#### SPECIALITIES OF THE HOUSE

95. Argentine Steak Platter (for two)
with pan-fried vegetables,
broccoli, rosemary potatoes,
croquettes, rice and
salad buffet

Our speciality platters can also be extended to several diners.

97. "Rustica" Platter (for two)
Rump steak, strips of turkey, veal steak, with croquettes, rice, French fries, broccoli and salad buffet

68,-

35,-

24,-

9. Haus-Platter (for two)
Filet of beef, filet of lamb,
rack of lamb, filet of turkey,
served with pan-fried
vegetables, broccoli,
rosemary potatoes,
croquettes, rice and
salad buffet

We served our platters with Sauce Béarnaise.

### **GRILL SPECIALITIES**

100. Gourmet Platter
Three different medallions
(turkey, pork and beef)
with Sauce Béarnaise, fried
potatoes and salad buffet

101. Pork filet medallions 26,-3 medallions with chanterelles in cream sauce, with croquettes and salad from the buffet

103. Hamburger Steak "Greek Art" 21,(Beef) filled with sheep's
cheese, served with
French fries, pepper sauce
and salad buffet

104. **Grill-Platter**(different medallions)
Potato chips, sour cream and salad buffet

105. Rump Steak "Special" 31,Rump steak filled with ham
and cheese, served with
papa asada and
salad buffet

106. Steak & Lamb
Rump steak 200 g, 2 pieces
rack of lamb, beans with
bacon, rosemary potatoes
and salad buffet

107. Rustica Skewer 21,-Pork filet with roast onions, Potato chips, sour cream and salad buffet

108. Rustica Platter
Rump steak, veal steak,
2 pieces rack of lamb, herb
butter, served with pan-fried
vegetables, rosemary potatoes
and salad buffet

# INTERNATIONAL DISHES

21,-

23,-

28. Original Viennese Schnitzel 28,-(of veal) with fried potatoes, cranberries and salad buffet

111. Schnitzel "Viennese Art" 2
(of pork)
with chanterelles in cream
sauce, with fried potatoes
and salad buffet

112. Veal Medallions

à la maison

Three medallions with

Chanterelles in cream sauce,
served with hash browns
and salad buffet

113. Cordon bleu
(of pork)
filled with ham and cheese,
served with rosemary
potatoes and salad buffet

115. Sliced veal 29,"Zurich style"
with hash browns
and salad buffet

116. **Veal Liver**with princess beans, served
with bacon, rosemary
potatoes and salad buffet

117. Classic Burger 17,5

Beef Black Angus with salad, tomatoes, cucumbers, served with French fries salad buffet

118. Madagascar Platter
Three pork medallions,
with zucchini and sauce
Hollandaise, princess beans
with bacon, served with
croquettes and salad buffet

#### **VOUCHERS**

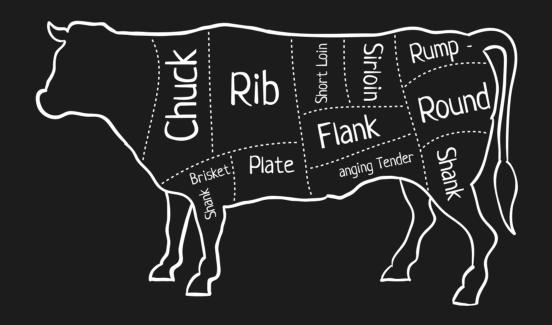
Vouchers to hand out to your friends, apprentices or business partners making for unforgettable moments at our restaurant.



Wishing you Bon Appetit and a Pleasant Stay

Family Tomas & Team

### WHERE DOES WHICH STEAK COME FROM



#### RUSTICA

Steakhaus & Restaurant

Elberfelder Str. 71 · 58095 Hagen
Telefon: 023 31 - 22 45 4 · Telefax: 023 31 - 22 48 4

E-Mail: info@steakhaus-rustica.de · Internet: www.steakhaus-rustica.de

#### **Opening Hours:**

Mondays – Saturdays 11.30 AM to 3 PM and 5.30 PM to 11 PM Sundays and Holidays Open Throughout.

