ENJOY
YOUR
MEAL

STARTERS

Beef carpaccio | 18,50
rocket / cherry tomatoes / olive oil / parmesan / balsamic reduction
A6 / A11

Goat's cream cheese terrine | 14,90
pickled beetroot / walnuts / honey and thyme / fine salad
A6 / A7c / A11

Beef tartare | 19,80
capers / cornichons / shallots / confit egg yolk
A1 / A9 / A11

Avocado | 12,50
cucumber and lime stock / edamame / roasted sesame seeds /
radish sprouts / spring onions / chili oil
A10 / A12

Variation Kobe | 21,00
spring roll / pastrami / radish / sesame / mirin / black garlic
A1 / A4 / A8 / A9 / A10 / A11 / A12 / A14

Wagyu carpaccio | 22,90
finished tableside with warm wagyu stock
Wagyu boiled beef / daikon and radish salad / sea salt flakes / flower pepper
A8 / A10 / A11 / A12

Variation of Starters | 38,50
A variation of our starters for 2 people

SOUPS

Carrot & Ginger soup | 9,50
carrot / fresh ginger / spicy spring onions
A8 / A10

Wagyu Tea | 16,90
Wagyu stock / Kobe pastrami / sesame oil / spring onions
A8 / A10 / A12 / A14

ENJOY
YOUR
MEAL

BOWLS

Plaza Green Bowl | 19,00
avocado / beluga lentils / cucumber / radish /
edamame / sesame / lemon vinaigrette
A10 / A11 / A12

Mediterranean Bowl | 21,50
couscous / grilled vegetables / olives / peppers /
hummus / pomegranate / vegan feta
A4 / A10 / A11

PIMP IT UP

on top — **Grilled salmon 150g | plus 12,00**
A3

on top — **6 grilled prawns | plus 14,00**
in Plaza Grill Butter / lemon / lime
A5 / A6 / A11

on top — **Grilled chicken strips 150g | plus 9,00**
A6

ENJOY
YOUR
MEAL



SALADS

Grilled half romaine lettuce | 6,50
Caesar‘s dressing / parmesan / anchovies / nut butter crunch
A1 / A3 / A4 / A6 / A8 / A9 / A11

Grilled whole romaine lettuce | 12,50
Caesar‘s dressing / parmesan / anchovies / nut butter crunch
A1 / A3 / A4 / A6 / A8 / A9 / A11

Caesar‘s Salad | 21,50
Caesar‘s dressing / parmesan / anchovies / nut butter crunch /
romaine lettuce / grilled chicken breast
A1 / A3 / A4 / A6 / A8 / A9 / A11

NESTWÄRME SALAD SPECIAL

Corn-fed chicken suprême on a bed of mixed leaf salad | 21,50 *
mixed leaf salad / cherry tomatoes /
salad sprouts / apples / walnuts / vinaigrette
A7c / A9 / A11

* WE WILL DONATE 5,00 FROM THIS DISH TO THE NESTWÄRME E.V.

PLAZA
MEAT
CLUB

OUR QUALITY PROMISE

Chop from the Eifel pig | *Germany*

The pork chop comes from pigs raised on small family-run farms in the Eifel region. The animals are fed an entirely plant-based diet, consisting of 75 percent grains and are raised in harmony with nature in one of Germany's greenest low mountain regions.

Galician chestnut-fed pig *Porco Celta* | *Spain*

The *Porco Celta* is one of the oldest pig breeds in Europe and originates from *Galicia* in northwestern Spain.
Until the beginning of the 20th century, it was the most important pig breed there.
In the 1980s, it had almost disappeared.
Since the early 2000s, the population has been recovering through targeted breeding programmes.
The animals live outdoors all year round and feed on what the *Galician* forests provide seasonally – above all: chestnuts and acorns.
This diet increases the intramuscular fat and the proportion of unsaturated fatty acids.

Teres Major | *Kingsbury Farms, Ireland*

Kingsbury Farms is Ireland's leading Wagyu specialist, a family-run business owned by Mairead and Gerald Mackle.
The herd consists of Wagyu cross-breeds – Japanese Wagyu genetics crossed with Irish breeds.
The animals are slowly fattened according to traditional Japanese feeding principles.
Due to the crossbreeding and slower finishing process, the meat develops a less pronounced level of marbling compared to purepred Wagyu.
The meat remains tender and flavourful.
In 2025, Kingsbury was awarded a gold medal at the World Steak Challenge.

