



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 partly with the staff team of 1981 and the second generation of the former 1981 management.

Quality is our top priority in the Steak-House Nr. 1. That's why we use only 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.

Starters

Baked Feta Cheese	6,50 €
with homemade pesto on fried market vegetables with tomatoes and fresh herbs, served with our Steak-House bread	
“Scampi a la Plancha“	7,90 €
4 delicious king prawns, grilled with fresh garlic pesto, served with our Steak-House bread	
Scalloped Mushrooms	4,90 €
fresh mushrooms, scalloped with herbal sauce hollandaise and cheese, served with our Steak-House bread	

Soups

Tomato Cream Soup	4,50 €
made of aromatic tomatoes with fresh herbs and light sour cream, served with our Steak-House bread	
Goulash Soup	4,90 €
Spicy, made from our beef with onions and pepper, served with our Steak-House bread	

Our Baked Potatoes

Baked Potato on Salad	6,90 €
Baked Potato with sour cream on a salad bedding	
Baked Potato with Vegetables	6,90 €
Baked Potato with crunchy pan-fried vegetables, fresh tomatoes and sour cream	
Choice of toppings:	
grilled spicy streaks of chicken breast	2,90 €
grilled king prawns (3 pcs)	4,90 €
grilled streaks of beef	4,90 €

Crunchy Salads

Mediterranean Tomato Salad **4,90 €**
made of sun-kissed tomatoes with parsley, fresh garlic and red onions,
marinated in olive oil and balsamic vinegar

Mixed Steak-House Salad **3,50 €**
variety of different lettuces, red onions, cucumber, aromatic tomatoes,
carrots and sweet corn

Large mixed Steak-House Salad **5,40 €**
variety of different lettuces, red onions, cucumber, aromatic tomatoes,
carrots and sweet corn

We serve the salad with following extras on request:

grilled spicy streaks of chicken breast **3,90 €**
grilled king prawns (3 pcs) **5,90 €**
grilled streaks of beef **5,90 €**

Choose one of our dressings for your salad:

American dressing, Italian dressing, French dressing, Hoeny-Mustard dressing

For Our Little Guests

Heinzelmännchen **5,60 €**
Turkey steaks with baked potato, sour cream and Steak-House bread

Zwergensteaks **6,50 €**
2 small beef and pork steaks, cream sauce and French fries

Chicken Crossies **4,20 €**
crispy breaded chicken nuggets with French fries

Moby Dick **4,50 €**
4 fish fingers with French fries and cucumber slices

Kids Burger "Batman" **7,50€**
juicy grilled beef burger with salad, tomato, cucumber, ketchup, mayonnaise
and French fries

Side Orders

Try our delicious vegetable side orders and homemade sauces to your steak at a small surcharge:

Potato Side Orders

Baked Potato 3,80 €
with sour cream

Roast Potatoes 3,90 €
with bacon and onions

French Fries 3,20 €

Sweet Potato Fries 4,50 €

Twister 3,80 €

Potatoe Croquettes 3,50 €

Rösti 3,50 €
the traditional
potato cookies

Steak-House Bread 1,90 €
roasted white bread with

Vegetable Side Orders

garlic-herb-cream

Fresh Mushrooms 3,90 €
with fried onions

Pan-fried Vegetables 4,20 €
seasonal fresh market vegetables

Green Beans with Herbs 3,80 €

Roasted Sweet Corn 3,50 €
with onions

Home Made Sauces

Pepper Sauce 2,90 €

Cream Sauce 2,90 €

Béarnaise Sauce 2,90 €

Cognac Sauce 2,90 €

Sour Cream* 1,50 €

**an extra portion Sour Cream is served to each
Baked Potato one time at no extra cost*

Fresh from the
LAVA STONE GRILL

Steak-House Steaks

Quality is our top priority, here in our Steak-House Nr. 1 .

That's why we select only 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.

All gram indications are raw weight.

