

# Beef Club No1



*Luxury Club for you.*

THE WORLD'S BEST BEEF

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Tradition and finest meat in an inviting atmosphere. We have been the guarantee for the best steaks from around the world for years. Only carefully selected ingredients make the highest level of enjoyment possible, which is why quality always comes first with us. Taste our passion, enjoy our service and experience steak pleasure you will love.



Japanese Wagyu is one of the best and most exclusive meat delicacies in the world. We believe that everyone should try this delicacy at least once in their lifetime.

**No Cash Payment Possible / Keine Barzahlung Möglich**  
**Everything others have - we do not have!**

Our location was rebuilt from the ground with a vision; a vision of creating an atmosphere where mediterranean style meets modern elegance. Take joy in our comfortable lounge seats and get fascinated by our atmosphere and of course by our centerpiece: Supreme Beef From Around The World.

*"There is only one original: The Original!"*

**All prices in Euro including VAT and service.**



## *Winners of World Steak Challenge*

### *A Culinary Status Symbol*

Japanese Wagyu A5-Beef has become a symbol of culinary opulence and refinement. Eating a Wagyu A5 steak is not just a meal, but an event a discovery of the finest that culinary craftsmanship has to offer. The Wagyu Japan beef is for the ultimate Wagyu beef lover who wants to belong to the few lucky ones who get to try it in their lifetime.



The True  
**Taste of *Luxury***

There are few ingredients in the world more luxurious and exclusive than Japanese Wagyu A5 beef. Akune Gold selects the finest Wagyu beef from regions of Japan such as Kagoshima, Miyazaki and Kumamoto, which are world-renowned for their quality and impressive marbling.

*The Rolex of Wagyu!!!*

# Aperitif

**Moët & Chandon Garden Spritz 1** 11,5% vol. 15  
Fine and noble combination of sparkling wine and bitter liqueur. 20cl

**Rinquinquin Aperitif a la Peche** 15% vol. 15  
Classic peach aperitif with Prosecco. 20cl

**Lillet Wild Berry** 6% vol. 10  
Lillet Blanc (5cl), Russian Wild Berry (10cl) 20cl

**Sex on the Beach** 10% vol. 14  
Vodka / Peach liqueur / Orange juice / Pineapple juice / Cranberry juice. 20cl

*An extraordinary taste for an extraordinary moment.*



*Luxury Club for you.*



**Mojito** 10% vol. 14  
Caribbean rum / Mint / Lime. 20cl

**Aperol Spritz** 8% vol. 10  
Aromatic drink with bitter orange flavour. 20cl

**San Limello - Alcohol Free** 10  
San Limello, tonic water. Alcohol-free alternative to Limoncello. 20cl

**Herber Hibiskus - Alcohol Free** 10  
Hibiscus, wild berry. Alcohol-free alternative to Aperol. 20cl

# Starters

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- Wagyu Soup** 16  
Bold, spicy, hot! Beef broth prepared according to our house recipe, made from succulent and tender Wagyu beef.
- King Prawns** 22  
King prawns served on a spicy garlic-olive sauce with baguette. A true pleasure for gourmets.  
*A true delight for gourmets*
- Fiery Mango-Feta** 19  
Super hot, super sweet and super delicious! Baked feta cheese, mango-chilli chutney, fresh spinach leaves, peppers, gratinated with cheese, served with baguette.
- Triple dip** 16  
Make your baguette happy! Three dips with oven-fresh baguette, for one or two persons.
- Prime Carpaccio** 19  
Paper-thin hand-cut prime beef, garnished with rocket, 36-month aged Parmesan, fine fig balsamic, roasted pine nuts and baguette.
- Piementos De Padrón** 10  
Spanish padron peppers / Fleur de Sel.

# Salad

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- Tomato Salad** 9  
Garden-fresh tomato salad — a blend of aromatic tomatoes, sweet pepper and red onions, refined with an emulsion of extra virgin olive oil and a fine fruity white wine vinegar.
- Mixed Salad** 10  
Garden-fresh salad selection with homemade vinaigrette of sun-ripened olive oil and a delicate fruit-balsamic reduction.
- Coleslaw Salad** 6  
Homemade coleslaw. Finely shaved and gently kneaded, in a mildly acidic vinaigrette of light balsamic vinegar and native sunflower oil — lightly sweet and savoury.
- Feta Cheese Salad** 16  
With tomatoes, cucumbers, peppers, red onions, grated feta cheese, refined with fine vinegar and olive oil.

# Main Course

## Wiener Schnitzel

33

Paper-thin pounded veal in crispy breadcrumbs. Served with a warm potato salad with a fine vinegar-oil vinaigrette, cold-stirred lingonberries and lemon.

## Pepper Filet Mignon

69

Enjoy premium Ocean Beef Fillet (approx. 200 g).100-day grain-fed for exceptional juiciness and tenderness. With a fine cognac pepper sauce (green pepper, cream, flambéed cognac) on mashed potatoes.