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MEAT
CLUB

Bavette | *Aberdeen Black by JBS, Australia*

Aberdeen Black is a brand of *JBS Australia*.
The herds consist exclusively of selected Angus and Hereford cattle and graze in the *Riverina* region of *New South Wales*, one of Australia's most renowned cattle-breeding areas.
The grazing season is followed by a three-month period of grain-finishing under a strictly certified programme.
The animals are 100 percent free from growth-promoting hormones.

Rumpsteak Black Angus Färse | *Germany*

A *Färse* is a young female cow that has not yet calved.
It's meat is finer-fibred and more evenly marbled than that of older animals, with a milder flavour than beef from bulls.
We exclusively source *Black Angus* beef.
The animals are raised and slaughtered in Germany.
Short distances before slaugther help to reduce stress for the animals.
In addition, avoiding transport across continents is better for the environment.
Of all the beef on this menu, this has the shortest journey to us.

Sirloin | *Miguel Vergara, Spain*

Miguel Vergara is a Spanish family-run business with three decades of history and one of the country's leading beef producers.
The *Black Angus* herds graze on the pastures of *Salamanca* and in the mountains of *León*.
The company controls the entire supply chain, from breeding to buchering.
The cattle are fed for over 300 days with a carefully balanced mix of grains, pulses, oilseeds and straw.
Miguel Vergara was the first Spanish producer to have all its farms certified according to the highest European animal welfare standard, which assesses housing, feeding, health and behavior.

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MEAT
CLUB

Fillet | *Irish Nature, Ireland*

Irish Nature is Ireland's oldest premium beef export brand, founded in 1989.
Around 28.000 predominantly small family-run farms across the country supply the cattle.
The animals are born, raised, slaughtered and butchered exclusively in Ireland – their origin can be traced throughout the entire process.
Over their lifetime, the cattle's diet consists of approximately 70 percent fresh pasture grass, 20 percent grass silage and 10 percent grain.
The meat is then gently matured for several weeks.

Wagyu Picanha | *Darling Downs, Australia*

The *Australian Agricultural Company* was founded in 1824.
It is Australia's oldest continuously operating company, the country's largest integrated beef producer, and maintains the world's largest *Wagyu* breeding herd.
Darling Downs Wagyu originates from the company's *Wagyu* cross-breeding programme.
The cattle are fed a white grain-based diet modelled on Japanese practices for up to 330 days at the *Aronui* feedlot in Queensland.

Kobe Beef | *Japan*

Kobe Beef is an exclusive meat speciality from the *Kansai* region in the *Hyōgo* prefecture of Japan.
It is sourced exclusively from the *Japanese Black Tajima* breed.
This premium product is valued worldwide for its unrivaled flavour and exceptional quality.
Kobe Beef is a protected brand name: the meat has to meet strict quality criteria and originate from the region around the city *Kobe* (*Kansai* region)!
Only ten percent of the meat may be exported.
The *Kobe Beef Marketing & Distribution Promotion Association* is an organisation that oversees the distribution and export.
As an affiliated member, the *Plaza Grill* is one of nine restaurants in germany to beat the association's symbol, the bronze *Kobe Beef* statuette, for verification.

PLAZA
MEAT
CLUB

OUR CUTS

Chop from the Eifel pig | *Germany*

The chop comes from the middle to front section of the pork loin.
The bone gives the chop its aromatic and, abovel all, juicy flavour.

Belly and Neck of the Galician chestnut pig | *Spain*

The pork belly is located on the underside of the pig, directly beneath the rear section of the pork loin and behind the thick rib, in the area of the rear ribcage.
The pork back, also known as pork neck, is located at the front of the pig, directly behind the head and in front of the loin.
This special cut is characterised by its fine marbling and balanced fat structure.
The flavour is juicy and intense.

Teres Major | *Ireland*

The *Teres Major*, also known as the *shoulder tender* or *petite tender*, is a piece of muscle located in the shoulder region of the beef.
It is a relatively small muscle known for its tenderness and juiciness.
It is usually grilled, roasted or braised and is popular with many meat lovers due to its excellent flavour and texture.