Point Steak

with its typical taste, fat-free and aromatic from the leg	200 g	15,50 €
	270 g	19,80 €

Rump Steak

powerful taste with its characteristic little fat edging	200 g	18,50 €
	270 g	23,90 €

Ribeye Steak

cut from the prime rib, especially tender and juicy with its distinctive grease drop	250 g	23,50 €
	350 g	27,90 €
	500 g	37,50 €

Tenderloin Steak

cut from the loin, the beef's most tender part	200 g	23,90 €
	270 g	29,90 €

T-Bone Steak

Heifer's Mastercut – for the big appetite	500g - 600 g	36,80 €
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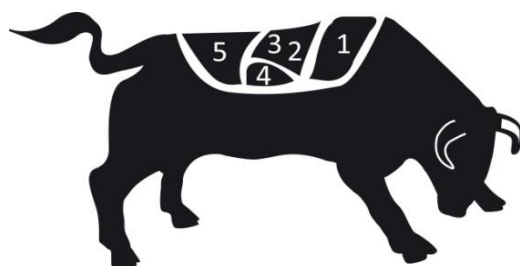
Turkey Filet Steak with Béarnaise Sauce and Mushrooms

Turkey breast's white meat, especially tender and low in fat	180 g	13,90 €
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Filet of pork with pepper sauce and green beans	180 g	13,90 €
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All steaks are served with a mixed salad, our crunchy Steak-House bread and a Baked Potato or French fries (on request, you could also get a different potato side order or a side salad).

*All Steaks also available as „Surf & Turf“ with 2 grilled King Prawns **3,50 €***



1: Ribeye Steak

2: T-Bone Steak

3: Rump Steak

4: Tenderloin Steak

5: Point Steak

Specialties from the Grill

Turkey Medaillons		10,50 €
2 little turkey medaillons with Béarnaise Sauce, green beans with herbs, French fries and our Steak-House bread		
Small Grill Dish		10,90 €
2 little steaks of beef and pork with pepper sauce, roast potatoes and our Steak-House bread		
American Spare Ribs		
grilled with tomato-chili-honey-sauce,	500g	11,90 €
served with our Steak-House bread	800g	14,90 €
Vegetable-Meat-Pan		13,50 €
with a variety of crunchy pan fried vegetables and streaks of beef, served with roast potatoes and Steak-House bread		
Steak Treat		13,50 €
juicy little beef and pork filet steak (200g) with pepper cream sauce, served with freshly fried mushrooms, French fries and our Steak-House bread		
Mixed Grill		17,90 €
Juice beef, pork and lamb steaks (200g) with pepper sauce, roast potatoes and our Steak-House bread		
Rump Steak Madagascar		22,50 €
200g juicy Rump Steak with pepper sauce, French fries, green beans and our Steak-House bread		
Rumpsteak Bernese Style		23,80 €
200g juicy Rump Steak with Béarnaise Sauce, fried grated potatoes, green beans, freshly fried mushrooms and our Steak-House bread		
Steak-House Plate		36,90 €
The big dish for two		
2 little beef steaks , 2 little pork filets, 2 lamp spits, pepper sauce and Béarnaise Sauce. We serve together with French fries, green beans with herbs, fried mushrooms and our Steak-House bread.		
“Scampi a la Plancha“		16,90 €
8 delicious king prawns from lava stone grill with fresh garlic pesto and freshly roasted bread and a mixed Steak-House salad		

Our Steak-House Specialty: „The Hot Pan“

The Hot Pan – with a steak of your choice and crunchy 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 with paprika, zucchini, mushrooms, green beans, onions and carrots	9,90 €
with turkey steak (200 g)	15,90 €
with Rump Steak (200 g)	23,90 €
with beef Tenderloin Steak (200 g)	28,90 €
Mixed Grill (Rump Steak, pork filet, lamb steak, 200g)	20,90 €
Argentinian Meat Pan (with streaks of beef, 200 g)	16,90 €

Steak-House Burger

Homemade premium BIO-Cheeseburger from Schleswig Holstein **13,90 €**

juicy grilled homemade burger from 100% Bio beef (200g) from the Galloway breed. Served in a sesame bun with cheese, tomato, salad, cucumber, bacon and honey-chilli-sauce and a choice of twister or French fries.

