

FAMILY STYLE

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

› STEAK ‹

Rump Steak 250 grams 350 grams all following
31 € 41 € 100 g / 10 €

Rib Eye 300 grams 400 grams all following
35 € 45 € 100 g / 11 €

Fillet 250 grams 350 grams all following
35 € 47 € 100 g / 13 €

Surf'n Turf Upgrade Grilled prawns (piece) 3 €

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

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

› SPECIAL CUTS ‹

Tomahawk from Irish Hereford Rind

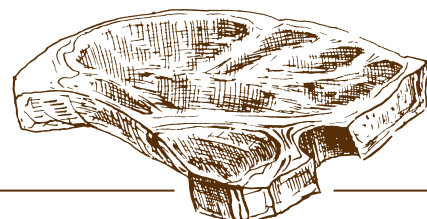
The eye catcher amidst steaks!
The juicy rib eye steak with its extra-long bone, also known as entrecote or high loin.
From 600 grams / 9 € per 100 grams

Dry Aged Bistecca alla Fiorentina

T-bone or porterhouse steak from Steinwittener heifers, min. 28 days dry aged – nutty, intense aroma. Best quality, cut from roast beef with fillet & the typical T-shaped bone.
From 600 grams / 9 € 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.
About 1000 grams 95 €



› SIDE DISHES À 5,50 € ‹

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 €

Patate Strapazzate

mashed potatoes_g with brown butter_g

Insalatina Mista

small mixed salad with roasted sunflower seeds, cucumber, carrot, tomato, radish & VaiVai dressing_{g,i,l}

Insalatina al Pomodoro

cherry tomatoes with fresh basil, red onions & balsamic dressing_{g,i,l}

Pimientos de Padrón

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

Verdure al forno

oven-baked seasonal vegetables_g

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



VaiVai

› SAUCES À 2,50 € ‹

VaiVai

tomato, spicy, piquant_{1,e,j}

Chimichurri

onion, parsley, thyme, garlic

Brutale Chipotle Majo

Hot chilli dip_g

Pesto di Basilico

basil, olive oil, Parmesan cheese_g, pine nuts & garlic

Béarnaise

whipped butter sauce_{e,g,l} with tarragon & chervil

Burro di Erbe

homemade herb butter_g with fresh herbs, garlic & lemon

Crema di Tartufo

truffle cream_{1,e,g}

Aioli al limone

lime aioli_{1,e,g}

BBQ Sauce

smoky BBQ sauce refined with whiskey_{2,3}



STARTERS

Grande Antipasto – for 2 pers.

Finocchiona salami^{2,3}, Serrano ham, Mortadella^{2,3,b7}, 2 prawns, creamy Burrata cheese_g with basil, confit cherry tomatoes, olives, mushrooms, sweet pepper, courgettes, eggplant, lime aioli^{1,c,g}, salted butter_g & Campagnolo breads_{a1} **29 €**

Variazione di Pane

Homemade bread from the Bremer bakery Büser: Campagnolo_{a13}, roasted Focaccia_{a1} & pizzetta bread_{a13}, with lime aioli_{1,c,g} & salted butter_g **6 €**

Pane e Olive

roasted Campagnolo bread_{a1}, olives in basil olive oil & salted butter_g **8 €**

Bruschetta Mista

roasted Campagnolo bread_{a1} with Vitello Tonnato_{d,g}, basil tomatoes, creamy Burrata cheese_g with avocado cream_g & herb tomato **10 €**

Bruschetta Pomodoro

roasted Campagnolo bread_{a1} with tomatoes, basil, garlic, olive oil & Parmesan cheese_g **9 €**

Pimientos de Padrón

mild green peppers fried in olive oil with garlic, sea salt & lime aioli_{1,c,g} **10 €**

Vitello Tonnato

thin slices of veal, tuna sauce_g, crispy capers_{a13}, lemon & fried beef praliné **15 €**

Carpaccio di Manzo

thin slices of Black Angus beef, marinated rocket salad, Parmesan cheese_g & bread crisp_{a1} **16 €**

Tartare di Manzo

Black Angus beef tatar₇, warm & crispy egg yolk_{a13}, capers_{a13}, truffle cream_{1,c,g}, & roasted Focaccia_{a1} **16 €**

Tartare di Tonno con Avocado

Yellow Fin tuna tartar₇ with avocado cream_g, fruity mango chutney, roasted sesame, baked Wan Tan_{a13}, confit cherry tomato & prawn spring roll_{a1,c} **18 €**

Tartare di Surf`n Turf

Black Angus beef tartar₇, warm & crispy egg yolk_{a13}, capers_{a13}, & truffle cream_{1,c,g}, tuna tartar with avocado cream_g, roasted sesame, baked Wan Tan_{a13}, mango chutney & roasted Focaccia_{a1} **18 €**

Burrata Paoella con Pomodorini

Cow milk Mozzarella cheese with creamy filling_g, cherry tomato salad_{j13}, basil, olive oil & roasted Focaccia_{a1} **13 €**

