



*Menu*



*Dear Guest,*

*all our dishes are freshly and lovingly prepared, we are  
happy to cater to your special wishes.*

*We also offer rooms for up to 150 people, a beer garden,  
for weddings, christenings, birthdays, bachelor  
farewells, funeral services, anniversaries and much more.*

*We wish you a good appetite and a  
pleasant stay in our restaurant.*

*Your T Bone Steakhouse Team*

## **APERITIFS**

CAMPARI SODA	6.50
CAMPARI ORANGE	7.00
MARTINI BIANCO/DRY	5.50
SHERRY MEDIUM/DRY	5.50
APEROL SPRITZ	7.50
HUGO	7.50
GLASS OF PROSECCO	4.90
RASPBERRY GIN TONIC	9.90

*All prices are given in Euro - .€*

# SOUPS

Classic tomato soup <sup>A2</sup>	7.00
WITH ICING AND FRESH BASIL	
French onion soup <sup>A2</sup>	7.50
GRATINATED WITH CROUTONS AND CHEESE	
Beef Tea	9.50
WITH RINDERFILET-TARTAR, VEGETABLE JULIENNE AND DUMPLINGS	
Goulash soup (in a loaf of bread)	9.90

# APPETIZERS

Beef carpaccio <sup>A2</sup>	17.00
WITH BALSAMIC OLIVE OIL MARINADE AND PARMESAN CHEESE	
Smoked carpaccio	23.90
ON BEECH SMOKE AND ARUGULA	
Salmon tartar	18.00
ON HOMEMADE POTATO FRITTERS	
Baked Camembert <sup>A2</sup>	11.90
WITH CRANBERRIES, BUTTER AND TOAST	
Scampi Provencale (wild caught)	19.00
WITH WOK VEGETABLES, IN TOMATO-GARLIC SAUCE	
Weinberg snails 12 pcs. <sup>A2</sup>	12.00
IN GARLIC CREAM SAUCE	
Caprese salad <sup>A2</sup>	15.00
TOMATOES, BUFFALO MOZZARELLA WITH BALSAMIC VINAIGRETTE	
Pimientos de Padrón	10.90
WITH SEASALT	





