

W^BC WAGYU BEEF CLUB

A FAMILY BUSINESS · RECKLINGHAUSEN



Luxury Club for you.

THE WORLD'S BEST BEEF



An extraordinary taste for an extraordinary moment!!!



Japanese Wagyu is one of the finest and most exclusive meat delicacies in the world. We believe everyone should taste it at least once in their life.

No Cash Payment accepted

Everything the others have – we don't!

All prices in euros, including VAT and service.



Winners of the World Steak Challenge

A Culinary Status Symbol

Japanese Wagyu A5 beef has become a byword for culinary opulence and refinement. Eating a Wagyu A5 steak it's an occasion, a discovery of the very best that the craft of cooking has to offer.



The True
Taste of *Luxury*

Doneness

Bleu	raw, cool centre	Medium Rare	warm red centre
Rare	red, cool centre	Medium	pink, warm centre

Starters

Wagyu Soup

Small 9 Regular 16

Rich, aromatic, piping hot! Beef broth made to our own house recipe with succulent, tender Wagyu beef

King Prawns

24

King prawns / garlic-olive sauce / baguette.

A true delight for the discerning palate

Bruschetta “Club Art”

10

Freshly toasted baguette / tomatoes / onions / olive oil / garlic chilli chutney / fresh baby spinach / gratinated

Fiery Mango & Feta

19

Super hot / super sweet / super delicious! Baked feta / peppers / mango - with cheese / baguette.

Dip Times Three

16

Make your baguette happy! A trio of dips with oven-fresh baguette / for one or two.

Prime Carpaccio

21

Wafer-thin, hand-cut prime beef / rocket / fine fig balsamic / 36-month-aged Grana Padano / toasted pine nuts / baguette.

Garlic Bread

7

As a starter or a side

Salad

Tomato Salad

9

Garden- fresh tomatoes / sweet peppers / red onions

Mixed Salad

10

A medley of leaves with our house vinaigrette of sun - ripened oil and a delicate fruit - balsamic reduction.

Feta Cheese Salad

16

Tomatoes / cucumber / peppers / red onions, crumbled feta / finished with fine vinegar / olive oil

The True Taste of *Luxury*

Wagyu A5 Striploin	Japan	200 g	129
Winners of the World Steak Challenge · for two or three people		500 g	319
Wagyu Fillet	Australia	200 g	89
High-quality beef		300 g	129
Wagyu Flat Iron	(carved steak) Australia	250 g	79
High-quality beef		350 g	109
Wagyu Ribeye	Australia	400 g	149
World's Best Ribeye 2025 · for two people		600 g	219

All steaks available surf & turf with 4 king prawns +16

All weights refer to the raw steak before grilling.

Side Orders

Pimientos de Padrón	10	Truffle Potato Purée	12
Blistered peppers / fleur de sel		Mashed potato with truffle butter	
Fine Green Beans	9	French Fries	7
Green beans / bacon / onions		Potato	
Fresh Mushrooms	8	Crispy Onions	7
Onions / garlic		Roasted onions	
Corn on the Cob	7	Baked Potato	8
Sweetcorn / garlic butter		Jacket potato / sour cream	
Spinach Leaves	9	Fried Potatoes	8
Garlic / pine nuts		Pan-fried potatoes / bacon / onions	

Sauces

BBQ Club Sauce	6	Truffle Mayonnaise	6
Hot Chili	6	Sour Cream	6
Pepper Sauce	6	Aioli	6

Main Course

Pablo's Taste New Zealand 59
Ocean Beef rump steak / creamed chanterelles / pan-fried potatoes / bacon / onions

Kaia's Supreme Galicia 35
Stuffed corn-fed chicken breast / pesto / mozzarella / spinach / baked potato

Mia's Wagyu Choice for two people 209
Miyazaki A5 Japan striploin 200 g / Wagyu Australia flat iron 250 g
Carved at the table / two sides of your choice /
For everyone who loves the extraordinary!



Pepper Fillet New Zealand 79
Ocean Beef fillet mignon (Black Angus) / cognac - pepper sauce / mashed potato

Wiener Schnitzel Small 23 Regular 33
Veal escalope / pan-fried potatoes / bacon / onions / lingonberries / lemon

Luxury Green
Crisp seasonal leaves / homemade vinaigrette / fresh fruit / 36 month -
aged Grana Padano / toasted pine nuts.

with king prawns 31 / with corn-fed chicken 27 / with sliced fillet 35

Dessert

Dessert of the Day 14 **Espresso Affogato** 8
Please ask your server Scoop of ice cream / double espresso

Lemon Sorbet 15 **Soufflé** 12
With vodka & prosecco Soufflé / ice cream / fruit

Aperitif

Moët & Chandon Garden Spritz	11,5 % vol.	20 cl	15
Lillet Wild Berry	6 % vol.	20 cl	10
Aperol Spritz	8 % vol.	20 cl	10
Limoncello Spritz	10 % vol.	20 cl	10
Martini Bianco	14.4 % vol.	5 cl	8
Dry Hibiskus - alkohol - free		20 cl	10

