

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 ‹

Rumpsteak 250 grams 350 grams all other
41 € 52 € 100 g / 11,50 €

Black Angus, grain fed, Argentinian heifer –
The steak with the classic fat edge

Rib Eye 300 grams 400 grams all other
44 € 54 € 100 g / 12 €

North German Fleckvieh, grain-fed heifer –
The secret favorite from the USA with the juicy fat eye

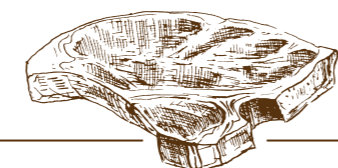
Fillet 250 grams 350 grams all other
47 € 60 € 100 g / 15 €

Black Angus, grain-fed, Argentinian heifer –
Probably the tenderest & most valuable beef steak

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 ‹

Tomahawk, prime marbled beef

Fleckvieh, hand selected from the Polish heifer, heavily marbled. The juicy rib eye steak with the extra-long bone, also known as Entrecôte or high rib
From 1000 grams / 12 € per 100 grams

Dry Aged Bistecca alla Fiorentina

T-bone steak from the Steinwittener heifer, matured for at least 28 days – intense aroma, strong meat flavor, best quality, cut from the roast beef with the tenderloin fillet & the typical T-shaped bone
Daily sizes / 12 € per 100 grams

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 / 13,50 € per 100 grams

› SIDE DISHES À 6,50 € ‹

Patatine Fritte

homemade French fries with rosemary & garlic
+ Parmesan cheese + 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

Coleslaw

crunchy coleslaw with tangerines, carrots & mayo_g 5 €

Insalatina Mista

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

Insalatina Cesare

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

Insalata al Pomodoro e pinoli

sun-ripened tomato salad, roasted pine nuts, basil pesto, red onions & light balsamic dressing_{g,l}

VAI VAI

› SAUCEN À 3 € ‹

Chimichurri

onion, parsley, thyme, garlic

Béarnaise

homemade béarnaise_{c,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_{l,c,g}

Crema di Tartufo

truffle cream_{l,c,g}

Crema di Chipotle

smoked chili mayo_g

Brutale

habaneros, olive oil & thyme

VaiVai

tomato, spicy, piquant_{l,c,j}

Peper verde

pepper cream sauce, green peppercorns, jus & cognac_g

Guacamole

avocado, lemon & garlic_g



STARTERS

Grande Antipasto – for 2 pers.

Finocchiona salami^{2,p}, serrano ham, mortadella^{2,3,b7}, two grilled Black Tiger king prawns, creamy burrata with basil, confit cherry tomatoes, king olives, mushrooms, peppers, courgettes, eggplant, lime aioli^{1,c,g}, salted butter & campagnolo^{a1} **35 €**

Variazione di Pane

homemade bread from the bremer bakery Buser: campagnolo^{a1,p}, roasted Focaccia^{a1} & pizzabread^{a1,p} with lime aioli^{1,c,g} & salted butter **8 €**
+ marinated king olives + **6,50 €**

Bruschetta Mista

roasted campagnolo bread^{a1} with vitello tonnato^{d,g}, basil tomatoes, creamy burrata on avocado cream & herb tomato **14 €**

Bruschetta Pomodoro

roasted campagnolo bread^{a1} with tomatoes, basil, garlic, olive oil & parmesan cheese **11 €**

Pimientos de Padrón

mild green peppers fried in olive oil with garlic, sea salt & lime aioli^{1,c,g} **13 €**

Vitello Tonnato

thin slices of veal, tuna sauce^g, crispy capers^{a1,p} & fried beef praliné **18 €**

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 tatar^j, warm & crispy egg yolk^{a1,p}, capers^{a1,p}, truffle cream^{1,c,g} & roasted focaccia^{a1} **20 €**

Tartare di Tonno con Avocado

Yellow Fin tuna tartar^p, 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^j, warm & crispy egg yolk^{a1,p}, capers^{a1,p} & warm focaccia^{a1,p}, Yellow Fin tuna tartar^p, avocado cream^g, coriander, roasted sesame, baked Wan Tan^{a1} & baked shrimp pocket^{a1,c} **23 €**

Burrata con Pomodoro

Cow's milk mozzarella, hand-pulled with creamy cream filling, olive oil, tomato salad^{j,p}, roasted pine nuts^{j,p}, basil pesto & roasted focaccia^{a1} **16 €**

