



### ***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 are expanding the 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 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.

Since 2020 a selection of South American 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 now also delicious dishes outside of our classic steak range. Our expanded range of long drinks and selected gins is also new.

## Starters

<b>Baked Feta Cheese</b>	<b>7,30 €</b>
with homemade pesto on fried market vegetables with tomatoes and fresh herbs, served with our Steak-House bread	
<b>“Scampi a la Plancha“</b>	<b>8,70 €</b>
4 delicious king prawns, grilled with fresh garlic pesto, served with our Steak-House bread	
<b>Scalloped Mushrooms</b>	<b>5,40 €</b>
fresh mushrooms, scalloped with herbal sauce hollandaise and cheese, served with our Steak-House bread	

## Soups

<b>Tomato Cream Soup</b>	<b>5,10 €</b>
made of aromatic tomatoes with fresh herbs and light sour cream, served with our Steak-House bread	
<b>Goulash Soup</b>	<b>5,40 €</b>
Spicy, made from our beef with onions and pepper, served with our Steak-House bread	

## Our Baked Potatoes

<b>Baked Potato on Salad</b>	<b>7,50 €</b>
Baked Potato with sour cream on a salad bedding	
<b>Baked Potato with Vegetables</b>	<b>7,50 €</b>
Baked Potato with crunchy pan-fried vegetables, fresh tomatoes and sour cream	
<b>Choice of toppings:</b>	
grilled spicy streaks of chicken breast	<b>3,90 €</b>
grilled king prawns (3 pcs)	<b>5,90 €</b>
grilled streaks of beef	<b>5,90 €</b>

## ***Crunchy Salads***

**Mediterranean Tomato Salad** **5,50 €**  
made of sun-kissed tomatoes with parsley, fresh garlic and red onions,  
marinated in olive oil and balsamic vinegar

**Mixed Steak-House Salad** **3,80 €**  
variety of different lettuces, red onions, cucumber, aromatic tomatoes,  
carrots and sweet corn

**Large mixed Steak-House Salad** **6,20 €**  
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	<b>3,90 €</b>
grilled king prawns (3 pcs)	<b>5,90 €</b>
grilled streaks of beef	<b>5,90 €</b>

Choose one of our dressings for your salad:

American dressing, Italian dressing, French dressing, Honey-Mustard dressing

## ***For Our Little Guests***

**The little people** **6,50 €**  
Turkey steaks with baked potato, sour cream and Steak-House bread

**Zwergensteaks** **7,50 €**  
2 small beef and pork steaks, cream sauce and French fries

**Chicken Crossies** **5,50 €**  
crispy breaded chicken nuggets with French fries

**Moby Dick** **5,50 €**  
4 fish fingers with French fries and cucumber slices

**Kids Burger "Batman"** **7,90€**  
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***

<b>Baked Potato</b> with sour cream	<b>4,20 €</b>
<b>Roast Potatoes</b> with bacon and onions	<b>4,40 €</b>
<b>French Fries</b>	<b>3,90 €</b>
<b>Sweet Potato Fries</b>	<b>5,20 €</b>
<b>Twister</b>	<b>4,50 €</b>
<b>Potato Croquettes</b>	<b>4,20 €</b>
<b>Rösti</b> the traditional potato cookies	<b>4,10 €</b>
<b>Steak-House Bread</b> roasted white bread with garlic-herb-cream	<b>2,50 €</b>

### ***Vegetable Side Orders***

<b>Fresh Mushrooms</b> with fried onions	<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>

### ***Home Made Sauces***

Pepper Sauce	<b>3,20 €</b>
Cream Sauce	<b>3,20 €</b>
Béarnaise Sauce	<b>3,20 €</b>
Cognac Sauce	<b>3,20 €</b>
Sour Cream*	<b>1,80 €</b>

*\*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 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 **16,90 €**

270 g **21,90 €**

### Rump Steak

powerful taste with its characteristic little fat edging

200 g **19,50 €**

270 g **24,50 €**

### Ribeye Steak

cut from the prime rib, especially tender and juicy with its distinctive grease drop

250 g **23,90 €**

350 g **28,90 €**

500 g **39,50 €**

### Tenderloin Steak

cut from the loin, the beef's most tender part

200 g **25,90 €**

270 g **31,50 €**

### T-Bone Steak

Heifer's Mastercut – for the big appetite

500g - 600 g **36,80 €**

### Turkey Medallions

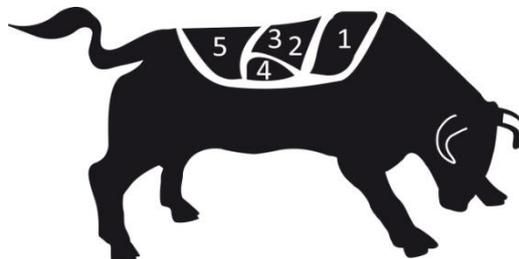
2 little turkey medallions with Béarnaise Sauce, freshly fried mushrooms, French fries and our Steak-House bread

