

FAMILY STYLE

Whether alone or carved to share in the middle of the table! Choose your favorite steaks, side dishes & sauces – our service will gladly provide you with details!

› STEAK ‹

Rump Steak 250 grams 35 € 350 grams 47 € all other 100 g / 11 €

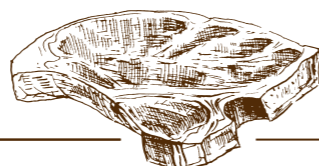
Rib Eye 300 grams 39 € 400 grams 49 € all other 100 g / 11,50 €

Fillet 250 grams 42 € 350 grams 54 € all other 100 g / 14 €

Surf `n`Turf Upgrade Grilled Black Tiger King Prawn_g (piece) 3,50 €

STEAK COOKING LEVELS
 RARE (ABOUT 40°C)
 MEDIUM (ABOUT 54°C)
 WELL DONE (ABOUT 85°C)

**ALL STEAKS
 INCL. 1 SAUCE
 OF YOUR CHOICE**



**CURRENT SIZES OF
 THE CUTS?
 ASK OUR SERVICE!**

› SPECIAL CUTS ‹

Porterhouse Steak
 From the Steinwittener heifer – the T-shaped bone divides the classy cuts rump steak & fillet, compared to T-bone the porterhouse comes along with a bigger fillet share, about 6 cm high
 From 1000 grams / **11,50 €** per 100 grams

Dry Aged Bistecca alla Fiorentina
 T-bone or porterhouse steak from Steinwittener heifer, min. 28 days dry aged – nutty, intense aroma. Best quality, cut from roast beef with fillet & the typical T-shaped bone
 Daily sizes / **11 €** per 100 gram

Tomahawk from Irish Hereford Beef
 The eye-catcher among the steaks!
 The juicy rib eye steak with the extra long bone, also known as Entrecôte or high rib
11 € per 100 grams

› SIDE DISHES À 6,50 € ‹

Patatine Fritte
 homemade French fries with rosemary & garlic
 + Parmesan cheese_g + 1,50 €
 + cheese sauce_g + 1,50 €

Patatine Dolci Fritte
 sweet potato fries + 2,50 €

Patate Strapazzate
 mashed potatoes_g with brown butter_g

Patate al forno
 baked potato with sour cream_g

Pimientos de Padrón
 mild green peppers fried in olive oil with garlic & sea salt

Funghi
 fried mushrooms with garlic, red onions & thyme_g
 + with cream sauce + 2 €

Asparagi verdi
 sautéed green asparagus_g + 2 €

Fagiolini
 green beans_g with bacon, red onions, savory & garlic

Ratatouille
 provencal crunchy vegetables in tomato sauce with rosemary & garlic

Insalatina Mista
 small mixed salad with roasted cashews, carrot, tomato, radish & VaiVai dressing_{1,l}

Insalatina Cesare
 small romaine lettuce with parmesan garlic dressing_g, shaved parmesan_g, cherry tomatoes, croutons_{al,g} & roasted cashews

Insalata al Pomodoro e pinoli
 cherry tomatoes with fresh basil, red onions & balsamic dressing_{g,l}

VAI VAI



› SAUCES À 3 € ‹

Chimichurri
 onion, parsley, thyme, garlic

Béarnaise
 homemade béarnaise_{e,g,l} with tarragon & chervil

Burro di Erbe
 homemade herb butter_g with fresh herbs, garlic & lemon

BBQ Sauce
 smoky BBQ sauce refined with whiskey_{2,3}

Aioli al limone
 lime aioli_{1,c,g}

Crema di Tartufo
 truffle cream_{1,c,g}

Chipotle Majo
 hot chilli dip_g

Brutale
 habaneros, olive oil & thyme

VaiVai
 tomato, spicy, piquant_{1,c,j}

Pesto di Basilico
 basil, olive oil, parmesan cheese_g, pine nuts & garlic



STARTERS

Grande Antipasto – for 2 pers.

