



ENGELSKIRCHEN · LOOPE

FOOD & DRINKS MENU

Croatian tradition meets international cuisine

Steaks · Grilled specialities · Fresh fish

CELEBRATE WITH US · UP TO 120 GUESTS

For your occasions – just get in touch

OPENING HOURS

Monday	17:30 – 22:00
Tuesday	Closed
Wednesday – Friday	17:30 – 22:00
Saturday	12:00 – 14:30 · 17:30 – 22:00
Sunday	12:00 – 15:00 · 17:00 – 21:00

STARTERS

6. GARLIC BREAD ^{A,G,I}

with sour cream dip / 5,90

8. BAKED SHEEP'S CHEESE ^G

on tomatoes and peppers with olive oil, served with bread / 10,90

9. GAMBAS PICANTE ^{A,B,G,I}

in house sauce, with garlic, served with bread / 13,90

10. GOAT'S CHEESE ^{A,G,H}

baked with honey and walnuts, served with bread / 10,90

11. BEEF CARPACCIO ^{A,G}

slices of beef fillet on balsamic dressing, with grated Parmesan, capers and rocket, served with bread / 14,90

SOUPS

13. CHICKEN SOUP ^{A,G}

/ 6,50

14. SOUP OF THE DAY ^I

/ 6,50

SALADS & MORE

16. BEEF FILLET SALAD ^{G,J}

mixed salad with homemade vinaigrette, strips of fillet and rump steak, Mediterranean vegetables and Parmesan / 19,90

17. CHEF'S SALAD ^{G,I,J}

mixed salad with homemade vinaigrette, chicken strips, fried potatoes and Parmesan / 17,90

19. VEGETABLE PLATTER ^{G,I}

colourful pan-fried vegetables, baked potato with sour cream and a side salad / 18,90

21. TAGLIATELLE WITH PRAWNS ^{A,B,G}

fresh ribbon pasta with prawns and cherry tomatoes in a Parmesan cream sauce, with a side salad / 19,90

FOR OUR LITTLE GUESTS

For children only

51. MAYA THE BEE ^{A,C,G}

breaded chicken escalope with fries / 9,50

53. COWBOY ^I

4 cevapcici with fries / 9,50

FOR OUR SENIOR GUESTS

22. GENTLEMEN'S PLATE ^{G,I}

2 pork fillet medallions with pepper sauce and fried potatoes / 17,90

23. LADIES' PLATE ^{C,G,I}

chicken steak and tropical fruit gratinated with hollandaise sauce and cheese, with croquettes and vegetables / 18,50

24. MINI FILLET STEAK · 130G ^{G,I}

with fresh mushrooms in a creamy pepper sauce and fried potatoes / 25,90

These dishes are served with a side salad

NEW ZEALAND LAMB

25. LAMB RUMP ^I

with fresh garlic, green beans and fried potatoes / 25,90

26. MIXED LAMB PLATE ^I

steak and cutlet with fresh garlic, green beans and fried potatoes / 28,90

27. LAMB CUTLETS ^I

from the rack, with fresh garlic, green beans and fried potatoes / 30,90

These dishes are served with a side salad

CHICKEN

38. "INDIA" PAN ^G

sliced chicken with tropical fruit in a delicate curry cream sauce, with buttered rice / 19,90

39. ESCALOPE VIENNESE STYLE ^{A,C,G}

breaded, with fries / 17,90

40. ESCALOPE WITH MUSHROOMS ^{A,C,G,I}

breaded, with creamy mushroom sauce and fries / 20,90

42. PLAIN CHICKEN STEAK ^G

grilled, with herb butter and baked potato with sour cream / 18,90

These dishes are served with a side salad

PORK

43. CORDON BLEU ^{A,C,G · 1,2,3}

pork fillet filled with ham and cheese, breaded, with fries / 21,90

44. ZAGREB PLATE ^{A,C,G,I · 1,2,3}

pork fillet filled with ham and cheese in a creamy garlic sauce, with fried potatoes / 21,90

45. ZHIVAGO PLATE ^{A,C,G,I}

pork fillet with creamy mushroom sauce, croquettes and vegetables / 21,90

46. MARCO POLO ^{G,I · 1,2,3}

pork fillet gratinated with ham, béarnaise sauce and cheese, with fried potatoes / 21,90

These dishes are served with a side salad

ARGENTINISCHER BLACK ANGUS



FROM THE HOT-STONE GRILL

Raised on wide pastures, grain-finished – giving the fine marbling that ensures tenderness and full flavour. All from one source: from feed to processing. Grilled over glowing stone – strong crust, juicy core.

