



### ***Tradition meets the Modern World***

Since turn of the last century, our premises on Preußerstraße 4-6 are known as a first address for hospitality. The formerly well-known „Patzenhofer“ was rebuilt until May 1981 in one-year. In this time the Steak-House Nr. 1 was constructed from the solid oak wood planks of a more than 100-year-old smokehouse. In summer 2012, we fundamentally renovated the Steak-House Nr. 1 and re-opened with the second generation of the former management. With the renovation in 2020, we expanded our premises to get a more spacious, modern and brighter ambience.

Quality is our top priority in the Steak-House Nr. 1. That's why we only use the best products for our dishes: high-quality meat, fresh vegetables, crunchy salads and homemade sauces. Our excellent steaks are the center of our cuisine. Therefore, we only use selected beef from the best feeding grounds all around the world and provide a changing steak assortment to give our guests the possibility to try a wide variety – we are constantly searching for something special for our guests.

Since 2020 a selection of tapas has topped off our offer. Whether as a starter, main course or for the little hunger with a glass of wine – we are pleased to offer our guest also delicious dishes outside of our classic steak range. Our expanded range of selected gins is also new.

## Starters

<b>Baked Feta Cheese</b> with homemade pesto on fried vegetables with tomatoes and fresh herbs, served with our Steak-House bread	<b>8,90 €</b>
<b>Scampi a la Plancha</b> 4 delicious king prawns, grilled with fresh garlic pesto, served with our Steak-House bread	<b>10,90 €</b>
<b>Scalloped Mushrooms</b> fresh mushrooms, scalloped with herbal sauce hollandaise and cheese, served with our Steak-House bread	<b>7,90 €</b>

## Soups

<b>Creamy Tomato Soup</b> made of aromatic tomatoes with fresh herbs and light sour cream, served with our Steak-House bread	<b>5,50 €</b>
<b>German Goulash Soup</b> spicy, made from our beef with onions and pepper, served with our Steak- House bread	<b>6,50 €</b>

## Our Baked Potatoes

<b>Baked Potato on Salad</b> baked potato with sour cream on a salad bedding	<b>7,50 €</b>
with grilled spicy steaks of chicken breast	<b>11,50 €</b>
with grilled king prawns (3 pcs)	<b>13,50 €</b>
with stripes of grilled beef	<b>13,50 €</b>
<b>Baked Potato with Vegetables and basil pesto</b> baked potato with crunchy pan-fried vegetables, fresh tomatoes and sour cream	<b>8,50 €</b>

## **Salads**

<b>Mediterranean Tomato Salad</b>	<b>5,50 €</b>
made of sun-kissed tomatoes with parsley, fresh garlic and red onions, marinated in olive oil and balsamic vinegar	
<b>Small mixed Steak-House Salad</b>	<b>3,90 €</b>
variety of different lettuces, red onions, cucumber, aromatic tomatoes, carrots and sweet corn	
<b>Large mixed Steak-House Salad</b>	<b>6,90 €</b>
variety of different lettuces, red onions, cucumber, aromatic tomatoes, carrots and sweet corn	
with grilled spicy steaks of chicken breast	<b>10,90 €</b>
with grilled king prawns (3 pcs)	<b>12,90 €</b>
with stripes of grilled beef	<b>12,90 €</b>
<b>Caesar Salad</b>	<b>10,90 €</b>
romaine lettuce, aromatic tomatoes, croutons, shaved parmesan and Caesar Dressing	
with grilled spicy steaks of chicken breast	<b>11,90 €</b>
with grilled king prawns	<b>13,50 €</b>
with stripes of grilled beef	<b>13,50 €</b>

Please choose one of our dressings for your salad:

American Dressing, Italian Dressing, French Dressing, Honey-Mustard Dressing, Caesar Dressing

## Steak-House Steaks

Quality is our top priority. That's why we only select the best high quality beef for you. The open spaces of South American Pampa and the cattle's native living make the steaks especially tasty and very fibrillar. **Indications of weight represent gross weight.**

