

STARTERS

hearty **goulash soup**
hearty goulash | spicy roasted
Peppers | Glazed onions

€6.90

Galloway beef broth traditional
Rich bouillon made from Galloway beef |
Vegetables | Meat filling

€6.90

Fruity and spicy **tomato soup**
From vine tomatoes | fresh basil

€6.90

DRY AGED Galloway Carpaccio freshly
cut from the **fillet** |
Arugula | Parmesan shavings|balsamic vinegar
Cream | Truffle mayonnaise

€19.90

Caprese
Tomato mozzarella | rocket | Balsamic vinegar

€9.90

bread basket
6 slices of mixed baguette | two different dips

6.60€

Spare ribs
In a hearty, fruity BBQ marinade

€17.90

Choose your own side dishes - side dishes not included

PASTA

Tagliatelle Velvet Flame
with dry-aged beef strips, and vegetables
Season in a creamy Parmesan
cream sauce

€23.90

PASTA Red Amber
Tagliatelle in a fruity and spicy tomato sauce,
with cherry tomatoes and dried herbs.
Tomatoes, arugula, Parmesan shavings and
roasted seeds
- vegetarian €18.90
- Grilled chicken breast strips 23.90€
- grilled dry aged roast beef strips €28.90

BOWLS

BEEFBowl - "a completely new world of taste"
finest strips of roast beef from our
Salt cave, nestled in a nest of
Seasonal wild herbs and salads |
Stir-fried vegetables | sun-dried
Tomatoes |roasted seeds|
Shaved Parmesan | contrasted by fruity
nuances | dressing of your choice
Caesar | Balsamic | Honey mustard

€28.90

Rainbow BOWL - "the all-rounder"
Composition of fried potatoes |grilled vegetables|
Seasonal salads & herbs | Olives &
Feta cheese | roasted seeds | dressing after
dressing | Balsamic vinegar | Honey mustard

- vegetarian - €18.90
with grilled chicken breast strips €24.90
- Crispy coated chicken breast - with €24.90
grilled dry-aged beef strips €28.90

CLASSIC Composition: **Patty Blend** - a cuvée of entrecote, roast beef, short rib, brisket and Chateaubriand

MEATMIX
grilled meat composition made from beef,
Pork and chicken, served with steakhouse fries and fried
onions - classic €23.90

Dry Aged Lance
Dry-aged beef and pork skewers,
served with steakhouse fries -
classic with peppercorn sauce 25.90€

- Signature edition with Steakbrother sauce €26.90

Chicken breast in **peppercorn cream sauce**
filled with spinach and spicy feta cheese with
Herbal nuances - optionally with tagliatelle or
steakhouse fries

€20.90

Schnitzel

Freshly breaded schnitzel, fried in a cast iron pan

Lumberjack Schnitzel Rustic
with fried onions and
Mushrooms, served with steakhouse fries
- Classic - 17.90€
Signature Edition with Steakbrother Sauce 21.90€

Wiener Schnitzel
with steakhouse fries
- classic with lemon and cranberries €15.90
- with a delicately aromatic €16.90

STEAKbrother Schnitzel (hearty)
our STEAKbrother sauce, made from beef stock,
roasted bacon and
Fried onions, served with steakhouse fries
€19.90

Taste: unique, original dry-aged beef flavor, intense and delicately harmonious

Cooking level: medium, well done only upon requestSide dishes: choose your own side dishes - **side dishes are not included**

Production: 100% homemade. Crafted by master artisans.Aging: 5-7 weeks dry aging. In-house.

Holy Brother hot
Dry Aged Patty | crispy salad |
Spicy cheddar | marinated onions
Jalapenos | Sweet tomatoes | Chipotle mayo
€15.90

The culinary delight
Dry Aged Patty|Cheddar|fried
Onions | Crisp lettuce | Mayonnaise |
herbaceous-explosive chimichurri
€15.90

THE BUTCHER Our tribute to craftsmanship
Dry-aged patty | crisp lettuce | spicy
Cheddar | sweet and sour pickle | fruity marinated onions
| savory and spicy warm bacon and onion sauce
€15.90

THE HARMONIC vegetarian
savory vegetable patty | marinated
Onions | Arugula | Crisp cucumber | Herby and explosive
chimichurri | Mayo | Sun-dried tomatoes | Savory
cheddar €15.90

Old Fashioned Burger
Dry Aged Patty | Bacon | Cheddar |
crisp lettuce | sweet tomato | sour
Cucumbers | fresh red onions |
Bacon and onion mayo
€15.90

The Crispy
Chicken breast in a crispy coating|
crisp lettuce | fresh cucumber | sweet
Tomato | Parmesan shavings | Caesar sauce €15.90

STEAKbrother Burger
Dry Aged Patty | crispy salad|
marinated onions | fried onions |
Spicy pickles | crispy bacon |
Cheddar | sweet tomato | BBQ sauce
€15.90

THE BIG BROTHER almost 400g meat | Irish
Cheddar|Bacon|Crisp lettuce|a
Crown of fried onions | savory bacon and onion mayo |
spicy
Chipotle mayo
€24.90

Extra patty €7.00 | extra cheddar €2.00 | extra bacon €2.50 | extra sauce €1.90 | extra fried onions €1.90

STEAKbrothers BEEF PAPER NO. 5 1/2026

MENU

Tradition. Craftsmanship. Passion.

