

MENU

AMUSE BOUCHE

•

TATAKI OF WAGYU BEEF

Wasabi, Miso, Lemon-Teriyaki

•

SHELLFISH BISQUE

*Shellfish Bisque Foam, Saffron, Octopus,
Shrimp, Rouille Sauce*

•

NO VITELLO

*Pink Veal Fillet, Tuna Saku, Capers,
Pickled Egg, Tuna Cream*

•

SHORTRIB

72 Hours Cooked, Cauliflower, Mustard

•

PAVLOVA

*Berries, Sorbet, Sichuan Pepper, Yoghurt,
Balsamic Vinegar*

104,00

WELCOME TO 800°

APÉRITIF

VINTAGE SPARKLING WINE	7,50
------------------------	------

Königswingert, Nahe

VINTAGE SPARKLING WINE ROSÉ	7,50
-----------------------------	------

Königswingert, Nahe

CHAMPAGNE WHITE	18,00
-----------------	-------

Bollinger Special Cuvée Brut, Champagne

CHAMPAGNE ROSÉ	19,00
----------------	-------

Taittinger Prestige Rosé, Champagne

ESPRESSO MARTINI	15,00
------------------	-------

Belvedere, Coffee Liqueur, Espresso

.....

GARDEN SPRITZ	12,00
---------------	-------

Bitter Orange, Herbs, Chandon, Argentina

ESCAPE	14,00
--------	-------

*Momo's Pina Colada (cleared) Rum,
Pineapple, Cocos, Lime*

SAN LIMELLO SPRITZ*	12,00
---------------------	-------

Lemon, Mint, Vintage Sparkling Wine

PORNSTAR MARTINI	12,00
------------------	-------

Belvedere, Passionfruit, Lime, Vanilla

BARREL-NEGRONI	13,00
----------------	-------

Antica Formula, Campari, Hendrick's Gin

*NON-ALCOHOL ALTERNATIVE	9,50
--------------------------	------

STARTERS

TATAR BBQ-STYLE 22,50
Tatar, Mustard, Inserted Cucumber, Egg Yolk

TATAKI OF WAGYU BEEF 21,00
Miso, Wasabi, Lemon-Teriyaki

SHELLFISH BISQUE 22,00
Shellfish Bisque Foam, Saffron, Octopus, Shrimp, Rouille Sauce

NO VITELLO 23,00
Pink Veal Fillet, Tuna Saku, Capers, Pickled Egg, Tuna Cream

CEVICHE OF COD 22,50
Lime, Passion Fruit, Onion, Chilli, Coriander

ANTONIUS SIBIRIAN CAVIAR 59,00
20 Grams Sibirian Caviar, Blini, Sour Cream

CABERNET ROYAL, DAVID HERVÉ	<i>per piece</i>	6,00
<i>Oysters from the famous</i>		
<i>oyster-farm "David Hervé"</i>	<i>6 pieces</i>	35,00
<i>served with lemon & vinaigrette</i>	<i>12 pieces</i>	69,00

.....

Begin the evening with one of our varied starters. Our head chef Benjamin Busmann and his team create regularly changing appetizers and desserts for you.

GRILLED STEAKS

WAGYU FLANK STEAK

Not as lean as a tenderloin, but not as greasy as an entrecote, the perfect balance.

Australia, Jack's Creek Farms

Wagyu

200 g | 39,00

WAGYU FLAP MEAT BAVETTE

Very aromatic, strongly marbled, intense flavor.

Australia, Jack's Creek Farms

F1 Wagyu

300 g | 58,00

WAGYU BEEF TENDERLOIN MS9+

Strongly marbled, harmonious texture and pronounced intrinsic flavor.

Australia, Jack's Creek Farms

Wagyu MS9+

250 g | 140,00

This cut has been awarded several times as

World Steak Challenge Winner.

AT 800° NOTHING IS WASTED, EVERYTHING RETAINS ITS VALUE.

*That is why we use as many pieces of an animal as possible.
Especially when it comes to cuts that have been ignored for a long time
and have therefore fallen into oblivion. Try something different from
the usual. You will be surprised what quality awaits you.*

GRILLED STEAKS

BEEF TENDERLOIN

The classic among steaks. Lean and butter tender.

Germany, Norland

Crossbreed of dairy and beef cow

200 g | 42,00

Australia, Jack's Creek Farms

Black Angus

200 g | 52,00

ENTRECÔTE

Full and strong, strongly marbled, juicy and full flavor.

Australia, Jack's Creek Farms

Black Angus

300 g | 54,00

Australia, Jack's Creek Farms

Black Angus - Ash Aged -

400 g | 85,00

Aged in ash. Unique aromatic and full of flavor.

RUMPSTEAK

Dry Aged, strong aromatic, smooth taste of hay through the Irish pastureland.