<b>Sirloin Steak</b> with its typical taste, fat-free and aromatic from the leg	200 g	<b>18,90 €</b>
<b>Flank Steak</b> a relatively long and flat cut and the most tender taken from the abdominal muscles or lower chest of the corn-fed US black angus steer, it's also known as „bavette“ or „flap meat“	250 g	<b>27,50 €</b>
<b>US Premium Sirloin Steak</b> US Premium Sirloin Steak of the US black angus steer, 180 Tage corn-fed, especially tender and juicy	220 g	<b>24,50 €</b>
<b>Lamb Loin</b> with mediterranean vegetables enriched with tomato paste, basil pesto and homemade potato gratin	200 g	<b>24,50 €</b>
<b>Rump Steak</b> powerful taste with its characteristic little fat edging	250 g	<b>23,90 €</b>
<b>Ribeye Steak</b> cut from the prime rib, especially tender and juicy with its distinctive grease drop	300 g 500 g	<b>28,90 €</b> <b>44,50 €</b>
<b>Tenderloin Steak</b> cut from the loin, the beef's most tender part	200 g	<b>28,90 €</b>
<b>Turkey Fillet Steak</b> with Bernaise Sauce, freshly fried mushrooms and onions	200 g	<b>16,90 €</b>

All Steaks also available as „Surf & Turf“ with two grilled King Prawns **+ 6,50 €**

*All steaks are served with a mixed salad, our crunchy Steak-House bread and a Potato Side Dish.*

## Specialties from the Grill

### American Spare Ribs

grilled with tomato-chili-honey-sauce,  
served with our Steak-House bread

500g  
800g

**16,50 €**  
**19,90 €**

### Small Grill Dish

2 small steaks of beef and pork with pepper sauce, roast potatoes and our Steak-House bread

**16,90 €**

### Vegetable-Meat-Pan

with a variety of crunchy pan-fried vegetables and stripes of grilled beef,  
served with roast potatoes and Steak-House bread

**16,50 €**

### Steak Treat

juicy small beef and pork fillet steak (200g) with pepper cream sauce,  
served with freshly fried mushrooms, fries and our Steak-House bread

**17,90 €**

### Rump Steak Madagascar

250g juicy Rump Steak with pepper sauce, fries, green beans  
and our Steak-House bread

**27,90 €**

### Rump Steak Bernese Style

250g juicy Rump Steak with Béarnaise Sauce, fried grated potatoes,  
green beans, freshly fried mushrooms and our Steak-House bread

**28,90 €**

### Mixed Grill

juicy beef, pork turkey fillet steaks and chorizo (250g) with pepper sauce,  
roast potatoes and our Steak-House bread

**21,50 €**

### Argentinian Gaucho-Skewer

with chorizo (a spanish type of pork sausage), juicy beef, grilled pepper  
and onions, served with our homemade chimichurri sauce and fries

**22,90 €**

### Norwegian Salmon Fillet

grilled fish with basil pesto and a potato side dish to your own choice and  
a mixed Steak-House salad

**19,50 €**

### “Scampi a la Plancha“

8 delicious king prawns from lava stone grill with fresh garlic pesto and  
freshly roasted bread and a mixed Steak-House salad

**18,90 €**

### Steak-House Plate

**dish for two (also available for several people on request)**

2 small beef steaks (160g), 2 small pork filets (160g), 2 turkey fillet steaks  
(120g), chorizo, pepper sauce and Béarnaise Sauce with fries, green beans  
with herbs, fried mushrooms and our Steak-House bread

**per  
Person  
23,50 €**

## ***Our Steak-House Specialty „The Hot Pan“***

**The Hot Pan** – with a steak of your choice and fresh short-fried market vegetables, served in a hot iron pan and doused with cognac or pepper cream sauce directly at your table. Comes along with potato side dish of your choice

vegetarian option with pepper, zucchini, mushrooms, green beans, onions and carrots	<b>13,50 €</b>
with Rump Steak (250g)	<b>27,50 €</b>
with Tenderloin Steak (200g)	<b>31,90 €</b>
Argentinian Meat Pan (with stripes of grilled beef, 220g)	<b>19,90 €</b>

## ***Steak-House Burger***

### **Premium Cheeseburger**

juicy grilled homemade burger from first class 100% beef, served in brioche bun with cheese, tomato, salad, cucumber, bacon and honey-chilli-sauce and a potato side dish of your own choice

with 200g beef	<b>15,90 €</b>
with 400g beef	<b>21,90 €</b>

### **Vegan Steak-House Burger**

vegan burger with real meat flavour but from plant-based ingredients, in wholemeal bun with tomato, salad, cucumber and texicana-salsa-sauce and a potato side dish of your own choice

**15,90 €**

**Our Steak-House action days**

### **American Spare-Ribs all you can eat**

Every 1<sup>ten</sup> & 3<sup>ten</sup> Thursday from 17:00 o'clock

freshly grilled with tomato-chilli-honey-sauce on our lava stone grill and served country style on a stone-plate with Fries

**21,90 €**

### **Tapas Special**

Every 1<sup>ten</sup> & 3<sup>ten</sup> Thursday bimonthly from 17:00 o'clock

Enjoy an unrevealed tapas dish at regular intervals (every 15-20 minutes). Let yourself be surprised as often as you like