Finocchiona salami^{2,3}, serrano ham, mortadella^{2,3,b7}, two grilled Black Tiger king prawns, creamy burrata^g, with basil, confit cherry tomatoes, king olives, mushrooms, peppers, courgettes, eggplant, lime aioli^{1,c,g}, salted butter^g & campagnolo^{a1} **32 €**

Variazione di Pane

homemade bread from the Bremer bakery Büser: campagnolo^{a1}, roasted Focaccia^{a1} & pizzetta bread^{a1}, with lime aioli^{1,c,g} & salted butter^g **8 €**

Pane e Olive

roasted campagnolo bread sticks^{a1}, marinated king olives, lime-aioli^{1,c,g} & basil olive oil **10 €**

Bruschetta Mista

roasted campagnolo bread^{a1} with vitello tonnato^{a,g}, basil tomatoes, creamy burrata on^g avocado cream^g & herb tomato **12 €**

Bruschetta Pomodoro

roasted campagnolo bread^{a1} with tomatoes, basil, garlic, olive oil & parmesan cheese^g **10 €**

Pimientos de Padrón

mild green peppers fried in olive oil with garlic, sea salt & lime aioli^{1,c,g} **12 €**

Vitello Tonnato

thin slices of veal, tuna sauce^g, crispy capers^{a1}, lemon & fried beef praliné **17 €**

Carpaccio di Manzo

thin slices of Black Angus beef, balsamic pearls, olive oil, sliced parmesan cheese^g, roasted pine nuts & rocket salad **19 €**

Tartare di Manzo

Black Angus beef tartar^g, warm & crispy egg yolk^{a1}, capers^{a1}, truffle cream^{1,c,g} & roasted focaccia^{a1} **19 €**

Tartare di Tonno con Avocado

Yellow Fin tuna tartar^g, avocado cream^g, coriander, roasted sesame, baked Wan Tan^{a1} & baked shrimp pocket^{a1,c} **20 €**

Tartare di Surf `n`Turf

Black Angus beef tartar^g, warm & crispy egg yolk^{a1}, capers^{a1}, & warm focaccia^{a1}, tuna tartar, avocado cream^g, roasted sesame, baked Wan Tan^{a1} & baked shrimp pocket^{a1,c} **21 €**

Burrata Paoella con Pomodorini

Cow milk Mozzarella cheese with creamy filling^g, cherry tomato salad^{j1} with roasted cashews, basil, olive oil & roasted focaccia^{a1} **15 €**

SPECIALTIES

Insalata Mista

large mixed salad with carrots, cherry tomatoes, radishes, king olives, red onions, grated parmesan cheese, roasted cashews & light balsamic dressing^{j1}

Insalata Cesare

Romaine lettuce with parmesan garlic dressing^g, cherry tomatoes, croutons^{a1,g}, grated parmesan^g & roasted cashews

Both salads incl. 1 topping of choice, served with toasted Campagnolo 21 €

- crispy baked corn poularde^{a1,c,g} with parmesan cheese under the skin^g & basil & lemon
- grilled Black Tiger king prawns with garlic oil^g
- fried beef strips with rosemary & garlic^g
- crispy baked greek cheese^{a1,c,g}

Pollo e Asparagi

crispy baked corn poularde^{a1,c,g} with parmesan cheese under the skin^g & basil & lemon, with parmesan asparagus gratin^g, herb tomatoes, sweet potato fries & sauce béarnaise^{c,g1} **29 €**

Gamberoni Grigliati

fried juicy argentinien prawns^g, with rosemary, garlic, lime aioli^{1,c,g} & roasted garlic bread^{a1,b} 250 grams **24 €** / 500 grams **41 €**

Orata Intera

whole seabream^a *camping style*, freshly caught from the Mediterranean Sea, oven-grilled with herbs & lemon, basil pesto^g, cherry tomato salad¹ with pine nuts & mashed potatoes^g **29 €**

Surf `n`Turf

lady's cut 180 grams beef fillet with 2 Black Tiger king prawns^g **43 €**

regular cut 250 grams beef fillet with 3 Black Tiger king prawns^g **54 €**

served with chimichurri, homemade French fries, small leaf salad^{j1} with VaiVai dressing^{j1} & roasted cashews

BURGER

VaiVai Burger

Black Angus beef burger, focaccia bun^{a1} with VaiVai salsa^{1,c,j}, tomatoes & arugula **18 €**

Italian Burger

Black Angus beef burger, Focaccia bun^{a1} with VaiVai salsa^{1,c,j}, spicy Taleggio cheese^g, tomatoes & arugula **19 €**

Pancetta Burger

Black Angus beef burger, focaccia bun^{a1} with VaiVai salsa^{1,c,j}, crispy pancetta bacon^{2,3}, spicy Taleggio cheese^g, tomatoes & arugula **20 €**

Wagyu Burger

100% local Wagyu beef in a sesame brioche bun^{a1,c,g} with VaiVai salsa^{1,c,g}, gratinated with Chester cheese^g, caramelized onions^g, tomatoes & romaine lettuce **33 €**