HOW WOULD YOU LIKE YOUR STEAK?

Rare • bloody

Medium • pink

Well done • cooked through

SIDE DISHES

100. FRIES	4,00
101. CROQUETTES	4,00
103. FRIED POTATOES	4,00
102. BAKED POTATO	5,00
110. CHARD POTATOES	4,00
106. BUTTERED RICE	4,00
105. DJUVEC RICE	4,00
104. VEGETABLES	4,00
109. GREEN BEANS	4,00
111. ROASTED MUSHROOMS	4,00
112. FRIED ONIONS	4,00
107. SIDE SALAD	4,90
108. HERB BUTTER	2,50

SAUCES & DIPS

113. MUSHROOM SAUCE	4,00
114. PEPPER SAUCE	4,00
115. HOLLANDAISE	4,00
116. BÉARNAISE	4,00
117. AJVAR	2,50
118. CREAM SAUCE	4,00
119. SOUR CREAM	3,00

29. RUMP STEAK ^G

GRAIN FED BEEF

with herb butter and baked potato with sour cream

200 g 27,90 300 g 35,90 400 g 41,90

30. FILLET STEAK ^G

GRAIN FED BEEF

with herb butter and baked potato with sour cream

200 g 33,90 300 g 43,90 400 g 51,90

31. "AM FELS" PAN ^{G,I}

GRAIN FED BEEF

rump and fillet strips, peppers and fresh mushrooms in a fiery pepper salsa, with buttered rice

200 g 24,90 300 g 32,90 400 g 38,90

33. ROAST BEEF WITH ONIONS ^{A,G}

GRAIN FED BEEF

rump steak with fresh roasted onions and fried potatoes

200 g 28,90 300 g 36,90 400 g 42,90

35. FILLET STEAK MADAGASCAR ^{G,I}

GRAIN FED BEEF

with pepper sauce and fried potatoes

200 g 33,90 300 g 43,90 400 g 51,90

36. FILLET STEAK WITH MUSHROOMS ^{A,G,I}

GRAIN FED BEEF

with creamy mushroom sauce, croquettes and vegetables

200 g 33,90 300 g 43,90 400 g 51,90

37. RUMP STEAK "SPECIAL" ^{G,I}

GRAIN FED BEEF

with roasted mushrooms and a touch of béarnaise sauce, with fries

200 g 28,90 300 g 36,90 400 g 42,90



SURF & TURF

Turn your steak into Surf & Turf – add 2 prawns +5,00

These dishes are served with a side salad

FROM THE GRILL

54. CEVAPCICI ^I

homemade minced-meat rolls with fries and djuvec rice / 19,90

55. RAZNJICI

pork skewers with fries and djuvec rice / 19,90

56. SHEPHERD'S-STYLE MINCED STEAK ^{G,I}

filled with sheep's cheese, with fries and djuvec rice / 20,90

57. MIXED GRILL PLATTER ^I

cevapcici, loin steak, minced steak and raznjici, with djuvec rice and fries / 22,90

58. CALF'S LIVER ^{A,G,I}

with fresh roasted onions, fries and djuvec rice / 21,90

59. "MERRY BOSNIAN" ^{A,C,G,I · 1,2,3}

rump steak filled with ham and cheese, with fries and djuvec rice

200 g 28,90 300 g 36,90 400 g 42,90

These dishes are served with a side salad

FRESH FISH

60. PIKE-PERCH FILLET ^{D,G · 12}

with olive oil and herb butter, with chard potatoes and garlic / 22,90

61. SALMON FILLET ^{D,G · 12}

with herb butter and baked potato with sour cream / 22,90

62. BLACK TIGER PRAWNS ^B

grilled, with fresh garlic and olive oil, with chard potatoes / 25,90

63. FISH PLATTER ^{B,D,G · 12}

assorted fish fillets and 2 prawns in herb butter, with chard potatoes and garlic / 27,90