**21,90 €**

## Side Orders

### Potato Side Orders

<b>Baked Potato</b> with sour cream	<b>4,20 €</b>
<b>Roast Potatoes</b> with bacon and onions	<b>4,50 €</b>
<b>French Fries</b>	<b>3,90 €</b>
<b>Sweet Potato Fries</b>	<b>4,90 €</b>
<b>Twister</b>	<b>4,50 €</b>
<b>Potato Croquettes</b>	<b>4,20 €</b>
<b>Rösti</b> traditional potato cookies	<b>4,10 €</b>
<b>Homemade Potato Gratin</b>	<b>4,80 €</b>
<b>Steak-House Bread</b> with garlic-herb-cream	<b>1,90 €</b>

### Vegetable Side Orders

<b>Fresh Mushrooms</b> with fried onions and parsley	<b>4,30 €</b>
<b>Pan-fried Vegetables</b> seasonal fresh market vegetables	<b>4,70 €</b>
<b>Green Beans with Herbs</b>	<b>4,50 €</b>
<b>Homemade Sauces</b>	
Pepper Sauce	<b>3,50 €</b>
Cream Sauce	<b>3,50 €</b>
Béarnaise Sauce	<b>3,50 €</b>
Cognac Sauce	<b>3,50 €</b>
Port Wine Sauce	<b>3,50 €</b>
Sour Cream	<b>2,50 €</b>

## For Our Little Guests

<b>Zwergensteaks</b> 2 small beef and pork steaks, cream sauce and French fries	<b>9,50 €</b>
<b>Chicken Crossies</b> crispy breaded chicken nuggets with French fries	<b>7,50 €</b>
<b>Moby Dick</b> 4 fish fingers with French fries and cucumber slices	<b>7,50 €</b>
<b>Kids Burger "Batman"</b> juicy grilled beef burger with salad, tomato, cucumber, ketchup, mayonnaise and French fries	<b>8,90 €</b>

## Dessert

<b>Crème Brûlée</b> with homemade raspberry sorbet	<b>5,90 €</b> <b>7,30 €</b>
<b>Homemade Italian Tiramisu</b>	<b>6,50 €</b>
<b>Selection of ice cream as per our ice cream menu</b>	

## Drinks

### Aperitive

<b>RhaSecco</b>	<b>6,50 €</b>
Prosecco, Rhubarb juice	
<b>Aperol Spritz</b>	<b>7,50 €</b>
Aperol with Secco and a dash of Soda	
<b>Lillet Wildberry</b>	<b>7,50 €</b>
Lillet, Schweppes Wildberry, wild berries and mint leaves	
<b>Aperitivo Rosato</b>	<b>7,50 €</b>
Ramazzotti Aperitivo Rosato, Prosecco and mint leaves	
<b>Martini Bianco Wildberry</b>	<b>7,50 €</b>
Martini Bianco, Schweppes Wildberry, lemon	

### Secco


	0,1l	0,75l
<b>Secco Frizzante</b>	<b>3,20 €</b>	<b>17,50 €</b>
a fruity sparkling Secco from Italy		

### Juices, Nectars & Spritzers

	0,25l	0,4l
<b>Apple Juice</b> (naturally cloudy)	<b>3,00 €</b>	<b>4,90 €</b>
<b>Orange Juice</b>	<b>3,00 €</b>	<b>4,90 €</b>
<b>Cherry Juice</b>	<b>3,00 €</b>	<b>4,90 €</b>
<b>Banana Juice</b>	<b>3,00 €</b>	<b>4,90 €</b>
<b>Rhubarb Juice</b>	<b>3,00 €</b>	<b>4,90 €</b>
<b>Grape Juice</b>	<b>3,00 €</b>	<b>4,90 €</b>
<b>Passion Fruit Juice</b>	<b>3,00 €</b>	<b>4,90 €</b>
<b>Cherry-Banana Juice</b>	<b>3,00 €</b>	<b>4,90 €</b>
All juices also as <b>Juice Spritzers</b>	<b>2,40 €</b>	<b>4,50 €</b>



## ***Fresh on Tap***

	<b>0,3l</b>	<b>0,5l</b>
<b>König Pilsener</b>	<b>3,50 €</b>	<b>4,90 €</b>
<b>Benediktiner Wheat Beer</b> (naturally cloudy)	<b>3,50 €</b>	<b>4,90 €</b>
 <b>Drunken Sailor</b>	<b>4,40 €</b>	-
India Pale Ale (Crew Republic)		
<b>„Alsterwasser“</b> (Beer with Sprite)	<b>3,50 €</b>	<b>4,90 €</b>
<b>Banana Wheat Beer</b>	<b>3,50 €</b>	<b>4,90 €</b>