Avocado Burger

Black Angus beef burger, brioche bun^{a1,c,g}, gratinated with Chester cheese^g, spicy avocado cream^g, tomatoes, red onions & arugula **21 €**

Caesar-Chickenburger

crispy chicken breast in cornflakes breading^{a,c,g}, sesame brioche bun^{a1,c,g}, gratinated with parmesan cheese^g, caesar sauce^g, fried egg, tomatoes, red onions & romaine lettuce **20 €**

Vegetariano Burger

crispy baked shepherd's cheese^{a1,c,g}, brioche bun^{a1,c,g} with spicy avocado cream^g, grilled vegetables, sun-dried tomatoes & arugula **19 €**

★ All burgers incl. 1 side dish of your choice: ★

homemade fries with rosemary garlic & truffle cream^{1,c,g} + cheese sauce^g **1,50 €**

small mixed leaf salad with VaiVai dressing^{j1} & roasted cashews

small romaine lettuce with parmesan garlic dressing, shaved parmesan, croutons & roasted cashews

PIMP YOUR BURGER!

BLACK ANGUS PATTY + 6 €
SWEET POTATO FRIES + 2,50 €
PANCETTA BACON + 2,80 €
CHESTER CHEESE + 2,50 €
TALEGGIO CHEESE + 3 €
GRILLED BLACK TIGER KING PRAWN + 3,50 €

PASTA

Castellane alla Boscaiola

twisted pasta^{a1} in parmesan butter cheese sauce^g, with roasted wild mushrooms, red onions, thyme, spinach & cherry tomatoes **17 €**
+ fried beef strips^g + **8 €**

Tagliarini con Gamberoni e Asparagi

black tagliarini^{a1,c,n} with roasted red shrimp^{g1}, lobster sauce^{g,b}, green asparagus, cherry tomatoes, red onions, garlic & fresh basil **21 €**

Lasagna alla VaiVai

ragout of Black Angus beef tenderloin^{a1,c,g1}, gratinated with spicy taleggio cheese^g, parmesan cheese^g & arugula **17 €**

Fusilloni con Filetto di Manzo

twisted noodles^{a1,c,g} with roasted beef tips in tomato basil sauce^g, green asparagus, cherry tomatoes, spring leeks, red onions & roasted pine nuts **23 €**

Pappardelle alla Bolognese della Mamma

tagliatelle^{a1} with homemade beef fillet bolognese, slow cooked with red wine & spicy seasoned, cherry tomatoes, spring onions, creamy burrata cheese^g & fresh basil **17 €**

Fusilloni con Salmone

twisted pasta^{a1,c,g} with norwegian salmon fillet, mascarpone-lime sauce^g, roasted cashews, spinach, cherry tomatoes & lemon mountain pepper **19 €**

Pappardelle Ragù alla Bolognese

Tagliatelle^{a1} with vegan bolognese^g, spring onions, cherry tomatoes, marinated arugula & roasted pine nuts **17 €**

VEGAN



~ STEAKS | BURGER | GINBAR ~

VAI VAI

ALL PRICES IN € INCL. TAX © BY VAI VAI. ALL RIGHTS, CHANGES AND ERRORS RESERVED. ALL FOODS MAY CONTAIN TRACES OF GLUTEN(A), EGG(C) AND LACTOSE(G).

List of additives: We prepare our products with utmost care. Products that contain additives or allergens are marked accordingly: (a1) gluten wheat, (a2) gluten rye, (a3) gluten barley, (a4) gluten oat, (b) crustaceans and products thereof, (c) eggs and products thereof, (d) fish and products thereof, (e) peanuts and products thereof, (f) soybeans and products thereof, (g) milk and products thereof including lactose, (h) contains traces of various nuts, (h1) almonds, (h2) hazelnuts, (h3) walnuts, (h4) cashews, (h5) pecan nuts, (h6) Brazil nuts, (h7) pistachios, (h8) macadamia nuts, (i) celery and products thereof, (j) mustard and products thereof, (k) sesame seeds and products thereof, (l) sulphites, (m) lupine and products thereof, (n) molluscs and products thereof, (1) with colour, (2) with preservative, (3) with antioxidant, (4) with flavour enhancer, (5) sulfured, (6) blackened, (7) waxed, (8) with phosphate, (9) with caffeine, (10) with quinine, (11) with sweetener(s), (12) contains a source of phenylalanine, (14) with taurine