## PASTA

Tagliatelle „Gambaretti“ 21.50

WITH WOK VEGETABLES, GARLIC, OLIVE OIL

Tagliatelle „al Salmone“ <sup>2, A2</sup> 18.50

SALMON STRIPS IN GARLIC CREAM SAUCE

Tagliatelle „Pesto“ (vegetarian) 12.90

IN HERB-OLIVE-GARLIC-PESTO AND BAKED ARUGULA

Tagliatelle „Gorgonzola“ <sup>2, A2</sup> 15.90

TURKEY BREAST STRIPS IN GORGONZOLA SAUCE

## POTATO DISHES

Baked potato 18.00

WITH PRAWNS (WILD CAUGHT), WOK VEGETABLES, GARLIC, OLIVE OIL AND SALAD BOUQUET

Baked potato 16.50

WITH BACON, WOK VEGETABLES, BEEF FILLET STRIPS AND A SALAD BOUQUET

Baked potato (vegetarian) 12.90

WITH MUSHROOM RAGOUT, GRATINATED WITH CHEESE AND A SALAD BOUQUET

Baked potato (vegan) 11.90

WITH WOK VEGETABLES AND SALAD BOUQUET



# STEAK & HOUSE SPECIALS

Pepper rump steak	ca. 230g	27.90
WITH FRIES AND SALAD		
Roast beef with onions	ca. 230g	28.90
HIP STEAK, ROASTED ONIONS, FRIES AND SALAD		
„Rumpsteak „Strindberg“ <sup>2, A2</sup>		33.00
IN MUSTARD ONION CRUST, ROSEMARY POTATOES AND SALAD		
„Cordon Rouge“ <sup>2, A2</sup>		27.00
HIP STEAK FILLED WITH HAM AND CHEESE, FRIES AND SALAD		
Fillet steak „Mozzarella“ <sup>2, A2</sup>		42.90
STUFFED WITH AIR-DRIED HAM AND MOZZARELLA, ON A BASIL-PEPPER SAUCE, CROQUETTES AND SALAD		
Steak plate „T-Bone“	ca. 330g	30.50
BEEF FILLET, HIP STEAK, PORK FILLET, VEGETABLES OF THE DAY, CROQUETTES AND SALAD		
„Black & White“ <sup>2, A2</sup>	ca. 300g	26.50
DUET OF BEEF AND TURKEY, PEPPER SAUCE,, SAUCE BERNAISE, FRIES AND SALAD		
Pork fillet "Tuscany" <sup>2, A2</sup>		23.50
ON GORGONZOLA CREAM SAUCE, VEGETABLES OF THE DAY, CROQUETTES AND SALAD		
Turkey steak "Swiss style" <sup>2, A2</sup>		24.50
STUFFED WITH HAM AND CHEESE, FRIES AND SALAD		
Grill plate "Gaucho"	ca. 350g	22.50
VARIOUS GRILLED MEATS WITH FRIES AND SALAD		
Zurich ragout <sup>2, A2</sup>		19.50
TURKEY BREAST STRIPS IN MUSHROOM CREAM SAUCE, RICE AND SALAD		
Pepper skewer <sup>2, A2</sup>	ca. 330g	30.90
FILET OF BEEF MEDALLIONS AND PORK MEDALLIONS, PEPPER SAUCE, JACKET POTATOES AND SALAD		





## FISH

Zander fillet<sup>1,2, A2</sup> 28.90  
IN A HERB CREAM SAUCE

Salmon fillet<sup>1,2, A2</sup> 26.50  
ON MUSTARD DILL SAUCE

Sea bass daily price  
Sea bream daily price  
Sole daily price

*\* All fish dishes are served with spinach potatoes*

## SALAD

Large salad plate  
MIXED SEASONAL SALAD WITH VINAIGRETTE AND:

Turkey breast strips 16.90  
Scampis (wild caught) 21.90  
Sheep's Cheese (vegetarian) 15.50  
Grilled roast beef strips 19.50

## FOR OUR YOUNGER GUESTS

*Up to 12 years*

Schnitzel "Viennese style" 7.00  
Turkey steak 8.00  
Hip steak "Mickey Mouse" 14.50  
Tagliatelle in tomato sauce<sup>2</sup> 6.50

# STEAK FROM THE HOT STONE

*Pure meat taste, without oil and without fat.*

*We serve this with three kinds of dips, baguette and salad.*

Pork loin steak	ca. 200g	13.50
	ca. 300g	17.50
Hip steak	ca. 200g	25.50
	ca. 300g	33.00
Rumpsteak	ca. 200g	30.00
	ca. 300g	36.00
Fillet steak	ca. 200g	36.50
	ca. 300g	46.50
Turkey steak	ca. 200g	15.50
	ca. 300g	19.50
Pork tenderloin	ca. 200g	19.00
	ca. 300g	23.00
Surf & Turf	ca. 300g	40.90
HIP STEAK AND PRAWNS		
Three things from stone	ca. 300g	29.50
HIP STEAK, PORK TENDERLOIN, PUTENSTEAK (NO CHANGES POSSIBLE)		
„Hot stone skewer“	ca. 400g	37.50
FILLET STEAK, HIP STEAK, PORK TENDERLOIN, TURKEY STEAK (NO CHANGES POSSIBLE)		

*The grams are the weight before grilling.*

All steaks can also be ordered with a larger cut.





# STEAK FROM LAVA STONE GRILL

*Tender, juicy steaks with herb butter and salad.*

HOW SHOULD WE GRILL YOUR STEAK?

ENGLISH: BLOODY · MEDIUM: PINK · WELL DONE: WELL DONE

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## Hip steak

THE BEST OF THE BEEF LEG

Medium	ca. 200g	24.00
Big	ca. 300g	31.50

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## Rumpsteak

A HEARTY STEAK WITH A THIN RIM OF FAT

Medium	ca. 200g	28.50
Big	ca. 300g	34.50

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## Fillet steak

A TENDER PIECE OF BEEF

Medium	ca. 200g	35.00
Big	ca. 300g	45.00

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## Rib-Eye-Steak

WITH FAT EYE INSIDE

Big	ca. 350g	37.50
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## T-Bone Steak

ca. 600g	43.90
ca. 700g	51.90
ca. 800g	59.90

*The grams are the weight before grilling.*

All steaks can also be ordered with a larger cut.