## Club Schnitzel

29

Juicy chicken schnitzel under a savoury crust of creamy feta, spinach leaves, peppers, onions and fine pepperoni rings. Finished with fresh tomatoes and gratinated golden brown, served with crispy potato dippers.



## Luxury Green

with fillet strips 31

mit King Prawns 28

Crisp seasonal salad leaves in a fruity balsamic vinaigrette. Refined with 36-month aged Grana Padano, roasted pine nuts and a selection of fresh fruits.

## Langostinos

59

Six wild-caught black tiger langostinos. Simply exquisite! Langostinos are reminiscent of marzipan in the bite their flavour is uniquely pure, aromatic and nutty with a hint of salt and sea. Served with basmati rice and aioli dip.

## Pike-Perch fillet

29

Crispy sautéed pike-perch fillet, refined with a fresh herb-dill velouté, served on finest basmati rice.

# The True Taste of *Luxury*

<b>Miyazaki A5 Striploin</b> Japan Winners of World Steak Challenge	5 oz each	89
<b>Wagyu Fillet</b> Australia High Quality Beef	8 oz	89
<b>Wagyu Flat Iron</b> (Carved steak) Australia High Quality Beef	8 oz	79
<b>Wagyu Striploin</b> (Carved steak) Australia World Best Striploin 2023/2024	8 oz	79
<b>Wagyu Ribeye</b> Australia World Best Ribeye 2025 for one or two people	15 oz	149



## Wagyu Beef

WAGYU BEEF - Nothing enhances the flavour more than this exclusive meat: brilliantly white fat, finest marbling, optimal fat-to-meat ratio

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## Doneness Level

<b>Bleu</b>	raw, cold centre	<b>Medium Rare</b>	slightly bloody, warm centre
<b>Rare</b>	bloody, cold centre	<b>Medium</b>	pink, warm centre

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**We are happy to serve our steaks as Surf & Turf with 4 King Prawns +14**

Additional sides and sauces available on request. All weight specifications refer to the raw weight of steaks before grilling

# Side Orders

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<b>Truffle Potato Puree</b> 12 with truffle butter.	<b>Grill Vegetables</b> 9 Sautéed seasonal vegetables
<b>French Fries</b> 7 (Pommes frites)	<b>Roasted Onions</b> 7
<b>Potato Dippers</b> 8 (Mit Homemade dip)	<b>Fresh Mushrooms</b> 8 With onions and garlic
<b>Baked Potato</b> 8 Oven-baked potato with sour cream.	<b>Garlic Bread</b> 7 As starter or side dish
<b>Corn on the Cob</b> 7 Corn kernels in garlic butter.	<b>Spinach Leaves</b> 9 With garlic and pine nuts
<b>Piementos De Padrón</b> 10 Padron peppers / Fleur de Sel	<b>Club Peppers</b> 7 Pickled peppers in garlic oil
<b>Basmati - Rice</b> 6 Fine / aromatic / Himalaya-Region	

# Sauces

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<b>BBQ Club Sauce</b> 5	<b>Trüffel Mayonaise</b> 5
<b>Hot Chili</b> 5	<b>Sour Cream</b> 5
<b>Pepper Sauce</b> 6	<b>Aioli</b> 5

# Dessert

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<b>Daily Dessert</b> 12 Please ask our staff for today's selection	
<b>Espresso Affogato</b> 7 A scoop of ice cream drizzled with hot espresso.	

# Champagne

<b>Champagne Ruinart - Blanc de Blancs</b> (France)	0.75 l / 199
<b>Champagne Ruinart Rosé Brut</b> (France)	0.75 l / 189
<b>Dom Perignon "Luminous Label"</b> (France)	0.75 l / 650
<b>Champagne Charles Gardet - Rosé</b> (France)	0.75 l / 179
<b>Moët &amp; Chandon Ice Impérial</b> (France)	0.75 l / 129
<b>Crémant de Limoux Rosé</b> (France)	0.75 l / 59



# Rosé Wine

<b>Beef Club No. 1 Rosé</b> (Germany)	0.2 l / 10 / 0.75 l / 37
<b>Rosa dei Frati</b> (Italy)	0.75 l / 49
<b>Studio by Miraval</b> (France)	0.75 l / 57
<b>Whispering Angel</b> (France)	0.75 l / 59
<b>M de Minuty</b> (France)	0.75 l / 55
<b>Château Romassan</b> (France)	0.75 l / 99