These dishes are served with a side salad

DESSERTS

64. PANCAKES WITH CHOCOLATE ^{A,C,G}

/ 6,50

65. PANCAKES WITH JAM ^{A,C,G}

/ 6,50

66. ICE CREAM WITH HOT CHERRIES ^{C,G · 11}

with vanilla ice cream and cream / 8,90

67. GOURMET PANCAKE ^{A,C,G · 1}

wafer-thin pancake with chocolate, filled with vanilla ice cream, decorated with fruit and cream / 9,50

68. CRÈME BRÛLÉE ^{C,G}

with a caramelised sugar crust / 7,50

69. LAVA CAKE ^{A,C,G · 1}

warm chocolate soufflé with a molten centre, with vanilla ice cream and cream / 9,50

70. SEMIFREDDO ^{A,C,G,H · 1}

airy like a mousse, creamy like ice cream, with caramelised almonds and homemade caramel sauce on a biscuit base / 9,50

COFFEE & HOT DRINKS

ESPRESSO ⁵ 2,50

CUP OF COFFEE ⁵ 2,70

DOUBLE ESPRESSO ⁵ 3,50

ESPRESSO MACCHIATO ⁵ 3,00

CAPPUCCINO ⁵ 3,50

HOT CHOCOLATE 3,50

CAFÉ AU LAIT ⁵ 3,80

LATTE MACCHIATO ⁵ 3,90

CUP OF TEA

Mint · Camomile · Herbal · Black · Fruit · Green / 3,00

ALLERGENS & ADDITIVES

Allergens: ^A Cereals containing gluten · ^B Crustaceans · ^C Eggs · ^D Fish · ^E Peanuts · ^F Soy · ^G Milk/Lactose · ^H Tree nuts · ^I Celery · ^J Mustard · ^K Sesame · ^L Sulphur dioxide/sulphites · ^M Lupin · ^N Molluscs

Additives: ¹ with colouring · ² with preservative · ³ with antioxidant · ⁴ with flavour enhancer · ⁵ contains caffeine · ⁶ with sweetener · ⁷ sulphured · ⁸ with phosphate · ⁹ source of phenylalanine · ¹¹ stone fruit (may contain pits) · ¹² fish fillet (may contain bones) · ³⁵ for immediate consumption

Note: Our fried potatoes are prepared with bacon, onions and corn flour (gluten-free).

APERITIFS

SHERRY DRY 5cl	4,90
MARTINI BIANCO 5cl	4,90
GLASS OF SPARKLING WINE 0,1l	4,90
CAMPARI ORANGE 0,2l	7,90
APEROL SPRITZ 0,2l	7,90
LILLET BERRY 0,2l	7,90
TANQUERAY GIN TONIC 0,25l	9,90

SOFT DRINKS

COCA-COLA 0,3l	3,70
COCA-COLA ZERO 0,33l btl.	4,00
FANTA 0,3l	3,70
SPRITE 0,3l	3,70
SPEZI 0,3l	3,70
FASSBRAUSE 0,33l btl.	3,80
CLOUDY APPLE SPRITZER 0,33l btl.	4,00
ICED TEA, PEACH 0,33l btl.	3,90
RHUBARB LEMONADE 0,33l btl.	4,00
ORANGE JUICE 0,2l btl.	3,50
APPLE JUICE 0,2l btl.	3,50
BITTER LEMON 0,2l btl.	3,30
TONIC WATER 0,2l btl.	3,30
TÖNNISSTEINER 0,25l btl.	3,20
TÖNNISSTEINER 0,75l btl.	6,70