Homemade double BIO-Cheeseburger from Schleswig Holstein **19,80 €**

juicy grilled homemade burger from 100% Bio beef (400g) from the Galloway breed. Served in a sesame bun with cheese, tomato, salad, cucumber, bacon and honey-chilli-sauce and a choice of twister or French fries.

Our Steak-House action days:

Every Monday from 15:00 o'clock

American Spare-Ribs all you can eat

freshly grilled with tomato-chili-honey-sauce on our lava stone grill and served country style on a stone-plate with French-Fries - served as many times as you like.

16,50€

Every 1^{ten} & 3^{ten} Thursday bimonthly from 18:00 o'clock

Steak-House Barbecue all you can eat

Eat as much as you like and enjoy our large buffet with different meat specialties directly from our lava stone grill, an assortment of vegetable side orders, potato side orders and many more.

22,50€

Beverages

Juices, Nectars & Spritzers

	0,25l	0,4l
Apple Juice (naturally cloudy)	2,80 €	4,90 €
Orange Juice	2,80 €	4,90 €
Cherry	2,80 €	4,90 €
Banana	2,80 €	4,90 €
Rhubarb	2,80 €	4,90 €
Grape Juice	2,80 €	4,90 €
Passion Fruit	2,80 €	4,90 €
Cherry-Banana		4,90 €
All juices also as Juice Spritzers	2,30 €	4,20 €

Softdrinks

	0,3l	0,5l
Coca Cola ^{1,2,3}	2,80 €	4,50 €
Coca Cola light ^{1,2,3,5}	2,80 €	4,50 €
Fanta ^{1,2,6}	2,80 €	4,50 €
Sprite ^{2,6}	2,80 €	4,50 €
Spezi ^{1,2,3,6}	2,80 €	4,50 €
Squash Water		4,50 €
Bitter Lemon ⁴ (0,2l)	2,90 €	
Tonic Water ⁴ (0,2l)	2,90 €	
Ginger Ale ¹ (0,2l)	2,90 €	

Mineral Water

	0,33l	0,5l	0,75l
St. Michaelis medium	2,50 €		5,80 €
St. Michaelis natural (without gas)	2,50 €		5,80 €
Tafelwasser (with gas)		2,80€	

Fresh on Tap

	0,3l	0,5l
König Pilsener	3,00 €	4,60 €
Benediktiner Wheat Beer (naturally cloudy)	3,00 €	4,60 €
Alsterwasser (Beer with Sprite)	3,00 €	4,60 €
Banana Wheat Beer	3,30 €	4,90 €

Beer

Köstritzer (0,33 l)	3,00 €
König Pilsener alcohol free (0,33 l)	3,00 €
Benediktiner Wheat Beer alcohol free (0,5 l)	4,90 €
Malt Beer alcohol free (0,33 l)	2,90 €

Aperitif

Secco Orange (0,1 l) Secco with a dash of Orange Juice	2,50 €
Aperol Spritz (0,2 l) Aperol with Secco and a dash of Soda	4,90 €
Aperol Orange (0,2 l) Aperol with Orange Juice	4,50 €
Campari¹ Orange (0,2 l) Campari with Orange Juice	4,50 €

Secco

	0,1l	0,75l
Secco Pur Frizzante A fruity sparkling Secco from Italy	2,70 €	15,50 €

Wine

All house and bottled wine are available as open wine.