# White Wine

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<b>Beef Club No. 1 Sauvignon Blanc</b> (Germany)	0.2 l / 10 / 0.75 l / 37
<b>Beef Club No. 1 Grauburgunder</b> (Germany)	0.2 l / 10 / 0.75 l / 37
<b>Beef Club No. 1 Scheurebe-mellow</b> (Germany)	0.2 l / 10 / 0.75 l / 37
<b>Beef Club No. 1 Chardonnay</b> (Germany)	0.75 l / 45
<b>Ortolan Cuvée Prestige</b> (Austria)	0.75 l / 59



<b>Riesling Odinstal Muschelkalk</b> (Germany)	0.75 l / 79
<b>The Orange Republic “Godello”</b> (Spain)	0.75 l / 55
<b>Lugana DOC Le Creete</b> (Italy)	0.75 l / 49
<b>El Gordo del Circo “Verdejo”</b> (Spain)	0.75 l / 51
<b>Chardonnay Kendall Jackson</b> (USA)	0.75 l / 59

# Red Wine

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**Primitivo di Manduria No. 1** (Italy)

0.21 / 12 / 0.75 / 45

**Submission Red “Cuvee”** (USA)

0.21 / 10 / 0.75 / 37

**Machoman “Monastrell”** (Spain)

0.75 / 59

**Alexandar The Great “Tempranillo”** (Spain)

0.75 / 79

**The Prisoner “Pinot Noir”** (USA)

0.75 / 169

**Machete “Petite Sirah”** (USA)

0.75 / 179



**Lafage “Grenache - Mourvedre”**(France)

0.75 / 75

**Tridente Prieto Picudo** (Spain)

0.75 / 79

**Intrinsic “Cabernet Sauvignon”** (USA)

0.75 / 89

**The Hype “Cabernet-Malbec”** (USA)

0.75 / 59

**Six Eight Nine “Cuvée”** (USA)

0.75 / 69

# Hot drinks

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Espresso	3
Espresso Doppio	5
Espresso Carajillo with a shot off brandy	8
Caffe Americano	4

## Gin

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Brockman's Intensely Smooth Prem. Gin 40% vol.	13 5 cl
Ukiyo (Japan) 40% vol.	13 5 cl

## Tequila

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Padre Azul Anejo 38% vol.	14 2 cl
Padre Azul Reposado 38% vol.	12 2 cl

## Rum

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Ron Zacapa (Guatemala) 40% vol.	12 4 cl
A.H. Riise (Dänemark) 44% vol.	14 4 cl

## Scheibel - Brandy Germany

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Scheibel Prune-Brandy 35% vol.	14 2 cl
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## Whisky

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Nikka Coffey Malt (Honshu/Japan) 45% vol.	14 4 cl
Hibiki Suntory (Osaka/Japan) 46% vol.	16 4 cl

## Princ - Fine Spirits Austria

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Old Apricot 41% vol.	6 2 cl
Old Hazelnut 41% vol.	6 2 cl
Old Raspberry 41% vol.	6 2 cl

# Spirits

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<b>Ramazotti</b> 30% vol.	4cl	7
<b>Cognac Remy Martin</b> 40% vol.	4cl	14
<b>Cognac Hennessy</b> 40% vol.	4cl	14
<b>Sambuca Caffé</b> 32% vol.	4cl	6

# Longdrinks

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<b>Wodka Lemon</b> <sup>3, 11</sup>	20cl	13
<b>Gin Tonic</b> <sup>11</sup>	20cl	13
<b>Whisky Cola</b> <sup>1, 10</sup>	20cl	13

# Draft Beer

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<b>„Perfect Cut – Perfect Beer“ „Beef Club“ Beer</b> <sup>A3</sup>	0,3l	4
A classic draft lager with a golden color, fine spicy aroma and a pleasant malt sweetness.		
<b>Radler</b> <sup>A3, 3</sup> / <b>Alster</b> <sup>A3, 1, 3</sup> / <b>Krefelder</b> <sup>A3, 3, 10</sup>	0,3l	4

# Bottle Beer

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<b>Bitburger 0,0% alkohol-free</b> <sup>A3</sup>	0,3l	4
<b>Bitburger 0,0% alkohol-free Radler</b> <sup>A3, 3</sup>	0,3l	4
<b>Benediktiner Weizen unfiltered</b> <sup>A1, A3</sup>	0,3l	4
<b>Benediktiner Weizen alkohol-free</b> <sup>A1, A3</sup>	0,3l	4

# Softdrinks

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<b>Sparkling Mineral water</b>	0.25 l	3
<b>Sparkling Mineral water</b>	0.75 l	7
<b>Natural Mineral water</b>	0.25 l	3
<b>Natural Mineral water</b>	0.75 l	7
<b>Cola   Cola Zero   Fanta   Sprite</b>	0,3l	4
<b>Ice Tea Sunny Peach</b>	0,3l	4
<b>Russian Wild Berry</b>	0,2l	4
<b>American Ginger Ale</b> <sup>1</sup>	0,2l	4
<b>Bitter Lemon</b> <sup>3, 11</sup>	0,2l	4