

**FEEED  
YOUR  
SOUL**



## KONSERVEN DELUXE

La Brújula · the noble canned fish

### **small sardines in olive oil**

sardinillas · Galicia

115g · 13.00

### **marinated mussels**

in a fine tomato sauce · mejillón · Galicia

110g · 13.00

### **small comb scallop Galicia style**

in a fine paprika sauce · vieira · Galicia

110g · 22.00

### **octopus**

olive leaf stock · confit · garlic

120g · 20.00

### **zu allen Konserven**

sourdough bread · butter · Kalamata olives

## SHARING MENU BY NEO

### **tuna & bao bun**

yellow fin tuna tatar · wasabi-mayo  
chili · wakame · coriander  
challot-sesame confit · kroepoek

### **crispy lobster roll**

lobster · avocado · cucumber · truffle-mayo  
spring leek · tobiko

### **taste your beef filet deluxe 4x one hundred gram**

Red Holstein · Allgäuer Fleckenvieh  
Black Angus Galicia · US Wagyu

### **served with vegetable**

grilled green asparagus · tomato vinaigrette  
port wine and onion marmalade  
parmesan & young spinach salad  
artichokes · parmesan

### **NEO ball of happiness**

vanilla cream · raspberry core  
lime · sumac · rhubarb ragout

### **sharing dinner for 2 people**

price per person · 99.00

# STARTERS

## APPETIZER

### **Bernd das Brot** **Bäckerei Bernd Siefert aus Michelstadt**

sourdough · sepia-cranberry  
korea · Maldon Sea Salt · truffle-butter

9.50

### **Tatar**

from Chianina IGP beef  
Tuscany

lightly pickled egg yolk  
port wine and onion marmalade  
pommery mustard · leaf parsley  
gherkins · capers · chili · toasted bread

100g · 26.00

150g · 35.00

### **pulpo Andalusia style**

olive oil · piment d'espélette · piquillo peppers  
green & red mojo sauce · olives · capers  
toasted cuttlefish-cranberry baguette

24.00

## GREEN YOUNG THINGS

### **Buffalo Burrata**

rucola · mango · citrus-dressing  
colorful tomatoes · gremolata

22.00

### **Caesar Salad**

romana salad · tomatoes  
parmesan dressing · capers · croutons

small · 15.00

large · 20.00

### **upgrade**

### **grilled wild prawns**

1 st. 5.00

### **grilled pulpo**

18.00

### **shreds of beef**

18.00

### **crispy chicken breast**

12.00

# STARTERS

# SUSHI

## Selection Family-Style

sashim · nigiri · uramaki · crispy futomaki  
ceviche · panko shrimp · tuna croquette · kimchi · radish  
wakame · chilli and cucumber salad · asian carrot salad  
kroepoek · ginger ponzu · wasabi

p.p. 59.00

## Sashimi

salmon · tuna · scallop  
german sea bream · pickled salmon  
chili-cucumber-salad · wakame · ponzu

38.00

## ceviche fjord salmon trout

thai basil · strawberry · lime · asparagus  
green pepper · sushi rice · cashew nuts

24.00

## Tuna & Bao Bun

yellow fin tuna tatar · wasabi-mayo  
chili · wakame · coriander  
challot-sesame confit · kroepoek

2 st. 20.00

## Gyoza Surf and Turf

stuffed with beef · shiitake mushrooms  
sesame · spring leek · grilled prawns  
miso crustacean bisque · ponzu · soy ice cream

26.00

## edamame

japanese runner beans · nut-butter  
sea salt · harissa-mayo

9.50

with-truffle-creme · 11.50

# SUSHI & MORE

## INSIDEOUT ROLLS

### **mrs. green**

avocado · green asparagus · rocket  
mint · Wasabi mayo

22.00

### **T N' T**

fin tuna · tatar & sashimi  
cucumber · avocado · harissa mayo · chili

28.00

### **lachs hoch<sup>2</sup>**

salmon flambéed & caviar  
avocado · cream cheese · acai sauce · spring leek

26.00

### **surf 'n turf**

baked prawn · avocado · fillet of beef  
teriyaki · spring leek  
truffle mayo · parmesan