About Us

We are the **STEAKhouse** of the traditional butcher shop **City Fleischerei Kox**.
100% genuine meat enjoyment – only a master butcher can offer that, with regional sourcing
and over 40 years of professional experience. As a family business, we look back on a tradition
spanning over 120 years, upon which we built our **STEAKbrothers** in 2015!

Dry Aging

Meat in perfection. Maximum control through in-house maturation and butchering. With us, the finest qualities of beef meet the pinnacle of meat refinement – dry aging in our salt cave. Our superbly marbled heifer beef matures for up to seven weeks, developing an intense, deep, and unique aroma while achieving a buttery-tender texture! Only dry-aged beef truly delights meat lovers! Our steaks are served unseasoned – the only way to experience the pure, authentic taste of beef! For the finishing touch and maximum personalization, we offer our selection of four spices.



Side Dishes & Dips

Our burgers, ribs and steaks are exclusive side dishes.

Sweet potato fries	€5.90	Mayonnaise	€1.00
Steakhouse fries	€4.90	Chimichurri, explosively herbaceous,	€3.90
Jacket potato with sour cream	€5.90	Chipotlemayo hot & spicy	€2.50
Fried potatoes with bacon and onions	€5.90	Bacon and onion mayo, savory and spicy,	€2.90
Mediterranean stir-fried vegetables	5.90€	Black truffle mayo, strong & full,	€2.90
Garlic bread with herbs & garlic	€5.90	Tomato ketchup	€1.00
Side salad with balsamic vinegar	€5.90	BBQ dip	€1.90
Fried onions	€4.50	Sour Cream	€2.50
Fried mushrooms	€4.90	Real & authentic herb butter	€2.90
Red Cole Slaw, a slightly different interpretation	5.90€	Béarnaise sauce	3.90€
		Pepper cream sauce	3.90€
		Steakbrother sauce, hearty & bacon-y	€4.50
			€4.90

Changes will incur a change fee of €2.50.

Dip Triplet:	Dip Duet:
Chipotle mayo & bacon-onion mayo & truffle mayo	€6.90 Chipotlemayo & Bacon-Onion-Mayo

STEAK Spice Quartet

traditional STEAK pepper

melting-in-your-mouth Fleur del Sel

varying The surprise

explosively aromatic Chimichurri

DRY AGED BEEF FILLET STEAK

The beef fillet - also called Chateau cut - is our leanest and most tender cut. Heavenly tenderness enveloped by subtle beef notes.

Wine recommendation: Fire Cuvée house wine or 071 Linea Merlot

Per 100g (optionally 200g - 600g) €19.90

Experience the difference! STEAKtasting

Rib-eye steak 100g | 200g
Rump steak 100g | 200g
Filet steak 100g | 200g

Tasting (300g)..... €48.90
Tasting (600g)..... €95.00

DRY AGED BEEF RUMPSTEAK

The rump steak – also known as striploin – comes from the roast beef. An intense and juicy cut – well-balanced. For steak purists.

Wine recommendation: Fire Cuvée house wine

Per 100g (optionally 200g - 600g) €14.90

DRY AGED BEEF RIB-EYE STEAK

Das Entrecote entstammt der Hochrippe, ist besonders saftig, sehr stark marmoriert und reich an Aromavorläufern. Ein ausgesprochen geschmacksvoller Cut - Ein Klassiker für Steakkenner!

Weinempfehlung: Primicia Tinto Barrica

Je 100g (wahlweise 300g - 600g) 15,90€

The Butcher's Favorites The bone cuts

DRY AGED BEEF T-BONE STEAK



DRY AGED BEEF PORTERHOUSE



Bone cuts: The porterhouse steak is The T-bone steak is cut from the back, resulting in a larger filet portion in the porterhouse steak. Both cuts are incomparably tender and exceptionally intense in flavor and aroma! The so-called saddle of lamb is particularly pronounced in the porterhouse steak.

Wine recommendation: Gran Maestro Puglia 0.75l

T-bone steak (approx. 800g) €89.90 Porterhouse (approx. 1,100g) 119.90€

T-bone steak (approx. 600g) €69.90

DRY AGED BEEF CLUB-STEAK

Knochensteak: Aus dem Short-Loin entnehmen wir das Cote de Boeuf, direkt hinter dem T-Bone-Steak. Stark marmoriert und butterweich. Ein Steak für wahre Fleischliebhaber.

Weinempfehlung: Gran Maestro Puglia 0,75l

Club-Steak (ca. 400g) 49,90€

Club-Steak (ca. 600g) 69,90€

We recommend medium to medium rare.

Cooking levels

1	well done	approx. 68°C
2	Medium +	approx. 62°C
3	medium	approx. 58°C
4	Medium rare	approx. 53°C
5	Rare	approx. 47°C
6	Blue	approx. 42°C