WHISKY

JOHNNY WALKER 2cl	3,80
JACK DANIEL'S 2cl	3,80
CHIVAS REGAL 2cl	4,00

COGNAC & WEINBRAND

ASBACH URALT 2cl	3,00
HENNESSY V.S.O.P 2cl	4,00
RÉMY MARTIN V.S.O.P 2cl	4,50

BEERS

FRÜH KÖLSCH 0,2l	2,30
FRÜH KÖLSCH 0,3l	3,30
FRÜH KÖLSCH ALCOHOL-FREE 0,33l btl.	3,60
ERZQUELL PILS 0,3l	3,40
BERGISCHES LANDBIER 0,3l	3,50
BERGISCHES LANDBIER ALCOHOL-FREE 0,33l btl.	3,60
PAULANER HEFEWEIZEN 0,5l	5,70
PAULANER HEFEWEIZEN ALCOHOL-FREE 0,5l btl.	5,70
MALT BEER 0,3l btl.	3,30

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SPIRITUOSEN

WILLIAMS PEAR BRANDY 2cl	3,20
LINIE AQUAVIT 2cl	3,20
BERGISCHE NUSS 2cl	3,20
MALTESER 2cl	2,70
BARAK PALINKA 2cl	2,70
GRAPPA 2cl	2,70
VODKA 2cl	2,50
SLIVOVIC 2cl	2,50
OUZO 2cl	2,50
JULISHKA 2cl	2,50

LIQUEURS & BITTERS

SAMBUCA 2cl	2,50
JÄGERMEISTER 2cl	2,50
FERNET BRANCA 2cl	2,50
PELINKOVAC 2cl	3,00
BAILEYS CREAM 4cl	4,90
RAMAZZOTTI 4cl	4,90
AVERNA 4cl	4,90
LICOR 43 ON ICE 4cl	4,90
VIŠNJEVAC 4cl	4,90



0,2 l

0,75 l

RED WINES

CAVAZZA, MERLOT · VENETO, ITALY	6,90	
fruity aroma of ripe red berries, smooth, elegant and well balanced · dry		
PLAVAC · CROATIA	6,90	23,00
delicately dry, light wine		
KADARKA · NORTH MACEDONIA	6,90	23,00
round and soft, fine gentle aroma · sweet		
CASA CARMELA, SEMI-DULCE · SPAIN	7,00	24,00
fruity with balanced sweetness, off-dry		
SEÑORA DE AYANZ, TEMPRANILLO · NAVARRA	7,00	24,00
fruit and tannin with berries, a juicy young Spaniard		
DON FILIPPO, PRIMITIVO · PUGLIA	8,00	28,00
intense notes of red fruit, soft and round		

ROSÉ WINES

SEÑORA DE AYANZ, GRENACHE · NAVARRA	6,90	23,00
refreshing fruit, light and easy · dry		
WILDNER, SPÄTBURGUNDER ROSÉ	7,30	25,00
fruity aromas of wild berries, strawberries and cherries		
CÀ DEI FRATI ROSA CUVÉE DOC	10,90	35,00
wild strawberries, raspberries, cherries and floral notes		

WHITE WINES

CAVAZZA, PINOT GRIGIO · VENETO	6,90	
fresh, with tropical fruit aroma · dry		
KARL PFAFFMANN, GRAUBURGUNDER · PFALZ	6,90	23,00
juicy and invigoratingly fresh, long finish · dry		
KARL PFAFFMANN, RIESLING · HERRENBERG	7,00	24,00
bold fruit and a delicate sweet smoothness · off-dry		
JAVIER SANZ, VERDEJO · RUEDA, SPAIN	7,30	25,00
fresh, very aromatic, tropical fruit · off-dry		
JAVIER SANZ, SEMIDULCE · RUEDA, SPAIN	7,70	26,00
fresh, with melon and pineapple aromas · sweet		
CÀ DEI FRATI LUGANA DOC	10,90	36,00
Trebbiano, fresh, dry and expressive, citrusy with almond notes		
WHITE WINE SPRITZER	5,90	

SPARKLING WINE

SIGNIFICA · RHEINHESSEN, SEKT	28,00
fruity and mild · dry	