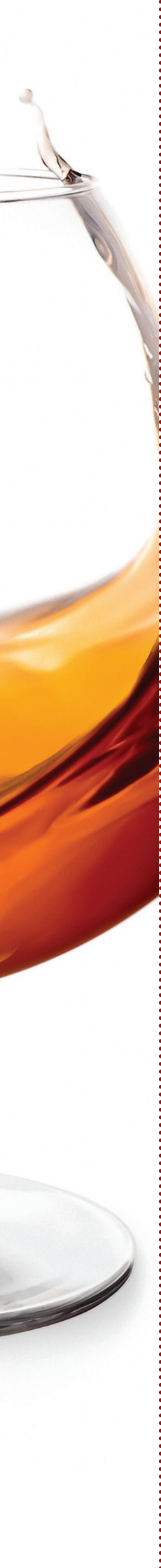
# SCHNITZEL

Schnitzel "Viennese kind" <sup>A1</sup>	16.90
WITH FRIES AND SALAD	
Mushroom schnitzel <sup>A2</sup>	17.90
WITH FRIES AND SALAD	
Schnitzel "Crusts" <sup>A1</sup>	18.90
WITH FRIED EGG, FRIED POTATOES AND SALAD	
Cordon Bleu <sup>A1, A2</sup>	22.50
WITH DAILY VEGETABLES, FRIED POTATOES AND SALAD	
Onion steak <sup>A1</sup>	18.90
WITH FRIED POTATOES AND SALAD	
Turkey schnitzel "Indian" <sup>2, A1, A2</sup>	19.90
IN CURRY CREAM SAUCE, RICE AND SALAD	

# SIDE DISHES

French fries	4.50
Potato wedges	4.90
Croquettes	4.50
Fried potatoes	5.50
Baked potato <sup>A2</sup>	5.90
WITH SOUR CREAM OR HERB BUTTER	
Daily vegetable	7.00
Fresh mushrooms	6.50
Corn cobs	5.50
Spinach potatoes among themselves	6.50
Roasted onions	3.90
Herb butter	2.50
Sauce bernaise <sup>2, A1, A2</sup>	4.00
Mushroom sauce <sup>2, A2</sup>	4.00
Garlic cream sauce <sup>2, A2</sup>	4.00
Peppersauce <sup>2</sup>	4.00
Garlic in oil	3.50
Spinach	7.50
WITH GARLIC AND ONIONS	





# BEERS

FIEGE PILS	0.3 L	3.70
BITBURGER PILS	0.3 L	3.70
ALSTER WATER	0.3 L	3.70
RADLER	0.3 L	3.70
PILS SHOT	0.3 L	3.70
PILS-COLA	0.3 L	3.70
ALT	0.3 L	3.70
ALT-SHOT	0.3 L	3.70
ALT-COLA	0.3 L	3.70
PILS NON-ALCOHOLIC	FLASCHE 0.33 L	4.20
WHEAT BEER	FLASCHE 0.5 L	5.70
WHEAT BEER NON-ALCOHOLIC	FLASCHE 0.5 L	5.70

# SPIRITS

JUBILÄUMS AQUAVIT	2 CL	4.00
JÄGERMEISTER	2 CL	3.00
RAMAZOTTI <sup>1</sup>	2 CL	3.00
AVERNA	2 CL	3.00
TEQUILA	2 CL	3.50
OUZO	2 CL	2.50
SAMBUCCA	2 CL	3.50
SLIVOVITZ	2 CL	3.50
JULISCHKA <sup>1,9</sup>	2 CL	3.00
WILLIAMSBRINE	2 CL	4.00
OBSTLER	2 CL	3.50
ALL LONG DRINKS	0.1 L	9.50

## ALLERGEN INFORMATION

A1 Eggs	A6 Sesame seeds	A11 Crustaceans
A2 Milk or lactose	A7 Soybeans	A12 Mollusks
A3 Cereals containing gluten	A8 Celery	A13 Sulfur dioxide and sulphites
A4 Peanuts	A9 Mustard	A14 Lupins
A5 Nuts	A10 Pisces	
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Other consumer information can be obtained from the staff		

