



Prawns in the pot



1 kg Prawns

Black Tiger Prawns served in the hot Pot - for 2 - 4 Persons.
Olive Oil / Garlic / Tomatos / Red Peppers / Spring Onions
With Baguette to dip.

1 Kg - 57.00

500 g - 29.00

Salad

Caesar Salad - Chicken Breast

Salad / Rucola / Caesar Dressing / Parmesan / Pine Nut / Croûtons
14.80

Caesar Salad - Black Tiger Prawns

Salad / Rucola / Caesar Dressing / Parmesan / Pine Nut / Croûtons
17.80

Crispy Seehecht

Salad / Rucola / Pan Fried Pike / Balsamico Dressing / Dip
15

Salad & Beef

Salad / Rucola / Beef Cubes / Balsamico Dressing / / Balsamico Dressing
18.50

Surf `n turf Salad

Beef Cubes & Prawns
Salad / Rucola / Balsamico Dressing / / Balsamico Dressing
19.50

Side Salad

5.20

LACHINGER'S

• KITCHEN & WINE •

Lachinger's Tradition

Hummus Paprika / Garlic Naan 5.8
Spread & Bacon Grammel Spread / Local Bacon / Pickled Vegis / Baguette 6.80
Homemade Beef Broth Sliced Pancakes or Minced Meat Strudel / Vegetables 5.5
Curry - Coconut Creamsop Black Tiger Prawn 7.5
Wiener Schnitzel (Pork) Potatoes / Salad / Cranberries Jam 18.5
Filetsteak (200 g) Oven Vegetables / Steakfries / Garlicbutter 36
Whole Trout Potatoes / Salad / Almond 17
Brownie Mangosorbet / Cashew 9
Crème Brûlée 7

Lachinger's Steaktage

Starter

Beef Tartare Egg Yolckreme / Mustardseed / red Onion Bread	15
Wan Tan (frittiert) Prawns / Cucumber Sweet Chilli Dip	11

Steaks

Filet Steak	160 g	29
	240 g	36
	350 g	45
Rib Eye Steak	350 g	38
Cote de Boeuf (with Bone)	500 g	39
Flat Iron	250 g	28
Tomahawk (with Bone)	+650 g	48

Charolais Beef (Allmannsberger Fürstenzell)

Flank Steak / Bavette	250 g	34
Rumpsteak	300 g	30

Every Steak comes with Vegetables and Garlic Butter.

Sauce

Portweinjus	or	Peppersauce	4.0
Chimichurri	or	BBQ Sauce	3.0

Beilagen

Steakfries	4.5
Chilli Cheese Fries / Cheddar / Jalapenos	5.5
Small Potatoes / Cream / Onion	4.5
Caesar Salad / Pine Nuts / Parmesan	5.0
Chorizocroquettes / Srirachamajo	5.5
Miso Butteronions	4.5

Extras

1 St. Black Tiger Garnele	3.0
2 St. Jakobsmuschel	5.0

LACHINGER'S

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Cheese

French Cheese

Cow: Comté 12 Mon / Coulommiers AOP
Maroilles AOP / Chaource AOP / Brique de Vache

Sheep: Roquefort AOP Goat: Buche blanche

Baguette / Figmustard

13.80

Icecream

Caramel Nut

Vanilla Icecream / Caramel / Salted Cashewnuts / Whipped Cream

7.5

Eggnogg Icecream

Vanilla Icecream / Homemade Eggnogg / Whipped Cream

7.8

Ice Coffee

Vanilla Icecream / Coffee / Whipped Cream

6.5

SORTEN

Vanilla / Chocolate / Strawberry / Apple / Raspberrie

each 1.90 €