**All dishes also as take-away.**All Prices Include Service Charge and VAT

Concept & Druck
www.colourfactory.de wersers of N T UR
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Steakhaus & Restaurant

established in 2005

www.steakhaus-rustica.de

01. Beef Soup 06. Onion Soup 5,-6,with Noodles 02. Tomato Soup 5,-

with basil

08. Smoked filet of Salmon 11,-14. Escargots 11,-Half a dozen, with toast and butter à la maison 09. Platter "Mediterran" 16,-Spanish ham and Cheese 15. Scampi "Provençale" 13,in a class of ist own served with baguette 16. **Camembert** (baked) 11,-10. **Beef Carpaccio** 13,with butter, toast and served with baguette cranberries 12. Calamari "Mediterranean style" 18,-17. Hot Greek Cheese served with baguette 11,-Sheep's cheese with 13. Buffalo mozzarella olive oil gratinated 11,with sliced tomato, finely dressed with balsamico vinegar and olive

# SALADS & VEGETARIAN DISHES

24,-

18,-

34,-

18. Salad Platter with filet of **Turkey Breast** Crunchy salad, tomatoes, cucumbers, fresh fruit and american dressing 21. Salad plate with prawns 24,and sheep's cheese

oil, served with baguette

Crunchy salad, tomatoes, cucumbers, fresh fruit, and american dressing

22. Salad Platter "Torero" Crunchy salad, tomatoes, cucumbers, fresh fruit, american dressina and sliced rump steak

13,-25. The Three Classics Papa asada, mushroom heads and salad buffet

26. Vegetable Platter 15,-A blend of paprika, onions, champions and zucchini served with papa asada

36. Tagliatelle al Tartufo 21,with truffle cream sauce and Grana Padano cheese

> On request we serve you our salads with olive oil and Balsamic.

Baguette is served with all salad platters.

### **SMALL IS BEAUTIFUL**

29. Turkey Steak grilled with Herb Butter, Pan-fried Vegetables and salad buffet

30. Strips of Turkey grilled 19,with spinach, fried potatoes Bernese style and salad buffet

Filet of Pikeperch 23,-31. in mustard sauce with rosemary potatoes and salad buffet

33. Veal Medaillons 23,-Medaillons of veal filet in pepper sauce, served with rosemary potatoes and salad buffet

# LAMB DISHES

34. Filet of Lamb with princess beans with bacon, rosemary potatoes, garlic cream sauce and salad buffet

35. Rack of Lamb 37,with princess beans, bacon, fried potatoes and salad buffet

# STEAKS & MORE

**US PRIME BEEF** 

125. Small / Lady's Cut 300 g

Gentlemen's Cut

127. XXL / Big Boy's Cut 500 g

**US PRIME BEE** 

128. Small / Lady's Cut 250 g

Gentlemen's Cut

**English:** Rare

herb butter.

How can we grill your steak?

Well Done: Grilled to perfection

All our steaks are served

with salad buffet and

98. Chateaubriand 144,-

**"Bristol"** 1.000 g

Medium: Grilled to pink

**Tenderloin** 

47,-

400 g

400 g 61,-

**Roast beef** 

126. Big /

129. Big /

#### ARGENTINA PRIME BEEF

prime Quality · Rio Platense-Black Label

Bife de Cuadril (Hip Steak) 53. Mediano 200 g 20,-Grande 300 g 28,each additional 100 g 9,-

**Bife de Chorizo** (Rump Steak) 55. Mediano 200 g 28,-

300 g

37,-

13,-

each additional 100 g weight we charge

Grande

56.

weight we charge

Bife de Lomo (Filet Steak) 57. Mediano 200 g 31,-58. Grande 300 g 43,each additional 100 g 15,-

> Bife Ancho (Entrecôte with marbled fat)

each additional 100 g

weight we charge

weight we charge

Mediano 300 g 30,-Grande 400 g 40,-

Our tips

96. Chateaubriand 82,-"Bristol"

(For Two, approx. 500 g filet of beef)

with pan-fried vegetables, rosemary potatoes, croquettes, Mushroom Caps and salad buffet