Ireland, John Stone

Irish Pasture Beef

300 g | 44,00

Dry aging gives the meat its unique strong flavor and is especially known for its nutty, smoky and spicy character. For more Dry Aged pieces, please ask our service team.

.....

BIG CUTS

COWBOY CUT

Australia, Jack's Creek Farms

5 weeks dry-aged

per 100 g | 15,00

PORTERHOUSE

Germany, Dirk Ludwig

Simmentaler beef,

5 weeks dry-aged

per 100 g | 15,00

TOMAHAWK

Germany, Dirk Ludwig

Simmentaler beef,

5 weeks dry-aged

per 100 g | 15,00

800 GRAD CLUBSTEAK

Germany, Dirk Ludwig

Simmentaler beef,

5 weeks dry-aged

800 g | 100,00

DIRK LUDWIG

Dirk Ludwig is the first address in Germany when it comes to outstanding dry-aged meat quality. The rearing of the animals is subject to the same high quality standards as the processing of the various cuts themselves. We are proud to be able to pass on this exceptional quality to our guests for the third year in a row.

SHARING IS CARING

With the 800 Grad Special, you can enjoy three particularly outstanding cuts from our menu and can compare them with each other. Our 800 Grad Special, consisting of 850 g of the finest meat delight, is perfect for sharing.

800 GRAD SPECIAL

WAGYU BEEF TENDERLOIN MS9+

Jack's Creek Farms, Worlds Steak Challenge Winner, 250 g

•

ENTRECÔTE - ASH AGED -

Jack's Creek Farms, 400 g

•

WAGYU FLANK STEAK

Jack's Creek Farms, 200 g

250,00

SIDE DISHES

<i>Pimientos de Padrón</i>	6,50
<i>Glazed Carrots</i>	5,50
<i>Roasted Mushrooms</i>	6,00
<i>Roasted Cauliflower With Sesame</i>	6,00
<i>Glazed Spinach</i>	5,50
<i>Pak-Choi & Edamame With Soy</i>	6,00
<i>Mixed Vegetables</i>	6,00
<i>Mashed Potatoes with Brown Butter und Glaced Onions</i>	6,00
<i>Baked Potato With Sour Cream</i>	5,50
<i>Steak House Fries</i>	5,00
<i>Sweet Potato Fries With Truffle</i>	6,50
<i>Corncobs Marinated In Honey & Mustard</i>	5,50
<i>Homemade Kimchi (Spicy)</i>	6,00

SAUCES

<i>Sauce Béarnaise</i>	4,00
<i>Jus</i>	4,50
<i>Pepper Sauce</i>	4,50
<i>Butter With Herbs</i>	4,00
<i>Café de Paris Butter</i>	4,00
<i>Truffled Mayonnaise</i>	4,00
<i>BBQ-Sauce</i>	3,50
<i>Yuzu Gremolata</i>	4,50

DESSERT

WAGYU CHOCOLATE <i>Matcha, Sweet Soy, Yuzu</i>	12,50
PAVLOVA <i>Berries, Sorbet, Sichuan Pepper, Yoghurt, Balsamic Vinegar</i>	12,50
CHEESE FROM THE TROLLEY	16,00
ESPRESSO MARTINI <i>Belvedere, Coffee liqueur, Espresso</i>	12,00

.....

The fromagerie "The Cheese Artist" of Bernhard Gruber from Riegersburg in Styria is Austria's 1st cheese maturation and Cheese art workshop. Each cheese is unique. Affineur Bernhard Gruber combines a wide variety of regional ingredients to create creations, depending on the time of year, the peak season and the season and also the biological rhythm of the animal.

DIGESTIF

On our digestif trolley you will find a wide selection of fruit brandies, liqueurs and other spirits. From the specialty distillery Liebl in the Bavarian Forest to the distillery Etter from Switzerland to Grappa Nonino from Friuli, there is something for every taste.

*The selection of spirits may vary.
We will be happy to advise you.*

DRAFT BEER

BECKS <i>Bremen</i>	0,3l 4,50 / 0,5l 5,50
SPATEN <i>Munich</i>	0,3l 4,50 / 0,5l 5,50
LEFFE BLONDE <i>Belgium</i>	0,25l 4,50
FRANZISKANER <i>Munich</i>	0,5l 5,50

NON-ALCOHOLIC

FACHINGER <i>Medium or Naturell</i>	0,25l 3,50 / 0,75l 7,50
SOFTDRINKS <i>Coke, Coke Zero, Fanta, Sprite</i>	0,2l 3,50
JUICES FRANZ JOSEF RAUCH <i>Apple, Passionfruit, Cranberry, Rhubarb</i>	0,2l 3,50
JUICES THOMAS KOHL <i>Mountain Apple + Tangerine, Blueberry, Apricot, Elderflower</i>	0,2l 5,00

HOT BEVERAGES

ESPRESSO	3,00
CAFÉ CREMA	3,50
CAPPUCCINO	3,90