

THE Legacy

WELCOME TO THE LEGACY BAR & GRILL

We proudly present our smoked specialities: Juicy spare ribs St. Louis Cut and tender pulled pork. Smoked for a minimum of eight hours in spicy flavour of 100% hickory wood. Spare Ribs and Pulled Pork rest 24 hours in a barbecue marinade to develop their delicate taste, created by Executive Chef Sven Frambach.

Spare ribs receive final touch inside the Fire Magic Smoker, heated with wood charcoal. It has been imported from the US, a rarity in Europe.

Great to have you here!

YOUR HOSTS

JAVIER VILLACAMPA
Host & Restaurant Manager

SVEN FRAMBACH
Executive Chef

AHMET AYBERK
Bar Manager

SMALL IN SIZE BUT AWESOME	
PIMIENTOS DE PADRON WITH SEA SALT	5
FRESH KALAMATA OLIVES	4
WARM PEPPERS-SAGE-BRUSCHETTA	5
Aioli Frankfurt style	
A TASTE OF LEGACY	12
pimientos Kalamata olives bruschetta	
SOUP KITCHEN	
BRETON FISH SOUP	10
freshly sliced Parmesan cheese	
WHITE TOMATO-VANILLA-MACCHIATO	8
THE LEGACY SOUP	7
varying	
LEGACY STARTERS	
THE LEGACY SMOKED PULLED PORK 100g	10
farmhouse salad trilogy of sauces	
THE LEGACY SMOKED SPARE RIBS, 250g	14
<i>...IMAGINE THE TENDERNESS OF THE JUICY ST. LOUIS CUTS</i>	
farmhouse salad trilogy of sauces	
TUNA TATAR	16
buffalo mozzarella mango pomegranate	
THE LEGACY SALAT	10
leaf salad red grapes sunflower seeds sprouts balsamico or French dressing	
ON TOP	
· chicken stripes	4
· roasted Saltimbocca from sheep's milk cheese	6
· five king prawns	9

SHARING IS CARING
ALL STARTES WILL BE SERVED IN FAMILY STYLE

BEST FROM THE FIELD

VEGETARIAN

TRUFFLED TAGLIATELLE

Oyster mushrooms | freshly sliced truffle
from bella Italia (daily price per 1g)

18

SAFFRON RISOTTO

green asparagus | peas | snow peas

16

VEGAN

PUMPKIN-CHICKPEA-RAGOUT

coconut milk | fenugreek | black Venere rice

19

BEST FROM THE WATER

GRILLED TUNA STEAK, 200g

– medium rare –

basil emulsion | rosemary potatoes | snow peas | artichokes

30

BLACK COD FROM THE SALT STONE, 180g

baby spinach | grilled sweet potatoe

34

BEST FROM THE COUNTRYSIDE

BRAISED VEAL CHEEKS

saffron risotto | green asparagus | veal jus

27

FROM THE SMOKER

SPARE RIBS, STARTING 400g

...IMAGINE THE TENDERNESS OF THE JUICY ST. LOUIS CUTS

farmhouse salad | trilogy of sauces

each additional 100g

24

5

PULLED PORK AB 250g

farmhouse salad | trilogy of sauces

each additional 100g

18

6

OUR SPARE RIBS AND PULLED PORK FROM GERMAN
HOUSEFARM PORKS RESTS AT LEAST FOR SIX HOURS
IN OUR SMOKER AND IS FRESHLY PREPARED ON A DAILY BASIS

BEEF

US „BLACK ANGUS“

140 days of corn fed

Filet 200g	34
Filet 300g	39
Rib Eye 400g	35

CÔTE DE BOEUF 1200g

for two of you

96

ARGENTINIEN „BLACK ANGUS“

natural grass fed

Filet 200g	27
Filet 300g	32
Rib Eye 300g	28

HOW DO YOU LIKE IT?

rare: bloody, cold core

medium rare: slightly bloody, warm core

medium: rose, warm core

medium well: light rose core

well done

ADD SURF'N TURF:

- grilled king prawn | each at 2.5

ON TOP: SAUCES & SIDE DISHES

TO ALL BEEF & SMOKED DISHES YOU HAVE CHOICE FROM THE FOLLOWING SAUCES AND SIDE DISHES

SAUCES

salsa verde | apfel-honig-barbecue | jalapeno | herb butter | pepper sauce

SIDE DISHES

potato dippers steak fries with truffle mayonnaise	7
rosemary potatoes	5
mashed potatoes with Parmesan cheese or garlic	5
saffron risotto	7

VEGETABLES

garlic mushrooms	5
leaf spinach	4
grilled vegetables	5

SALAD

small delicious mixed	6
---------------------------	---

CHEESE

CHEESE SELECTION

Manchego Provolone Gorgonzola Taleggio	12
--	----

All our dishes may contain marks of nuts and sesame. Please inform us about any intolerances you may have and we would be glad to assist you in choosing the right dish. All prices stated in € including VAT