28.00

## BOWL

### **happy bowl**

salmon · tuna · teriyaki · sushi rice  
avocado · edamame · coriander · chili

small · 26.00

large · 36.00

## CRISPY FUTOMAKI ROLLS

### **crispy Green**

avocado · green asparagus · cucumber  
chives · wasabi-mayo

22.00

### **crispy lobster**

lobster · avocado · cucumber  
truffle-mayo · spring leek  
tobiko · prawn bisque

34.00

### **crispy chicken**

pulled chicken · spring leeks · avocado  
fried onions · harissa-mayo

24.00

## MAKI

salmon · 7.00

salmon · 8.00

tuna · 8.00

cucumber · 5.00

cucumber & cream cheese · 6.00

avocado · 6.00

# SUSHI

## FISH

### **sea bream fillet seawater - German farmed**

black aioli · grilled piquillo peppers  
wild broccoli · soy-citrus-honey reduction  
aceto pearl onions · green mojo sauce

38.00

### **seafood cataplana for 2 persons and up**

mussels · vongole · wild prawns.  
sea bream · tomatoes  
piquillo peppers · coriander · spinach leaves  
aceto pearl onions · green asparagus  
green mojo sauce · smoked thyme potatoes

p.p. 58.00

## VEGETARIAN

### **Ramen**

tofu · miso algae · shiitake mushrooms · chili pepper  
coriander · spring garlic · pak choi · soy egg

small · 16.00

large · 26.00

### **pasta & truffles**

black truffle · linguini · truffle-cream  
pine nuts · parmesan · spinach leaves

Vorspeise 18.00

Hauptgang 28.00

## PORK

### **Cutlet from Duroc pork**

ca. 350g

green pepper sauce · béarnaise sauce  
grilled green asparagus · tomato vinaigrette  
port wine and onion marmalade  
parmesan & young spinach salad  
artichokes · parmesan

32.00

### **Spare Ribs of Swabian Hälisch country pork**

black aioli · grilled piquillo peppers  
wild broccoli · soy-citrus-honey-reduction  
aceto pearl onions · green mojo sauce

34.00

## MAIN

## FILET

### Allgäuer Fleckvieh

fillet of beef · Butchery Bernd Glasstetter

180g · 40.00    250g · 52.00    500g · 98.00

### Chianina IGP · Green Feed Toscana

180g · 52.00    250g · 65.00    500g · 120.00

### Galizien Spain · Black Angus

Meermeat · Nosa Terra · 28 days maturing

180g · 55.00    250g · 68.00    500g · 130.00

### Wagyu · USA · Dan Morgan

180g · 115.00    250g · 150.00    500g · 295.00

### Taste Your Filet

3x one hundred grams

Allgäuer Fleckvieh · Chianina IGP Toscana  
Black Angus Galizien

75.00

### Taste Your Filet Deluxe

4x one hundred grams

Allgäuer Fleckvieh · Chianina IGP Toscana  
Black Angus Galizien · US Wagyu

130.00

to all

grilled piquillo peppers · wild broccoli  
soy-citrus-honey reduction  
aceto pearl onions · green mojo sauce

## BEEF

### Wagyu Steak

USA

200g · 48.00

Allgäuer Fleckvieh  
Butchery Bernd Glasstetter

### Rumpsteak

delicate marbling

350g · 55.00

Allgäuer Fleckvieh  
Butchery Bernd Glasstetter

### Entrecôte

delicate marbling

350g · 55.00

Galician  
Rubia Galega

### dry aged Rumpsteak

3-4 weeks maturation

350g · 69.00

Galician  
Rubia Galega

### dry aged Entrecôte

3-4 weeks maturation

350g · 69.00

to all

jus · gremolata · bean cassoulet  
guanciale · lemon · garlic  
savory & mediterranean white bean puree

# BEEF

# **GALIZIEN BEEF**

Along the vast Atlantic coast, the ocean meets a unique natural environment, creating a unique climate from which each of these cattle breeds benefits. Free rearing and feeding is a prerequisite and forms the basis for the exceptional quality and its sustainable use. We search for marbled meat with the greatest care in order to guarantee the best possible quality.