200 g **14,50 €**

*All steaks are served with a mixed salad, our crunchy Steak-House bread and a Baked Potato or French fries (on request, you can also get a different potato side order or a side salad).*

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

**3,80 €**



**1: Ribeye Steak**

**2: T-Bone Steak**

**3: Rump Steak**

**4: Tenderloin Steak**

**5: Point Steak**

## Specialties from the Grill

### **Small Grill Dish** **14,90 €**

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

### **American Spare Ribs**

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

500g  
800g

**14,50 €**  
**18,50 €**

### **Vegetable-Meat-Pan** **15,50 €**

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

### **Steak Treat** **15,90 €**

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** **19,50 €**

Juice beef, pork and lamb steaks (240g) with pepper sauce, roast potatoes and our Steak-House bread

### **Rump Steak Madagascar** **24,50 €**

200g juicy Rump Steak with pepper sauce, French fries, green beans and our Steak-House bread

*Also available as a  
270g rump steak*

### **Rump Steak Bernese Style** **25,50 €**

200g juicy Rump Steak with Béarnaise Sauce, fried grated potatoes, green beans, freshly fried mushrooms and our Steak-House bread

### **Steak-House Plate** **39,90 €**

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.

Our steak house plate is also available for several people on request

### **“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	<b>11,50 €</b>
with turkey steak (200g)	<b>16,90 €</b>
with Rump Steak (200g)	<b>25,90 €</b>
with beef Tenderloin Steak (200g)	<b>31,50 €</b>
Mixed Grill (Rump Steak, pork filet, lamb steak, 200g)	<b>22,90 €</b>
Argentinian Meat Pan (with streaks of beef, 200g)	<b>18,50 €</b>

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

**Homemade premium cheeseburger** juicy grilled homemade burger from first class 100% beef (200g). Served in brioche bun with cheese, tomato, salad, cucumber, bacon and honey-chilli-sauce and a choice of Twister or French fries **14,30 €**

**Homemade double cheeseburger** juicy grilled homemade burger from first class 100% beef (400g). Served in brioche bun with cheese, tomato, salad, cucumber, bacon and honey-chilli-sauce and a choice of Twister or French fries **20,90 €**

**Moving Mountain burger (vegan)** the England-based Moving Mountain Burger with real meat flavour but from plant-based ingredients, in wholemeal bun with tomato, salad, cucumber and texicana-salsa-sauce, served with Twister or French fries **14,50 €**

**Our Steak-House action days:**

Every Monday from 15:00 o'clock

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

freshly grilled with tomato-chilli-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.

**18,50€**

Every 1<sup>ten</sup> & 3<sup>ten</sup> 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.

**24,90€**

## ***Beverages***

### **Aperitif**

<b>Secco Orange</b> (0,1 l) Secco with a dash of Orange Juice	<b>2,70 €</b>
<b>Aperol Spritz</b> (0,2 l) Aperol with Secco and a dash of Soda	<b>5,70 €</b>
<b>Aperol Orange</b> (0,2 l) Aperol with Orange Juice	<b>5,70 €</b>
<b>Campari<sup>1</sup> Orange</b> (0,2 l) Campari with Orange Juice	<b>5,70 €</b>

### **Secco**

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

### ***Juices, Nectars & Spritzers***

	<b>0,25l</b>	<b>0,4l</b>
<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</b>	<b>3,00 €</b>	<b>4,90 €</b>
<b>Banana</b>	<b>3,00 €</b>	<b>4,90 €</b>
<b>Rhubarb</b>	<b>3,00 €</b>	<b>4,90 €</b>
<b>Grape Juice</b>	<b>3,00 €</b>	<b>4,90 €</b>
<b>Passion Fruit</b>	<b>3,00 €</b>	<b>4,90 €</b>
<b>Cherry-Banana</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>3,40 €</b>	<b>4,90 €</b>
<b>Benediktiner Wheat Beer</b> (naturally cloudy)	<b>3,40 €</b>	<b>4,90 €</b>
<b>Alsterwasser</b> (Beer with Sprite)	<b>3,40 €</b>	<b>4,90 €</b>
<b>Banana Wheat Beer</b>	<b>3,40 €</b>	<b>4,90 €</b>