## **Beer**

<b>Köstritzer</b> (0,33 l)	<b>3,50 €</b>
<b>König Pilsener</b> alcohol free (0,33 l)	<b>3,50 €</b>
<b>Benediktiner Wheat Beer</b> alcohol free (0,5 l)	<b>4,90 €</b>
<b>Malt Beer</b> alcohol free (0,33 l)	<b>3,30 €</b>

## ***Softdrinks***

	<b>0,3l</b>	<b>0,5l</b>
<b>Coca Cola</b>	<b>3,30 €</b>	<b>4,80 €</b>
<b>Coca Cola Zero</b>	<b>3,30 €</b>	<b>4,80 €</b>
<b>Fanta</b>	<b>3,30 €</b>	<b>4,80 €</b>
<b>Sprite</b>	<b>3,30 €</b>	<b>4,80 €</b>
<b>Spezi</b>	<b>3,30 €</b>	<b>4,80 €</b>
<b>Squash Water</b>		<b>4,80 €</b>
<b>Bitter Lemon</b> (0,2l)	<b>3,30 €</b>	
<b>Ginger Ale</b> (0,2l)	<b>3,30 €</b>	

## ***Mineral Water***

	<b>0,33l</b>	<b>0,5l</b>	<b>0,75l</b>
<b>St. Michaelis</b> medium	<b>2,80 €</b>		<b>6,50 €</b>
<b>St. Michaelis</b> natural (without gas)	<b>2,80 €</b>		<b>6,50 €</b>
<b>Tafelwasser</b> (with gas)		<b>3,50 €</b>	

## Wine

All house and bottled wine are available as open wine

### White Wine

#### Our House Wine

	0,25l	0,5l
<b>Della Casa Bianco</b> (dry) from Italy, fresh and light	6,90 €	13,50 €
<b>Pinot Grigio</b> (dry) <i>Vier Jahreszeiten Winzer (Pfalz, Germany)</i> light, fresh and fruity	7,50 €	14,50 €

#### Bottled Wines

	0,25l	0,5l	0,75l
<b>Riesling Glimmerschiefer</b> (medium-dry) Loersch (Mosel, Germany) light Riesling with a pleasant strong fruity note	9,50 €	18,50 €	26,50 €
<b>Chenin Blanc</b> (medium-dry) <i>Zenzela Charming White, Simonsvlei Winery (South Africa)</i> with a tempting and fruity note	7,50 €	14,50 €	21,50 €

### Rosé Wine

	0,25l	0,5l
<b>Our House Wein</b>		
<b>Pinot Noir Weißherbst</b> (medium-dry) Sven Klundt (Germany) in the bouquet fruity sweet aromas of strawberry and raspberry, balance of freshness	7,50 €	14,50 €

## Red Wine

	0,25l	0,5l	0,75l
<b>Our House Wine</b>			
<b>Della Casa Tinto (dry)</b> <i>Winery Campagnola (Veneto/ Italy)</i> light and fruity	6,90 €	13,50 €	
<b>Malbec (dry)</b> <i>Los Cardos, Hazienda Doña Paula (Mendoza/Argentina)</i> intensive red colour, a smell of cherry and plum and wild herbs; with full body and delicate long finish	7,50 €	14,50 €	20,90 €

### Bottled Wines:

	0,25l	0,5l	0,75l
			
<b>Doppio Passo Primitivo (medium-dry)</b> <i>Fruity and soft with an unobtrusive sweetness</i> from Apulia, Italy	7,90 €	15,50 €	23,50 €
<b>Merlot (dry)</b> <i>Torre dei Vescovi, Colli Vicentini (Veneto, Italy)</i> intense bouquet with hints of red berry fruit	7,50 €	14,50 €	20,90 €
<b>Shiraz (dry)</b> <i>M.A.N Vinters (South Africa)</i> aromas of plums and spices, sweetish smell after red berries, strong tannin structure, tender-harsher finish	8,50 €	16,90 €	24,90 €

## Wine Spritzers

(from our house wines)

