

welcome

PANTHER
GRILL & BAR



FOOD & BEVERAGES

Nothing - except the best

Here at PANTHER GRILL&BAR we realize our passion for pure pleasure. It is our concern to give you evenings full of elegant indulgence. Leave everyday life and dedicate yourself to the free things of life. Carefully selected products, first-class cuisine and dedicated service are the ingredients from which we create extraordinary moments of the greatest perfection for you.

We wish you beautiful culinary moments in our restaurant
Your PANTHER GRILL&BAR Team

BEFORE DINNER

champagne „beaumont des crayères“	0,1l /0,75l	14,00 € / 97,00 €
crémant blanc „excellence“ bouvet-ladubay, loire, frankreich	0,1l /0,75l	8,50 € / 49,00 €
crémant rosé bouvet-ladubay, loire, frankreich	0,1l /0,75l	9,50 € / 55,00 €
panther rouge lillet rouge / tonic / lime / prosecco		8,50 €
black panther hugo mint / black elderflower / prosecco / soda / lime		9,00 €
kir royal creme de cassis / champagner		15,50 €
campari orange / soda		9,50 €
flying dutchman cucumber syrup / white wine / soda / cucumber / fresh pepper		9,50 €
ginger sprizz ginger syrup / soda / prosecco / lime		9,50 €
rosen sprizz rose sirup / soda / prosecco / lime		9,50 €

FREE WIFI



netzwerk:

Panther Gastzugang

passwort:

GastrO2017

STARTERS

austern fine de claire 1Stk / 6Stk / 12Stk shallots-vinaigrette / pumpernickel	4,50 € / 24,00 € / 46,00 €
original caesar's salad romain lettuce / garlic-cROUTONS / parmesan / bacon	10,00 €
beef tatar smoked tea paté / backed quail-egg / live prepared	19,50 €
thunfisch tatar „asian style“ avocado / wasabi / sesame	18,00 €
grilled tuna sashimi dashi / coriander / wasabi-mashed-potatoe / wasabi-ice cream / sesame-mat	22,00 €
octopus carpaccio basil-lavendel-vinaigrette / smoked-salmon-eiscreme	23,00 €
panther's vitello calf slices / tuna-cream / parmesan / tuna ice cream /	23,00 €
beef carpaccio goat-cheese-eiscreme / rucola / cranberry / parmesan	16,50 €
babyspinac blue-cheese-ice creme / canadian bacon / caramel-shallots	11,00 €
main shrimp cocktail marie-rose-sauce / lemon / cucumber-tatar	15,00 €
scallops gremolata hollandaise / kaviar / mushrooms / green asparagus / hibiscus / peas	18,00 €

SOUP

grilled tomato coriander / chorizo / lime (served cold or hot)	8,00 €
white potatoe truffle	9,00 €
panther's bouillabaisse safran	14,00 €

„it's just the beginning“. -lisa price-

FISH & GRILL

all our dishes are served with a side dish and a sauce of your choice. please select.
each additional side dish is charged at € 4.00 and each additional sauce is charged at € 1.00.

grilled salmon filet	25,00 €
thuna steak (sashimi quality)	29,00 €
loup de mer filled with herbes/ live filleted at the table	33,00 €
crawfish tail thmian-nutbutter	54,00 €

„fish, to taste right, must swim three times. In water, in butter and in wine“. -polish proverb-

VEGGIE

all our dishes are served with a side dish and a sauce of your choice. please select.
each additional side dish is charged at € 4.00 and each additional sauce is charged at € 1.00.

grilled tempeh „mediterranean marinated“	21,00 €
soya steak „bbq style“	18,00 €
chick-pea-steak	23,00 €

*„vegetarian – that’s an old indian word meaning lousy hunter“.
-andy rooney-*

MEAT & GRILL

all our dishes are served with a side dish and a sauce of your choice. please select.
each additional side dish is charged at € 4.00 and each additional sauce is charged at € 1.00.

french corn-fed chicken throughout 21,00 €
live carving at the table

BAVARIAN

beef filet	180g / 250g / 350g	33,00 € / 42,00 € / 57,00 €
wing	500g	77,00 €
chateaubriand	600g	91,00 €
surf & turf	150g filet und ½ crawfish tail	69,00 €
tomahawk dry aged	ca. 1,4 kg	114,00 €
tomahawk dry aged	ca. 1,4 kg golden mit 22 karat gold leaf	320,00 €
smokey flanksteak	350g	56,00 €
rib eye	300g / 400g	34,00 € / 40,00 €

SIDE DISH

tuffed mashed potato / cole slaw / steakhouse fries / sweetpotato fries / baked-potato / spinach /
grilled vegetables / caesar's salad / chopsalad / mushrooms&garlic

SAUCE & DIP

PANTHER'S steakhouse butter / PANTHER'S chili dip / pfeffer-cognac / sour cream / safran aioli /
whiskey bbq dip / merlotjus / sauce béarnaise / chimichurri

„it's no sin to get sauce on your chin“: -bishop tutu-

POMERANIAN (DRY AGED)

The old, traditional beef breed of the „German black and red pied cattle“ was located in the 16th century in Pomerania. For the PANTHER GRILL&BAR DRY AGED BEEF only the best & finest beefs are selected. The full-bodied flavour is achieved through traditional, skilled workmanship and the four-week maturation on bone.

beef filet	180g / 250g / 350g	36,00 € / 47,00 € / 63,00 €
wing	500g	87,00 €
chateaubriand	600g	104,00 €
surf & turf	150g filet und ½ crawfish tail	73,00 €
smokey flanksteak	350g	63,00 €
rib-eye	300g / 400g	55,00 € / 71,00 €

