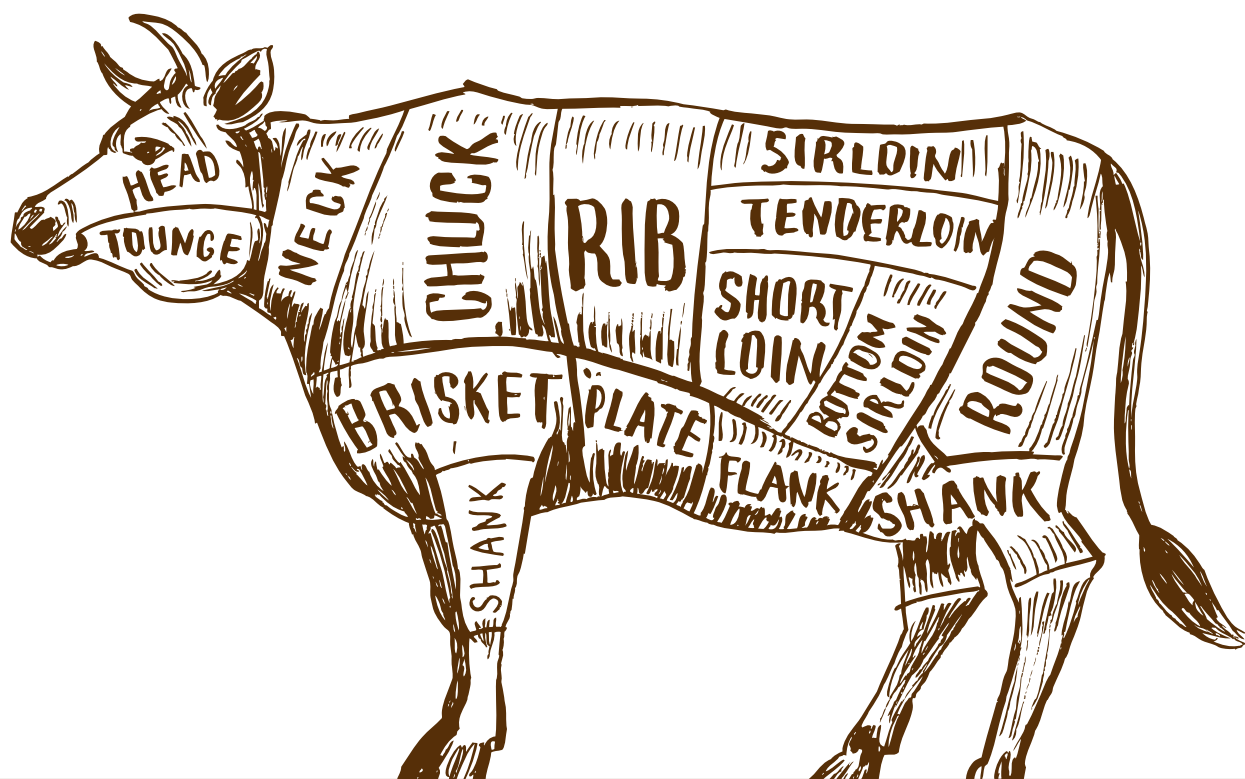




FAMILY STYLE

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 31 € 350 grams 41 € all following 100 g / 10 €

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

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

Surf`n Turf Upgrade Grilled Black Tiger King Prawn_g (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

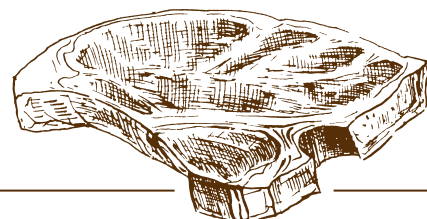
The eye catcher amidst steaks!
The juicy rib eye steak with its extra-long bone, also known as entrecote or high loin.
From 600 grams / 9 € per 100 grams

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.
From 1000 grams / 9,50 € per 100 grams



SIDE DISHES À 6 €

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

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

Verdure al forno

oven-baked seasonal vegetables_g

Insalatina Mista

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

Insalatina al Pomodoro

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

VaiVai



SAUCES À 3 €

Chimichurri

onion, parsley, thyme, garlic

Béarnaise

homemade béarnaise_{c,g,l} with tarragon & chervil

Jus

homemade dark gravy + 1 €

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}

Brutale Chipotle Majo

Hot chilli dip_g

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}, 2 Black Tiger King 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 **7 €**

Pane e Olive

roasted Campagnolo bread sticks_{a11}, marinated king olives, lime-aioli_{1,c,g} & basil olive oil **9 €**

Bruschetta Mista

roasted Campagnolo bread_{a1} with Vitello Tonnato_{d,g}, basil tomatoes, creamy Burrata cheese_g with avocado cream_g & herb tomato **11 €**

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, balsamic pearls, olive oil, Parmesan cheese_g, roasted pine nuts & rocket salad **16 €**

Tartare di Manzo

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

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} **18 €**

Tartare di Surf`n Turf

Black Angus beef tartar_g, warm & crispy egg yolk_{a1}, capers_{a13}, & warm Focaccia_{a1}, tuna tartar, avocado cream_g, roasted sesame, baked Wan Tan_{a1} & baked shrimp pocket_{a1,c} **19 €**

Burrata Paoella con Pomodorini

Cow milk Mozzarella cheese with creamy filling_g, cherry tomato salad_{j,l}, basil, olive oil & roasted Focaccia_{a1} **14 €**