White Wine

	0,25l	0,5l	
Our House Wine:			
Della Casa Bianco (dry) Fresh and light	5,20 €	10,30 €	
Grauer Burgunder (dry) <i>Graf von Kageneck (Germany, Baden-Kaiserstuhl)</i> light, fresh, fruity and flavours of honey, mature yellow fruits	6,70 €	13,30 €	
Bottled Wines:	0,25l	0,5l	0,75l
Zenzela Charming White <i>Simonsvlei Winery (Südafrika)</i> With a tempting and fruity note	6,50 €	12,90 €	18,90 €
Oro Blanco (trocken) <i>Hazienda Los Haroldos (Mendoza / Argentinien)</i> Fruity, touched with floral notes	7,50 €	14,90 €	21,90 €

Rosé Wine

	0,25l	0,5l
Our House Wein:		
Sven Klundt Spätburgunder Weißherbst In the bouquet fruity sweet aromas of strawberry and raspberry, balance of freshness	5,50 €	10,90 €

Red Wine

	0,25l	0,5l	0,75l
Our House Wine:			
Della Casa Tinto (dry) <i>Winery Campagnola (Veneto/ Italy)</i> Light and fruity	5,20 €	10,30 €	
Los Cardos Malbec (dry) <i>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	5,90 €	11,70 €	17,50 €
Bottled Wines:	0,25l	0,5l	0,75l
Radio Boca Tempranillo (dry) <i>Bodegas Hijos de Alberto (Spain)</i> A bouquet of ripe plums and cherries, mellow of cinnamon and vanilla, with a warm and soft note and long finish	6,50 €	12,90 €	19,90 €
Cabernet Sauvignon (dry) <i>Canrina Colli Vicentini (Italien)</i> Intensive bouquet of cassis, vanilla and berries, with a strong and soft tannin structure, delicate chocolate finish, impressiv and elegant	6,50 €	12,90 €	19,90 €
Man Vinters Shiraz (dry) <i>South Africa</i> Aromas of plums and spices, sweetish smell after red berries, strong tannin structure, tender-harsher finish	7,90 €	15,50 €	23,50 €

Wine Spritzers

(from our house wines)

	0,2l
White Wine Spritzer	3,90 €
Rosé Wine Spritzer	3,90 €

Longdrinks

with 4cl alcohol

Tequila Sunrise 8,40 €

Tequila, Orange Juice, Grenadine

Gin Tonic 8,40 €

Gin, Tonic, Cucumber

Whiskey Cola 8,40 €

Ballantines Whiskey with Coke

Vodka Orange 8,40 €

Vodka with Orange Juice

Liquors

Jubiläumsaquavit 2cl 2,70 €

Line Aquavit 2cl 2,70 €

Fürst Bismark corn 2cl 2,70 €

Schladerer Williams Chr 2cl 2,50 €

Grappai Cellini 2cl 2,30 €

Grappai Barricata 2cl 3,50 €

Helbing Kümmel 2cl 2,50 €

Underberg 2cl 2,50 €

Jägermeister 2cl 2,50 €

Calvados 2cl 2,50 €

Tequila 2cl 2,50 €

Ramazotti 4cl 4,50 €

Averna 4cl 4,50 €

Sambuca 2cl 2,50 €

Hennesy Cognac 4cl 7,50 €

Ballentines Scotch Whiskey 4cl 5,80 €

Glenfiddich Scotch Whiskey 4cl 6,50 €

Jack Daniels Tennessee 4cl 6,50 €

Bacardi 2cl 2,30 €

Havana Club 4cl 5,80 €

Havana Club 7 años 4cl 7,50 €

Pernot on ice 4cl 4,40 €

Baileys on ice 4cl 4,80 €

Amaretto 2cl 2,30 €

Amaretto with cream 2cl 2,80 €

Hot Beverages

Espresso 2,00 €

Espresso Macchiato 2,20 €

Espresso Double 2,80 €

Cappuccino 2,50 €

Cappuccino Double 3,20 €

Latte Macchiato 2,90 €

Cup of Coffee 2,00 €

Children's Macchiato 1,00 €

Foamed Milk with Cacao Powder

Extra Flavour 0,50 €

(Caramel, Vanilla)

Hot Chocolate 3,00 €

Finest Premium Chocolate

with Cream 0,50 €

Chocolate with Baileys and Cream 4,20 €

Tea Specialties 2,40 €

(Earl Grey, 7 Treasures Green Tea,

Vanilla Rooibos, Jungle Blossom Fruit Tea,

Hamburg's Herb Garden, Peppermint)

with shot 1,50 €