# **BLACK ANGUS**

Angus, British origin and bred in Spain. Characterized by the perfect balance between a good marbling and a very good body.

## **chop**

3-4 weeks maturation

from 600g · 100g · 11.00

## **T-bone**

3-4 weeks maturation

from 600g · 100g · 13.00

## **porterhouse**

3-4 weeks maturation

from 600g · 100g · 15.00

# **LARGES DRY AGED & BONE**



## RUBIA GALLEGA

Rubia, which is characterized by creamy yellow fat, pronounced fleshiness, dark red color and moderate marbling.

### **chop**

3-4 weeks maturation  
from 600g · 100g · 16.00

### **T-bone**

3-4 weeks maturation  
from 600g · 100g · 17.00

### **porterhouse**

3-4 weeks maturation  
from 600g · 100g · 19.00

## WAGYU

Rubia, which is characterized by creamy yellow fat, pronounced fleshiness, dark red color and moderate marbling.

### **chop**

3-4 weeks maturation  
from 600g · 100g · 18.00

### **T-bone**

3-4 weeks maturation  
from 600g · 100g · 20.00

### **porterhouse**

3-4 weeks maturation  
from 600g · 100g · 22.00

# LARGES DRY AGED & BONE

# GERMANY HOHENLOHE

BUTCHERY HEIKO BRATH

bœuf de Hohenlohe ist ein historischer Begriff für gesundes, prächtiges Mastvieh von den fruchtbaren Weiden Hohenlohes.

Gesunde Hohenloher Rinder lokaler Rassen wie Limpurger und Fleckvieh werden mit dem französischen Limousin zu boeuf de Hohenlohe gekreuzt.

## **chop**

3-4 weeks maturation  
from 600g · 100g · 13.00

## **T-bone**

3-4 weeks maturation  
from 600g · 100g · 15.00

## **porterhouse**

3-4 weeks maturation  
from 600g · 100g · 17.00

# CHIANINA RIND

IGP TOSCANA

The porcelain white Chianinas also known as „the white giants from Italy“ are one of the oldest and noblest cattle breeds in the world. The bulls grow to an average height of 1.80 meters and reach a weight of 1500 kilograms. The juicy meat impresses with its aroma and high protein content. This gives the meat a impressive tenderness and an incomparable taste.

## **Bistecca alla Fiorentina**

### **chop**

3-4 weeks maturation  
from 600g · 100g · 16.00

### **T-Bone**

3-4 weeks maturation  
from 600g · 100g · 17.00

### **porterhouse**

3-4 weeks maturation  
from 600g · 100g · 19.00

# LARGES DRY AGED & BONE

## SIDE DISH

### sauce

port wine-jus · béarnaise sauce  
green-pepper-sauce

6.00 each

### gremolata

### truffle-butter

### harissa-mayo

each 4.00

### vegetables

grilled green asparagus · tomato vinaigrette  
port wine and onion marmalade  
parmesan & young spinach salad  
artichokes · parmesan

8.00

### mediterranean vegetables

grilled green asparagus · tomato vinaigrette  
port wine and onion marmalade  
parmesan & young spinach salad  
artichokes · parmesan

8.00

### Bohnen hoch<sup>5</sup>

bean cassoulet · guanciale · lemon · garlic  
savory & mediterranean white bean puree

8.00

### chili-spinach

8.00

### fries

french fries · 6.00

french fries & parmesan · 8.00

french fries & truffle · 9.00

french fries & parmesan & truffle · 10.00

sweet potato fries & guacamole · 8.00

### smoked lemon triplets

Mojo sauce

6.00

# SIDE DISH

# SWEETS

## **Lemongrass crème brûlée**

mango · kafir lime · pecan nut  
tasmanian pepper · coconut sorbet

16.00

## **NEO KULT Glückskugel**

vanilla cream · raspberry seed  
lime · sumac · rhubarb ragout

16.00

## **chocolat cake**

*15-20 minutes preparation time*

salted caramel · peanut  
peach chutney · chili · lemon sorbet

16.00

# SWEETS