SPECIALTIES

Insalata Mista

large mixed salad with carrots, cucumbers, tomatoes, radishes, king olives, red onions, roasted cashews & light balsamic dressing^{j,l}

Insalata Cesare

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

Both salads incl. 1 topping of choice, served with toasted Campagnolo 22 €

- crispy baked corn poularde^{a1,c,g}, with parmesan cheese under the skin & 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 & basil & lemon, with parmesan asparagus gratin^g, herb tomatoes, sweet potato fries & sauce béarnaise^{c,g,i} **34 €**

Gamberoni Grigliati

fried juicy argentinien prawns^g, with rosemary, garlic, lime aioli^{1,c,g} & roasted garlic bread^{a1,b}
250 grams **26 €** / 500 grams **43 €**

Orata Intera

whole seabream^j *camping style*, freshly caught from the Mediterranean Sea, oven-grilled with herbs & lemon, basil pesto^g, tomato saladⁱ, with pine nuts & mashed potatoes **31 €**

Surf n`Turf

lady's cut 180 grams beef fillet with 2 Black Tiger king prawns^g **47 €**

regular cut 250 grams beef fillet with 3 Black Tiger king prawns^g **59 €**

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

Juicy planted Steak

juicy grilled planted steak, chimichurri, glazed green asparagus, small side salad with VaiVai dressing & roasted cashew nuts & sweet potato fries **29 €**

VEGAN

BURGER

VaiVai Burger

100 % Black Angus beef burger, focaccia bun^{a1} with VaiVai salsa^{1,c,j}, tomatoes & rocket **19 €**

Italian Burger

100 % Black Angus beef in a focaccia bun^{a1} with VaiVai salsa^{1,c,j}, spicy Tallegio^g (soft cheese), tomatoes & rocket salad **20 €**

SPICY BURGER?
NO PROBLEM!

Pancetta Burger

100 % Black Angus beef in a focaccia roll^{a1,p} with VaiVai salsa^{1,c,j}, crispy pancetta from Landuro pork^{2,3}, spicy Tallegio^g (soft cheese), tomatoes & rocket **21 €**

Wagyu Burger

100 % local Wagyu beef in a sesame brioche bun^{a1,c,g} with VaiVai salsa^{1,c,j}, gratinated with Chester cheese^g, caramelized onions^g, tomatoes & romaine lettuce **35 €**

Bad Ass Burger

100 % Black Angus beef in a sesame brioche bun^{a1,c,g} gratinated with Chester cheese^g, VaiVai salsa^{1,c,j}, caramelized onions^g, crispy pancetta from Landuro pork, fried egg, tomatoes & romaine lettuce **26 €**

Avocado Burger

100 % Black Angus beef burger, brioche bun^{a1,c,g}, gratinated with Chester cheese^g, spicy avocado cream^g, tomatoes, red onions & rocket **21 €**

Caesar-Chickenburger

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

Vegetariano Burger

crispy baked greek cheese^g, brioche bun^{a1,c,g} with spicy avocado cream^g, grilled vegetables^{a1,c,g}, tomatoes & rocket **19 €**

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

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

small mixed leaf salad with VaiVai dressing^{j,l} & roasted cashews

small romaine lettuce salad 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

Rigatoni con Gorgonzola

large tubular noodles^{a,c} in creamy gorgonzola sauce^g, spinach leaves, cherry tomatoes, red onions, spring onions & roasted pine nuts **19 €**
+ beef tips^g + **8 €**

Tagliarini con Gamberoni e Asparagi

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

Lasagne alla VaiVai

ragout of Black Angus beef tenderloin^{a1,c,g,p} gratinated with spicy taleggio cheese^g, parmesan cheese^g & rocket **18 €**

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 €**

Tagliarini alla Bolognese della Mamma

tagliatelle^{a1} with homemade beef fillet bolognese, slow cooked in red wineⁱ & spicy seasoned, cherry tomatoes, spring onions & fresh basil **19 €**
+ creamy burrata^g with olive oil + **7,50 €**

Fusilloni con Salmone

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

Spaghetti Ragù alla Bolognese

fine noodles^a with vegan bolognese^p, spring onions, cherry tomatoes, marinated rocket & roasted pine nuts **19 €**

VEGAN

VAIVAI

ALL PRICES IN € INCL. TAX © BY VAIVAI. 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) sulfurated, (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 (14)

~ STEAKS | BURGER | GINBAR ~