Champagne

Champagne Ruinart - Blanc de Blancs	(France)	0.375 / 99 / 0.75 l / 199
Champagne Ruinart Rosé Brut	(France)	0.375 / 89 / 0.75 l / 189
Dom Pérignon “Luminous Label”	(France)	0.75 l / 650
Champagne Charles Gardet - Rosé	(France)	0.75 l / 179
Moët & Chandon Ice Impérial	(France)	0.75 l / 139
Crémant Rosé	(France)	0.75 l / 69

Rosé Wine

Beef Club No. 1 Rosé	(Germany)	0.2 l / 10 / 0.75 l / 37
Whispering Angel	(France)	0.2 l / 16 / 0.75 l / 59
Studio by Miraval	(France)	0.75 l / 57
M de Minuty	(France)	0.75 l / 55
Château Romassan	(France)	0.75 l / 99

Red Wine

Primitivo di Manduria No. 1 (Italy)	0.2 l / 12 / 0.75 l / 45
Submission Red “Cuvée” (USA)	0.2 l / 10 / 0.75 l / 37
Machoman “Monastrell” (Spain)	0.75 l / 59
Alexandar The Great “Tempranillo” (Spain)	0.75 l / 79
The Prisoner “Pinot Noir” (USA)	0.375 l / 85 / 0.75 l / 169
Machete “Petite Sirah” (USA)	0.75 l / 179
Painted Scars “Grenache – Syrah” (France)	0.75 l / 87



Lafage “Grenache – Mourvèdre” (France)	0.75 l / 75
Opus One 2018 “Cuvée” (USA)	0.75 l / 1100
Tridente Prieto Picudo (Spain)	0.75 l / 79
Intrinsic “Cabernet Sauvignon” (USA)	0.75 l / 89
The Hype “Cabernet-Malbec” (USA)	0.75 l / 59
Six Eight Nine “Cuvée” (USA)	0.75 l / 69

White Wine

Beef Club No. 1 Sauvignon Blanc (Germany) 0.2 l / 10 / 0.75 l / 37

Beef Club No. 1 Pinot Gris (Germany) 0.2 l / 10 / 0.75 l / 37

Beef Club No. 1 Scheurebe-off dry (Germany) 0.2 l / 10 / 0.75 l / 37

Ortolan Cuvée Prestige (Austria) 0.75 l / 59



Riesling Odinstal Muschelkalk (Germany) 0.75 l / 79

The Orange Republic “Godello” (Spain) 0.75 l / 55

Lugana DOC Le Creete (Italy) 0.75 l / 49

El Gordo del Circo “Verdejo” (Spain) 0.75 l / 51

Hot drinks

Espresso	3
Double Espresso	5
Espresso Carajillo	8
with a splash of brandy	
Caffè Americano	4

Edelbrände

Princ Old Apricot	4c l	14
Princ Hazelnut	4c l	14
Princ Raspberry	4c l	14
Scheibel Prune Brandy	2c l	14
Scheibel Moor Pear	4c l	14

Gin

Brockman's Gin	5c l	15
Ukiyo (Japan)	5c l	16

Whisky

Nikka Coffey Malt	4c l	16
Hibiki Suntory	4c l	18

Tequila

Padre Azul Añejo	2c l	18
Padre Azul Reposado	2c l	16
Mezcal Clase Azul	2c l	45

Rum

Ron Zacapa	4c l	16
A.H. Riise	4c l	16
Bumbu Rum	4c l	12

Spirits

Ramazzotti	4cl	8
Cognac Rémy Martin	4cl	18
Cardenal Mendoza	4cl	18
Sambuca Caffé	4cl	8

Longdrinks

Wodka Lemon	20cl	13
Gin Tonic	20cl	13
Whisky Cola	20cl	13

Draft Beer

„Beef Club“ Beer ^{A3}	0,3l	5
Radler ^{A3, 3}	0,3l	5
Alster ^{A3, 1, 3}	0,3l	5
Krefelder ^{A3, 3, 10}	0,3l	5

Bottle Beer

Alcohol-free Pilsner	0,3l	4
Alcohol-free Radler	0,3l	4
Unfiltered Wheat Beer	0,5l	7
Alcohol-free Wheat Beer	0,5l	7

Softdrinks

Sparkling water	0.25 l	3
Sparkling water	0.75 l	8
Natural water	0.25 l	3
Natural water	0.75 l	8

Cola Cola Zero Fanta	0.3 l	4
Ice Tea Sunny Peach	0.3 l	4
Wild Berry	0.2 l	4
Bitter Lemon	0.2 l	4



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