5

**SEKT**  
Pfaffmann Riesling Sekt 9,5

**CHAMPAGNE IRROY CARTE D'OR**  
EXTRA BRUT 16

## Bier vom Faß *Glas 0,3l / 0,5l*

**RADEBERGER PILSNER** 4,5/6,8

**DIEBELS ALT** 4,5/6,8

*Flasche*  
**SCHÖFFERHOFER WEIZEN**  
Naturtrüb/ Dunkel/Alkoholfrei 0,5l 6,8

**CLAUSTHALER**  
Alkoholfrei 0,33L 4,5

## Softgetränke

**COCA COLA / COCA COLA ZERO / FANTA / SPRITE/ 0,2l** 4,5

**RAUCH SÄFTE**  
Apfel, Orange, Kirsche, Mango, Cranberry,  
Ananas, Maracuja, Banane, Rhabarber 0,2l 4,5

**SCHORLEN 0,2l** 4,5  
**SCHORLEN 0,4l** 7,9

**THOMAS HENRY**  
Bitter Lemon/Tonic/Ginger Ale/0,2l 4,5

## Mineralwasser

**GEROLSTEINER GOURMET 0,25l/ 0,75l**  
Classic / Medium / Still 4,5/10,9

## Heißgetränke

**TASSE CAFÉ CREMA** 3,5

**CAPPUCCINO** 4,5

**LATTE MACCHIATO** 4,5

**ESPRESSO EINFACH/DOPPELT** 3/5

**HEISSE SCHOKOLADE** 4,5

**MILCHKAFFEE** 4,5

**GLAS TEE VERSCHIEDENE SORTEN** 3,5

**FRISCHER MINZE-TEE** 4,5