› SPECIALTIES ‹

Insalata Mista

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

- crispy maize-fed spring chicken_{a1,c,g} seasoned with Parmesan cheese_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 maize-fed spring chicken_{a1,c,g} seasoned with Parmesan cheese_g & basil & lemon, with Parmesan asparagus_g, herb tomatoes, sweet potato fries & sauce béarnaise_{c,g,l} **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_i *camping style*, freshly fished from the Mediterranean Sea, with herbs & lemon, basil pesto_g, cherry tomato salad_i & mashed potatoes_g with brown butter_g **25 €**

Surf`n Turf

lady's cut 180 grams beef fillet with 2 Black Tiger King Prawns_g **37 €**

regular cut 250 grams beef fillet with 3 Black Tiger King Prawns_g **48 €**

with chimichurri, homemade French fries, small salad_{j,l} with VaiVai dressing_{j,l} & roasted cashews

› 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 salsa_{1,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 €**

Wagyu Burger

100% local Wagyu beef in sesame brioche bun_{a1,c,g} with VaiVai salsa_{1,c,g}, Chester cheese_g, caramelized onions_g, tomatoes & Romaine Lettuce **29 €**

Avocado Burger

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

Caesar-Chickenburger

crispy chicken breast, sesame brioche bun_{a1,c,g} with parmesan_g, caesar sauce_{c,g}, fried egg, tomatoes, red onions & romaine lettuce **18 €**

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 **17 €**

★ 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_{j,l} & roasted cashews ★

› PASTA ‹

Strozzapreti alla Boscaiola

pasta_{a1} with butter Parmesan cheese sauce_g and fried mushrooms, red onions, thyme, spinach & cherry tomatoes **15 €**
+ fried beef fillet strips_g + 8 €

Tagliarini con Gamberoni e Asparagi

black pasta_{a1,c,n} with fried prawns, lobster 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,i} 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 €**

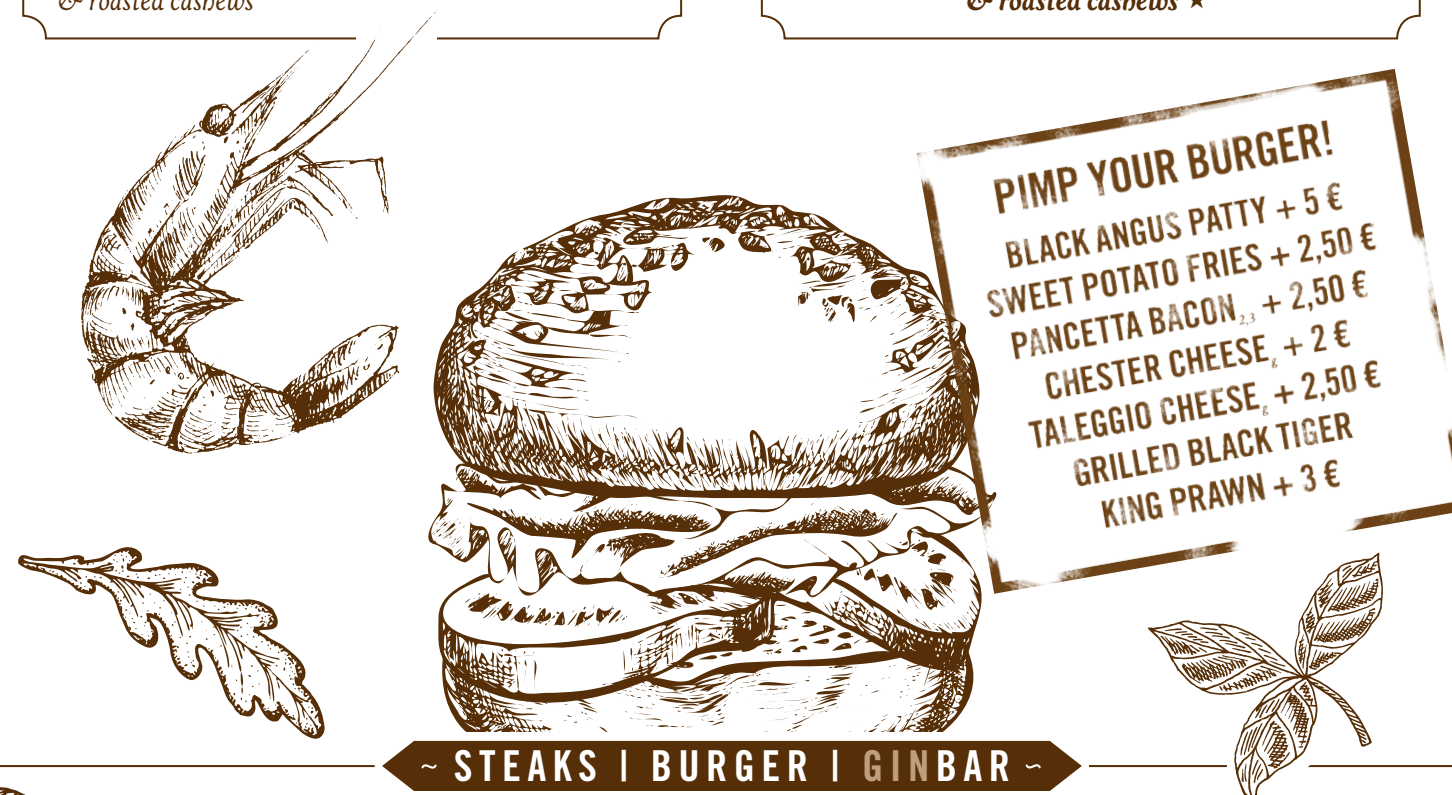
Fusilloni con Salmone

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 **15 €**

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