## **Beer**

<b>Köstritzer</b> (0,33 l)	<b>3,40 €</b>
<b>König Pilsener</b> alcohol free (0,33 l)	<b>3,40 €</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> <sup>1,2,3</sup>	<b>3,20 €</b>	<b>4,90 €</b>
<b>Coca Cola Zero</b> <sup>1,2,3,5</sup>	<b>3,20 €</b>	<b>4,90 €</b>
<b>Fanta</b> <sup>1,2,6</sup>	<b>3,20 €</b>	<b>4,90 €</b>
<b>Sprite</b> <sup>2,6</sup>	<b>3,20 €</b>	<b>4,90 €</b>
<b>Spezi</b> <sup>1,2,3,6</sup>	<b>3,20 €</b>	<b>4,90 €</b>
<b>Squash Water</b>		<b>4,90 €</b>
<b>Bitter Lemon</b> <sup>4</sup> (0,2l)	<b>3,30 €</b>	
<b>Ginger Ale</b> <sup>1</sup> (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>2,70 €</b>		<b>6,40 €</b>
<b>St. Michaelis</b> natural (without gas)	<b>2,70 €</b>		<b>6,40 €</b>
<b>Tafelwasser</b> (with gas)		<b>3,20 €</b>	

## Wine

All house and bottled wine are available as open wine.

### White Wine

	0,25l	0,5l	
<b>Our House Wine:</b>			
<b>Della Casa Bianco (dry)</b> Fresh and light	5,90 €	11,70 €	
<b>Grauer Burgunder (dry)</b> <i>Graf von Kageneck (Germany, Baden-Kaiserstuhl)</i> light, fresh, fruity and flavours of honey, mature yellow fruits	7,50 €	14,90 €	
<b>Bottled Wines:</b>	0,25l	0,5l	0,75l
			
<b>Riesling Glimmerschiefer (medium-dry)</b> <i>LOERSCH (Mosel)</i> light Riesling with a pleasant strong fruity note	9,30 €	17,90 €	25,90 €
<b>Zenzela Charming White</b> <i>Simonsvlei Winery (Südafrika)</i> With a tempting and fruity note	7,20 €	14,20 €	20,90 €

### Rosé Wine

	0,25l	0,5l	
<b>Our House Wein:</b>			
<b>Sven Klundt Spätburgunder Weißherbst</b> In the bouquet fruity sweet aromas of strawberry and raspberry, balance of freshness	6,30 €	12,50 €	

## 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	5,90 €	11,70 €	
<b>Los Cardos Malbec (dry)</b> <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	6,90 €	13,50 €	18,90 €
<b>Bottled Wines:</b>			
	0,25l	0,5l	0,75l
<b>Flor Natural Tempranillo (dry)</b> <i>La Mancha (Spain)</i> Sparkling purple-red in the glass, generous fruit after dark berries. Invitingly full-bodied with a good structure and a subtle herbal note.	7,20 €	13,90 €	20,90 €
<b>Cabernet Sauvignon (dry)</b> <i>Canrina Colli Vicentini (Italy)</i> Intensive bouquet of cassis, vanilla and berries, with a strong and soft tannin structure, delicate chocolate finish, impressiv and elegant	7,20 €	13,90 €	20,90 €
<b>Man Vinters Shiraz (dry)</b> <i>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)

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

## Gin

<b>Gin Mare (Spain)</b>	4cl 8,20 €
with a Mediterranean aroma and a taste of fresh basil, Rosemary, thyme and olives	
<b>Gin Illusionist</b>	8,50 €
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>Mombasa Club London Dry Gin</b>	7,50 €
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>Tanqueray Gin London</b>	6,30 €
It embodies the unique, typical and much loved gin taste. Juniper berries, coriander, angelica root and citrus fruits give it its aroma	
<b>Bombay Sapphire London</b>	5,90 €
A classic "London Dry" gin, which is light thanks to its fresh juniper note Citrus taste and an overall balanced aroma are impressive	
<b>We recommend our tonic water</b>	
	0,2l
Thomas Henry	2,90 €
Fever Tree	3,30 €

## Rum

<b>Havana 3 years (Cuba)</b>	4cl 6,20 €
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	
<b>Ron Botucal Reserva Exclusiva (Venezuela)</b>	9,50 €
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>Don Papa (Philippines)</b>	9,50 €
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.	

## Whisky

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

## Liquors

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

## Hot Beverages

<b>Espresso</b>	2,10 €	<b>Hot Chocolate</b>	3,50 €
<b>Espresso Macchiato</b>	2,30 €	Finest Premium Chocolate	
<b>Espresso Double</b>	2,90 €	with Cream	0,50 €
<b>Cappuccino</b>	2,90 €	<b>Chocolate with Baileys and Cream</b>	4,80 €
<b>Cappuccino Double</b>	3,70 €	<b>Tea Specialties</b>	2,80 €
<b>Latte Macchiato</b>	2,90 €	(Earl Grey, 7 Treasures Green Tea,	
<b>Cup of Coffee</b>	2,30 €	Vanilla Rooibos, Jungle Blossom Fruit Tea,	
<b>Children 's Macchiato</b>	1,00 €	Hamburg's Herb Garden, Peppermint)	
Foamed Milk with Cacao Powder		<b>with shot</b>	1,50 €
<b>Extra Flavour</b>	0,50 €		
(Caramel, Vanilla)			