SIDE DISH

tuffed mashed potato / cole slaw / steakhouse fries / sweetpotato fries / baked-potato / spinach /
grilled vegetables / caesar's salad / chopsalad / mushrooms&garlic

SAUCE & DIP

PANTHER'S steakhouse butter / PANTHER'S chili dip / pfeffer-cognac / sour cream / safran aioli /
whiskey bbq dip / merlotjus / sauce béarnaise / chimichurri

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PANTHER'S U.S. BEEF

At our PANTHER GRILL & BAR we serve prime quality North- American beef. It has a unique flavour and taste. Our beef comes from the grass- fed Heredord and Angus cattle that spend 15 months on large meadows followed by 100 days in outdoor stables. Here the cattle are fed a mix of corn, grain, hay and lucerne (evergreen clover), which has been developed by breeders. The tender delicate taste clearly sets this meat apart from meat that originates from European and South American cattle, which have mostly been fed only grass and hay. The meat is characterized by the fine distribution of fatty tissue (marbling), which is the result of this special feed. Marbling increases the tastiness and makes the meat more tender, juicier and more flavoursome. American beef is produced in compliance with European guidelines and comes from hormone- free cattle. Our American beef is graded.

u.s. beeffilet	180g / 250g / 350g	45,00 € / 59,00 € / 83,00 €
u.s. wing	400g	110,00 €
us. chateaubriand	600g	139,00 €
us. rib-eye	300g / 400g	49,00 € / 64,00 €
u.s. smokey flanksteak	350g	55,00 €
u.s. surf & turf	150g filet & ½ crawfish tail	66,00 €

SIDE DISH

tuffed mashed potato / cole slaw / steakhouse fries / sweetpotato fries / baked-potato / spinach /
grilled vegetables / caesar's salad / chopsalad / mushrooms&garlic

SAUCE & DIP

PANTHER'S steakhouse butter / PANTHER'S chili dip / pfeffer-cognac / sour cream / safran aioli /
whiskey bbq dip / merlotjus / sauce béarnaise / chimichurri

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DESSERT

zen garden cheesecake /cherry / almond	12,00 €
mango meets coconut mangoragout a la suzette flambé life at the table	14,00 €
caramel parfait raspberry / chip	12,00 €
triple chocolate brownie salty caramel ice cream	14,00 €

COFFEE

Our espresso from Finca Verdun scored 85 in the SCAA/Q grader round

The coffee tastes chocolaty with hints of almond and orange.

Origin: Pueblo Rico / Colombia / Coffee: 100% /direct trade

shot	2,10 €
double shot	4,10 €
flat white	3,60 €
long white	4,50 €
irish coffee	8,50 €
italian coffee	8,50 €

SOFTDRINKS

bad brambacher spritzig	0,25l / 0,75l /	3,00 € / 8,50 €
bad brambacher naturell	0,25l / 0,75l /	3,00 € / 8,50 €
coca cola / light / fanta	0,20 l /	3,00 €
sweppes tonic / lemon / ginger ale	0,20 l /	3,00 €
san bitter / codino	0,10 l /	3,00 €
red bull / red bull sugarfree	0,25 l /	4,00 €
zitronenlimo/ spezi	0,2 l / 0,5 l /	3,00 € / 6,50 €
säfte:	0,2 l / 0,5 l /	3,00 € / 6,50 €
apple / rhubarb / orange / mango / passionfruit / black currant / cherry / pineapple		
schorle	0,2 l / 0,5 l /	3,00 € / 6,50 €

BEER



hacker pschorr helles	hell / alkoholfrei	0,5 l /	3,90 €
hacker pschorr dunkel		0,5 l /	3,90 €
radler		0,5 l /	3,90 €
hacker pschorr weißbier	naturtrüb / dunkel / leicht	0,5 l /	4,10 €
paulaner weißbier	alkoholfrei	0,5 l /	4,10 €
ruß'n		0,5 l /	4,10 €
heineken		0,33 l /	4,00 €
fürstenberg premium pils		0,33 l /	3,50 €

*„here´s to a long life and a merry one a quick death an an easy one
a pretty girl and an honest one a cold beer and another one“.*

-author unknown-

WHITE WINE BY GLASS

	0,1l / 0,2l / 0,75l
riesling trocken „faß 68“ wittmann, rheinhessen, deutschland //	4,60 € / 8,90 € / 32,00 €
sauvignon blanc „fass 89“ thörle, rheinhessen //	5,50 € / 10,60 € / 38,00 €
weißer burgunder „fass 7“ wittmann / biowein / rheinhessen //	4,60 € / 8,90 € / 32,00 €
grauburgunder „fass 17“ thörle, rheinhessen //	4,60 € / 8,90 € / 32,00 €
lugana „tenuta delle tre sorelle“ tenuta roveglia, lomalbardei, italien //	5,50 € / 10,60 € / 38,00 €

RED WINE BY GLASS

	0,1l / 0,2l / 0,75l
tempranillo rioja vega del rayo, rioja	4,10 € / 7,90 € / 28,00 €
cabernet sauvignon „original“ anne de joyeuse, limoux, südf frankreich //	4,20 € / 8,10 € / 29,00 €
lorca monastrell „selección“ bodegas del rosario, bullas, spanien //	4,70 € / 9,10 € / 33,00 €
shiraz „cabernet“ penfolds, winemaker´s selection, australien //	6,60 € / 12,60 € / 42,00 €
shiraz „portrait“ peter lehmann, barossa valley, australien //	7,80 € / 14,60 € / 49,00 €