	0,2 l
<b>White Wine Spritzer</b>	4,50 €
<b>Rosé Wine Spritzer</b>	4,50 €

## Gin

<b>Gin Mare (Spain)</b> with a Mediterranean aroma and a taste of fresh basil, Rosemary, thyme and olives	4cl <b>7,70 €</b>
<b>Gin Illusionist</b> when the tonic is poured in, the gin turns from blue to pink. The taste of the lavender is clear, paired with herbal aromas. The finish shows the pepper and the generally spicy note of the gin	<b>7,90 €</b>
<b>Mombasa Club London Dry Gin</b> in the mouth, the gin is mostly mild with strong aromas. At the beginning the taste appears a bit sweet, followed by juniper, Citrus fruits, angelica root, coriander, anise and clove	<b>7,20 €</b>
<b>Tanqueray Gin London</b> it embodies the unique, typical and much loved gin taste. Juniper berries, coriander, angelica root and citrus fruits give it its aroma	<b>6,30 €</b>
<b>Bombay Sapphire London</b> a classic "London Dry" gin, which is light thanks to its fresh juniper note Citrus taste and an overall balanced aroma are impressive	<b>5,90 €</b>
<b>Tonic Water</b> Thomas Henry Fever Tree	0,2l <b>2,90 €</b> <b>3,30 €</b>
<b>We recommend our Gin Botanicals</b> juniper berries, cinnamon stick, Chinese star anise (as a mix or separately)	

## Rum

<b>Havana 3 years (Cuba)</b> in the glass it impresses with its straw-light, clear color, which is due to its age of three years and the barrel aging, which makes it more aromatic and rich	4cl <b>6,20 €</b>
<b>Ron Botucal Reserva Exclusiva (Venezuela)</b> with very intense and sweet notes of vanilla, caramel and honey. Accompanying nuances of fruity orange and fine dark chocolate can be seen. The taste of the rum, which is not particularly heavy, is sweet and extremely mild	<b>9,50 €</b>
<b>Don Papa (Philippines)</b> a dark blended rum from the sugar island of Negros that is of high quality connects with a recognition value and is produced in small batches.	<b>9,50 €</b>

## Whisky

	<b>4cl</b>	
<b>Ballentine's</b> Scotch Whisky		<b>5,80 €</b>
<b>Glenfiddich</b> Scotch Whisky		<b>7,50 €</b>
<b>Jack Daniels</b> Tennessee		<b>6,50 €</b>

## Liquors

<b>Jubiläums Aquavit</b>	2cl	<b>3,20 €</b>	<b>Ramazotti</b>	4cl	<b>4,90 €</b>
<b>Linie-Aquavit</b>	2cl	<b>3,20 €</b>	<b>Averna</b>	4cl	<b>4,90 €</b>
<b>Fürst Bismarck</b> Korn	2cl	<b>2,80 €</b>	<b>Sambuca</b>	2cl	<b>2,80 €</b>
<b>Schladerer</b> Williams Chr.	2cl	<b>2,90 €</b>	<b>Hennessy Cognac</b>	4cl	<b>7,50 €</b>
<b>Grappa Cellini</b>	2cl	<b>2,90 €</b>	<b>Bacardi</b>	2cl	<b>2,80 €</b>
<b>Helbing Kümmel</b>	2cl	<b>2,80 €</b>	<b>Pernod on ice</b>	4cl	<b>4,90 €</b>
<b>Underberg</b>	2cl	<b>2,80 €</b>	<b>Baileys on ice</b>	4cl	<b>5,50 €</b>
<b>Jägermeister</b>	2cl	<b>2,80 €</b>	<b>Amaretto</b>	2cl	<b>2,50 €</b>
<b>Calvados</b>	2cl	<b>2,80 €</b>	<b>Amaretto with cream</b>	2cl	<b>3,10 €</b>
<b>Tequila</b>	2cl	<b>2,80 €</b>	<b>Vodka</b>	2cl	<b>2,80 €</b>

## Hot Beverages

<b>Espresso</b>	<b>2,30 €</b>	<b>Hot Chocolate</b>	<b>3,90 €</b>
<b>Espresso Macchiato</b>	<b>2,50 €</b>	with Baileys	<b>4,50 €</b>
<b>Espresso Double</b>	<b>3,20 €</b>	with Cream (+ 0,30 €)	
<b>Cappuccino</b>	<b>3,20 €</b>		
<b>Cappuccino Double</b>	<b>4,50 €</b>	<b>Tea</b>	<b>2,80 €</b>
<b>Latte Macchiato</b>	<b>3,20 €</b>	(Earl Grey, 7 Treasures Green Tea,	
<b>Cup of Coffee</b>	<b>2,50 €</b>	Vanilla Rooibos, Jungle Blossom Fruit Tea,	
		Hamburg's Herb Garden, Peppermint)	
<b>Extra Flavour</b>	<b>0,50 €</b>		
(Caramel, Vanilla)			