## OPEN WHITE AND RED WINES

CHARDONNAY	GLAS 0.2 L	7.50
PINOT GRIGIO	GLAS 0.2 L	7.50
RIESLING	GLAS 0.2 L	7.50
MERLOT	GLAS 0.2 L	7.50
DORNFELDER	GLAS 0.2 L	7.50
ROSE	GLAS 0.2 L	7.50
WHITE AUTUMN	GLAS 0.2 L	7.50
WINE SPRITZER	GLAS 0.2 L	6.00

## SOFT DRINKS

COCA COLA <sup>1,9,10</sup>	0.3 L	3.50
FANTA <sup>1,9</sup>	0.3 L	3.50
SPRITE <sup>9</sup>	0.3 L	3.50
APPLE SPRITZER	0.3 L	3.50
ROOT BEER	0.3 L	3.50
TONIC <sup>11</sup>	0.2 L	3.80
BITTER LEMON <sup>1,9</sup>	0.2 L	3.80
GINGER ALE	0.2 L	3.80
BLACKCURRANT JUICE	0.2 L	3.80
ORANGE JUICE	0.2 L	3.80
PASSION FRUIT JUICE	0.2 L	3.80
APPLE JUICE	0.2 L	3.50
MINERAL WATER	BOTTLE 0.25 L	3.50
STILL WATER	BOTTLE 0.25 L	3.50
LARGE MINERAL WATER MORELLI	BOTTLE 0.7 L	8.50
BIG STILL WATER MORELLI	BOTTLE 0.7 L	8.50

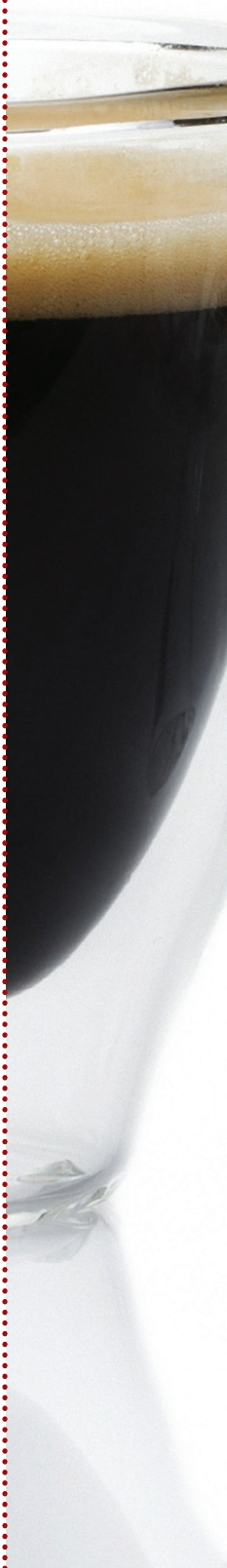
## HHOT DRINKS

CUP OF COFFEE <sup>10</sup>		3.00
ESPRESSO <sup>10</sup>		3.20
CAPPUCCINO <sup>10</sup>		3.90
COFFEE WITH MILK <sup>10</sup>		4.20
LATTE MACCHIATO <sup>10</sup>		4.50
GLASS OF TEA		2.90
GLASS OF MILK <sup>A2</sup>	0.2 L	1.00

### ZADDITIVES

<b>1</b> with colorant	<b>5</b> sulfured	<b>9</b> with sweetener
<b>2</b> with preservatives	<b>6</b> blackened	<b>10</b> caffeinated
<b>3</b> with antioxidant	<b>7</b> waxed	<b>11</b> containing quinine
<b>4</b> with flavor enhancer	<b>8</b> with phosphate	

Other consumer information can be obtained from the staff





# T-BONE

## STEAKHOUSE

*The name "T-bone steak" follows the English name of the T-shaped bone in the steak. A thickness of about 4 cm with a weight of 600 g is usual.*

*The T-bone steak is cut with fillet and bone from the flat roast beef and, due to the low proportion of connective tissue, requires relatively short cooking times. The T-bone steak tastes best with potatoes, salad or herb butter.*

### Opening hours

Wednesday-Saturday:

17.00 – 22.00 Uhr

(Kitchen closing time at 21:00)

Sunday:

12.00 – 21.00 Uhr

(Kitchen closing time at 20:00)

Days off: Monday and Tuesday

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