SPECIALTIES

Insalata Mista

big VaiVai salad with herbs, radicchio, carrots, tomatoes, radish, cucumber, VaiVai dressing_{j1} & roasted sunflower seeds incl. 1 topping of your choice **18 €**

- crispy maize-fed spring chicken_{a1,c,g} seasoned with Parmesan cheese_g & basil
- grilled prawns with garlic oil
- fried beef fillet strips with rosemary_g
- crispy baked greek cheese_{a1,c,g}

Pollo e Asparagi

crispy maize-fed spring chicken_{a1,c,g} seasoned with Parmesan cheese_g & basil, with Parmesan asparagus_g, herb tomatoes, sweet potato fries & sauce béarnaise_{c,g1} **25 €**

Gamberoni Grigliati

fried juicy argentinien prawns_g with rosemary, garlic, lime aioli_{1,c,g} & roasted garlic bread_{a1,b} 250 grams **21 €** / 500 grams **35 €**

Orata Intera

whole oven-grilled seabream_d *camping style*, freshly fished from the Mediterranean Sea, with herbs & lemon, basil pesto_g, cherry tomato salad, & mashed potatoes_g with brown butter_g **25 €**

Surf`n Turf

lady's cut 180 grams beef fillet with 2 prawns **37 €**

regular cut 250 grams beef fillet with 3 prawns **48 €**

with chimichurri, homemade French fries, small salad_{j1} with VaiVai dressing_{j1} & roasted sunflower seeds

BURGER

VaiVai Burger

Black Angus beef burger, Focaccia bun_{a1} with VaiVai salsa_{1,c,j}, tomatoes & rocket salad **16 €**

Italian Burger

Black Angus beef burger, Focaccia bun_{a1} with VaiVai sals_{a1,c,j}, Taleggio cheese_g, tomatoes & rocket salad **17 €**

Pancetta Burger

Black Angus beef burger, Focaccia bun_{a1} with VaiVai salsa_{1,c,j}, crispy Pancetta bacon_{2,3}, Taleggio cheese_g, tomatoes & rocket salad **18 €**

Avocado Burger

Black Angus beef burger, brioche bun_{a1,c,g} with Chester cheese_g, avocado cream_g, tomatoes, red onions & rocket salad **19 €**

Chicken Burger

crispy chicken breast, brioche bun_{a1,c,g} with Chester cheese_g, avocado cream_g, mango chutney, tomatoes & rocket salad **17 €**

Vegetariano Burger

crispy baked greek cheese_{a1,c,g}, brioche bun_{a1,c,g} with avocado cream_g, grilled vegetables, sun dried tomatoes & rocket salad **16 €**

★ All burgers are served with homemade French fries with rosemary, garlic & truffle cream_{1,c,g} + cheese sauce_g + 1,50 €
-or- a small salad with VaiVai dressing_{j1} & roasted sunflower seeds ★

PIMP YOUR BURGER!

BLACK ANGUS PATTY + 5 €
SWEET POTATO FRIES + 2,50 €
PANCETTA BACON_{2,3} + 2,50 €
CHESTER CHEESE_g + 2 €
TALEGGIO CHEESE_g + 2,50 €
GRILLED PRAWN + 3 €

PASTA

Strozzapreti alla Boscaiola

pasta_{a1} with butter Parmesan cheese sauce_g and fried mushrooms, red onions, thyme, spinach & cherry tomatoes **14 €**
+ fried beef fillet strips_g + 8 €

Tagliarini con Gamberoni e Asparagi_{g1}

black pasta_{a1,c,n} with fried prawns, crustacean sauce_{g,b}, green asparagus, cherry tomatoes, red onions, garlic & fresh basil **19 €**

Lasagne alla VaiVai

pasta with Black Angus beef fillet ragout_{a1,c,g,i7} gratinated with Taleggio cheese_g, Parmesan cheese_g & rocket salad **15 €**

Fusilloni con Filetto di Manzo

pasta_{a1,c,g} with fried Black Angus beef strips, tomato basil sauce_g, red onions, green asparagus & sundried tomatoes **21 €**

Spaghetti alla Bolognese della Mamma

pasta_{a1,c,i} with homemade beef fillet Bolognese, slowly cooked in red winet & savoury seasoned, cherry tomatoes, spring onions, Burrata cheese_g & fresh basil **15 €**

Fussilloni con Salmone

pasta_{a1,c,g} with Norwegian salmon fillet, mascarpone lime sauce_g, roasted cashew nuts, spinach, cherry tomatoes & lemon pepper **17 €**

Strozzapreti con verdure e salsa di pomodoro

pasta_{a1} with tomato basil sauce, seasonal vegetables, spinach, spring onions, cherry tomatoes & rocket salad **14 €**

VEGAN

VAIVAI

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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

~ STEAKS | BURGER | GINBAR ~