110. Ibérico-Karree The Iberian pig mainly feeds of acorns 24,-

114. Kalbskarree

The front back piece with the bones 34,-

27,-

41,-

27,-

130. **T-Bone Steak** 

500 - 600 g Hereford Prime Quality Irland 38,-

27,-

Dorade Royal 1 pc, approx. 400 g with rosemary potatoes, spinach and salad buffet

41. Sole 1 pc., approx. 400 g with rosemary potatoes, spinach and salad buffet

Filet of Salmon in dill sauce with rosemary potatoes, Broccoli and salad buffet

On request also served as a filet ...

Calamari "Mediterranean Art" 27,grilled whole calamari with rosemary potatoes, spinach and salad buffet

Grilled Scampi with buttered rice, Sauce Tartare and salad buffet

68,-27. **Fish Platter** (for two) Dorade Royal, scampi, calamari, filet of salmon, served with rosemary potatoes, spinach and salad buffet. Garlic oil and Sauce Tartare is served with the platter

#### EVTDAC END NIID CTEAKC

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61.	Herb Butter	2,-	71.	Papa asada (foil-wrapped potato	5,-
62.	Garlic Bread	3,-		with sour cream)	
64.	Princess Beans with Bacon	5,-	72.	French Fries	5,-
65.	Leafy Spinach	5,-	24.	French Fries (from the sweet potato)	6,-
66.	Roast Onions	5,-	04.	Truffle fries	8,-
67.	Mushroom Caps	5,-	63.	Rosemary Potatoes	5,-
68.	Pan-fried Vegetables (a mix of paprika, onions and mushrooms)	6,-	73.	Potato Chips with Sour Cream	6,-
69.	Chocolo (cob of sweet corn)	4,-	74.	Croquettes	5,-
	Broccoli	5,-	75.	Fried Potatoes with bacon	5,-
70.	proccoii	J, <del>-</del> 	76.	Rösti (fried potatoes Bernese style)	5,-
			77.	Rice	5,-
	SAUCES				
78. 79. 80. 81. 82.	Sauce Hollandaise Sauce Béarnaise Pepper Sauce Chanterelles in Cream Sauce Mushroom Caps in cream Sauce	3,- 3,- 3,- 8,- 6,-	83. 84. 85. 86. 07.	Garlic Sauce Garlic in Oil Sour Cream Ajvar Gorgonzola Sauce	3,- 2,5 2,5 2,5 4,-

### **STEAK EXCHANGE**

87. Rump Steak "Tirol"

	with fried potatoes, French fries and salad buffet		
8.	Pepper Rump Steak in pepper sauce, rosemary potatoes and salad buffet	32,-	93.
9.	Garlic Rump Steak with garlic sauce, sweet potato French fries and salad buffet	32,-	94.
0.	Filet Steak "Mushroom" with Sauce Béarnaise, fresh mushrooms, fried potatoes and salad buffet	37,-	121.

#### 91. Pepper Filet Steak 35,with pepper sauce, rosemary potatoes and salad buffet

92.	Filet Steak "Gorgonzola"
	with gorgonzola sauce,
	potato chips, sour cream
	and salad buffet

35,-

37,-

37,-

38,-

25,-

93.	Filet Steak "Maître de Hotel"
	with papa asada, broccoli
	and salad buffet

Enfrecote "Classic" 300 g
(with marbled fat)
with herb butter, beans with
bacon, rosemary potatoes
and salad buffet

121.	Surf & Turf
	Filet Steak 200 g with
	2 pieces King Prawns, Papa
	asada and salad buffet

#### **POULTRY**

23,-

46. Turkey Steak "Adria" with mushrooms, Sauce Béarnaise and baked cheese, served with croquettes and salad buffet

47.	Shredded Turkey	21,-
	with mushrooms, served with	
	buttered rice and salad buffet	

0.	Turkey Steak "Mozzarella"
	filled with mozzarella and
	spinach, served with potato
	chips, sour cream and
	salad buffet