Bavette | *Australia*

The *bavette* comes from the lower rib section and is characterised by its wonderfully intense, nutty flavour.
This cut has a coarse grain, while also being beautifully marbled.
Compared to other cuts of beef, it is slightly firmer to the bite, yet still very tender.
At our restaurant, the bavette is by far the most popular steak.

PLAZA
MEAT
CLUB

Rumpsteak Black Angus Färse | *Germany*

The *rumpsteak* of the German *Färse* (a female cow that has not yet calved) from the rear loin is an absolute premium steak classic.
It is characterised by fine fat marbling, the typical fat cap (protection against drying out), as well as strong, juicy and highly aromatic beef flavour.

Sirloin | *Spain*

The Spanish *sirloin strip* is a particularly popular and high-quality cut of meat that comes from the rear part of the cow.
More precisely, it is a cut from the back, located next to the fillet.
The steak is characterised by its distinctive marbling, which ensures a juicy, tender texture and an excellent flavour.

Fillet | *Ireland*

The *fillet* is a special cut of meat that comes from the back of the cow.
This muscle is used very little by the cow itself, which makes the meat extremely tender, lean and mild in flavour.
It is one of the highest-quality and most expensive cuts of meat.
The *fillet* is also well known for its use in dishes such as *Fillet Wellington* or *Chateaubriand*, which are often served in fine-dining restaurants.

Wagyu Picanha | *Australia*

This cut is called the *Talelspitz*.
The *Tafelspitz* is the front, tapering end of the rump, bordering the hip.
It has intense fat marbling and the flavour is juicy and tender.

Kobe Beef | *Japan*

These cuts of meat are characterised by pronounced intramuscular fat marbling and are classified into quality grades A4 and A5, which we serve in our restaurant.
The *Kobe beef* is world-famous for its fine, web-like marbling, which makes the meat exceptionally tender and allows it to melt in the mouth.
A true delicacy for meat lovers.

PLAZA MEAT CLUB

800°C SOUTHBEND GRILL

OUR CUTS

1: Teres Major

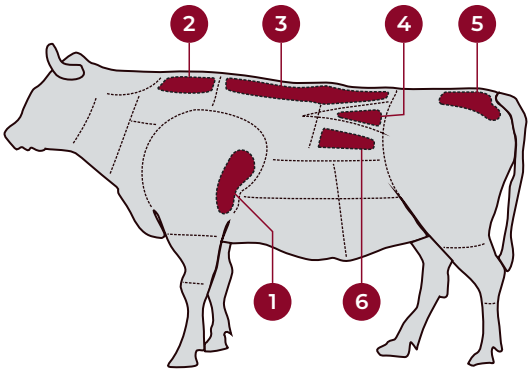
2: Rib Eye

3: Sirloin

4: Fillet

5: Picanha

6: Bavette



THE COOKING STAGES

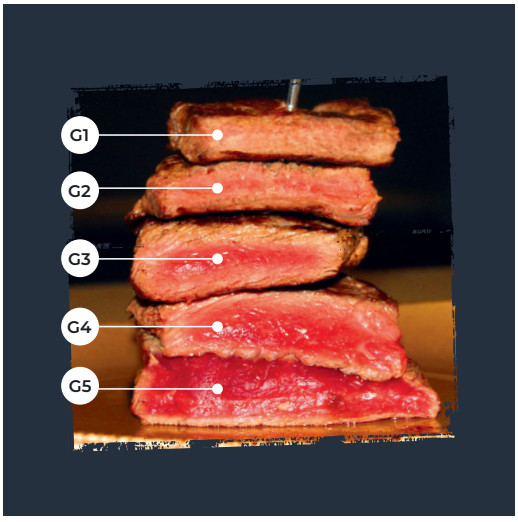
G1: WELL DONE
cooked through, grey, ~ 65°C hot centre

G2: MEDIUM WELL
light pink, ~ 60°C hot centre

G3: MEDIUM
pink, ~ 56°C warm centre

G4: MEDIUM RARE
slightly bloody, ~ 50°C warm centre

G5: RARE
bloody, ~ 45°C lukewarm centre



PLAZA MEAT CLUB

800°C SOUTHBEND GRILL

PORK STEAKS

Chop from the Eifel Pig A6	400 g	|	32,00
Galician chestnut-fed pig – belly & neck A6	300 g	|	28,00
	400 g	|	36,00

BEEF STEAKS

Teres Major | IRELAND A6	200 g	|	32,00
	300 g	|	42,00
	400 g	|	52,00
	500 g	|	62,00
Bavette | AUSTRALIA A6	200 g	|	39,00
	300 g	|	51,00
	400 g	|	63,00
Rumpsteak Black Angus Färse | GERMANY A6	250 g	|	29,50
	400 g	|	41,50
Sirloin | SPAIN A6	300 g	|	62,00
	400 g	|	79,00
Fillet | IRELAND A6	200 g	|	48,00
	300 g	|	65,00
Wagyu Picanha | AUSTRALIA A6	200 g	|	62,00
	300 g	|	74,00
	400 g	|	86,00
Kobe | JAPAN A6	50 g	|	70,00
	100 g	|	135,00
	200 g	|	daily price

All steaks are served with a jacket potato with sour cream and our homemade Plaza Grill Butter. A6 / A8 / A9 / A11

All steaks are fried in clarified butter and contain A6 (lactose). We can also fry lactose-free on request.

PLAZA MEAT CLUB

800°C SOUTHBEND GRILL

SIDES

Small grilled romaine lettuce A1 / A3 / A4 / A8 / A9 / A11 **| 6,50**

Steakhouse fries | 6,50

Sweet potato fries | 8,50

Mashed potatoes with sun-dried tomatoes and spring onions A6 **| 6,50**

Grilled vegetables A11 **| 6,50**

Celery puree A6 / A8 **| 6,50**

Roasted green asparagus | 8,50

Small mixed salad A1 / A6 / A8 / A9 / A11 **| 6,50**

SAUCES

Béarnaise Sauce A1 / A6 / A8 / A11 **| 7,50**

Portwine & Shallot Sauce A8 / A11 **| 6,50**

Chimichurri | 4,50

Pepper Sauce A6 / A8 / A9 / A11 **| 6,50**

Plaza Grill Mustard A9 / A11 **| 4,50**

PLAZA MEAT CLUB



MORE DELICACIES FROM VEAL AND BEEF

Steak variation for one person | 72,00
100g Bavette · 100g Fillet · 100g Wagyu Picanha
Portwine & Shallot Sauce / grilled vegetables /
mashed potatoes / Plaza Grill Butter
A6 / A8 / A9 / A11

Wiener Schnitzel | 29,50
Steakhouse fries / raw vegetables / mixed green salad
A1 / A4 / A6 / A8 / A9 / A11

Braised beef Ribs | 35,90
BBQ gravy / green asparagus / mashed potatoes
A6 / A8 / A9 / A11

PLAZA MEAT CLUB

800°C SOUTHBEND GRILL

BURGERS

Premium Classic Beef Burger | 22,90
Grilled beef patty / BBQ Sauce / crispy fried onions /
fried pickles / brioche / steakhouse fries
A1 / A4 / A6 / A8 / A9 / A11

with Cheddar cheese A6 | plus 2,00
with crispy bacon A14 | plus 2,50

Premium Classic Double Cheeseburger | 29,90
Two grilled beef patties / BBQ Sauce / crispy fried onions /
fried pickles / brioche / Cheddar cheese / steakhouse fries
A1 / A4 / A6 / A8 / A9 / A11

Pastrami Beef Burger | 31,90
Grilled beef patty / pastrami / onion jam /
pommery mustard sauce / cornichons / salad /
brioche / sweet potato fries
A1 / A4 / A6 / A9 / A11 / A14

VET-CONCEPT GLADIATORS TRIER

GLADIATORS BURGER SPECIAL

Vegan Jump Burger | 21,50
homemade beetroot patty / Cheddar cheese /
bacon / BBQ Sauce / lettuce / bun / steakhouse fries
A4 / A9 / A10 / A12

ENJOY
YOUR
MEAL

FISH AND CRUSTACEANS

Pasta with prawns | 28,50
herbs / butter sauce / sun-dried tomatoes / small salad
A1 / A4 / A5 / A6 / A8 / A9 / A11

Fish curry | 24,50
vegetable strips / coconut / lime leaves / green asparagus / peanuts / red rice
A2 / A3 / A6 / A8 / A9 / A10 / A11

Grilled fillet of meagre | 31,90
mediterranean vegetables / celery puree / Plaza Grill Butter
A3 / A6 / A8 / A9 / A11

ENJOY
YOUR
MEAL

VEGETARIAN AND VEGAN

STARTERS

Avocado | 12,50
cucumber and lime stock / edamame / toasted sesame seeds / radish sprouts / spring onions / chilli oil
A10 / A12

Goat's cream cheese terrine | 14,90
pickled beetroot / walnuts / honey and thyme / fine salad
A6 / A7c / A11

SOUP

Carrot & Ginger soup | 9,50
carrot / fresh ginger / spicy spring onions
A8 / A10

MAIN COURSES

Grilled vegetable ravioli | 17,90
braised cherry tomatoes / green asparagus / basil oil / rocket
A4 / A8

Vegan Jump Burger | 21,50
homemade beetroot patty / Cheddar cheese / bacon / BBQ Sauce / lettuce / bun / steakhouse fries
A4 / A9 / A10 / A12

Kinoko Udon | 21,90
Udon noodles tossed in a concentrated mushroom stock / herb oyster mushrooms / shiitake mushroom / button mushrooms / roasted sesame oil
A4 / A8 / A10 / A11 / A12

DESSERT

Almond and hazelnut cake | 10,50
with chocolate mousse and almond tuiles
A4 / A7b / A7d / A10

ENJOY
YOUR
MEAL

OUR
VEGAN SPECIAL

served on an elegant étagère

Living in colours – a vegan dream for all senses | 29,90

Ginger shot
Golden milk
Kimchi
Daikon
Tomatoes with balsamic vinegar
Beluga lentil salad
Braised green asparagus with pine nuts and sesame seeds
Rice noodles with root vegetables in teriyaki
Baked aubergine in breading

A4/ A7a / A8 / A10 / A11 / A12

Living in colours

is more than just a dish –
it is an invitation to enjoy life with all your senses and to provide the body with all the important nutrients.
Each component is prepared with love and care and is perfectly harmonised, to offer you an unforgettable vegan indulgence experience.
Enjoy the colours of nature and do something good for yourself – because a vital life begins on the plate.

Nutritional values

890 Kcal
16,2g fat
20g protein
94g carbohydrates
10g dietary fibre

ENJOY
YOUR
MEAL

DESSERTS

Almond and hazelnut cake | 10,50
with chocolate mousse and almond tuiles
A4 / A7b / A7d / A10

Crème Brûlée | 9,50
A1 / A6

Apple tartlet | 11,90
crumbly shortcrust pastry base /
caramelised apples / homemade vanilla ice cream
A1 / A4 / A6

Café Gourmand | 8,90
Espresso, served with your choice of

- Mini-Créme-Brûlée A1 / A6
- Cheesecake in a glass A1 / A4 / A6 / A7d / A10
- Mini-Tiramisu A1 / A4 / A6
- Mousse au Chocolat A4 / A6 / A7b / A7d / A10 / A11
  also available as a vegan option A10

Plaza Ice Cream & Espresso | 8,90
homemade vanilla ice cream /
Finished tableside with hot espresso poured over it
A1 / A4 / A6

Cheese platter from Gröner Hof 100g | 14,50
fig mustard / grapes / walnuts / pumpernickel
A4 (rye) / A6 / A7c / A9

PlazaGrill
RESTAURANT & LOUNGE

ENJOY YOUR STAY!

VEGAN

VEGETARIAN

Allergens:

A1: Egg
A2: Peanuts
A3: Fish
A4: Gluten
A5: Crustaceans
A6: Milk and products thereof (including lactose)
A7: Nuts:
A7a: Pine nuts
A7b: Almond
A7c: Walnut
A7d: Hazelnut
A8: Celery
A9: Mustard
A10: Soya
A11: Sulphite
A12: Sesame
A13: Molluscs
A14: Nitrite

All prices are in euros, including VAT.