



Appetizers

Oysters

Oysters, according to season
Tsarakaya, Gillardeau, Belon, Imperial

½ DZD. Or 1 DZD.

Daily price

Alaska kingcrab Legs

100 gr

Snow Crab Claws

Stone Crab`s a la Joe`s

Shearing of the stone crab, classic cooked like Joe's in Miami South Beach
(Unfortunately only seasonal and limited available)

Daily price

Iced Seafood Tower

Supreme mix of Seafood Delicacies

Deluxe P.P. / 2 persons

Royal with lobster P.P. / 2 persons

Imperial with lobster, crayfish and Imperial caviar Malossol

P.P. / 2 persons



Appetizers / Starters

Jumbo Shrimp Cocktail - The All American Favorite

Hand Cut Yellowfin Tuna Tartare

Steak Tartare

Tiger Prawn pan

Crab, Mango, Avocado, Tuna Steak

Maryland Crab Cakes

the legendary crab cakes on the Chesapeake Bay recipe, served with mango salsa shallots and Mustard-Horseradish Sauce



Appetizers

Oyster Rockefeller
oysters au gratin, according to daily offer
½ DZD. Or 1 DZD.
Daily price

Grilled Jumbo Sea Scallop

Yellowfin Tuna Tataki

Balik Salmon «Tsar Nikolaj" ® with Horseradish



Soups

Spicy Seafood Soup

Lobster Bisque

Salads

The Reef & Beef Chopped Salad

The NYC Ceasars Salad

The MTS - Mozzarella Tomato Stack

Truffle carpaccio



Steaks / steaks

The "Classic Western" fillet

Ladies Cut 200 g

Regular Cut 300 g

Sheriffs Cut 400 g

John Wayne Cut 500 g

All Cuts also available as Bankers, Apachi and Texas Blackened
extra charge

Quadrology

four small medallions with various sauces

"The Crazy Horse" New York Strip Sirloin

Sirloin Steak 400 gr.

Sirloin Steak 500 gr.

Sirloin Steak 600 gr.

"High Noon" Rib Eye Steak

Entrecote 400 gr.

Entrecote 500 gr.

Entrecote 600 gr.

BISON Roastbeef 400 gr.

If you have a penchant for luxury and the best of the best, you just have to
try this Beef:

For food lovers around the world is Wagyu meat, which is also called "Kobe
Beef" for the Japanese region, an aristocratic myth.

The imperial history, many legends, the unique taste and the breathtaking
prices have supported the legitimate glory of Wagyu across all borders.

Bookings only daily price

Kobe Filet 100 gr.



Steaks / steaks

SPECIAL "THE TRIPLE STAR" filet mignon
That the world might best fillet. Spectacular tender and tasty.
(Only available in Rare, Medium Rare or medium)

TRIPLE STAR Ladies Cut 200 g
TRIPLE STAR Gentlemen's Cut 300 g
TRIPLE STAR Sheriffs Cut 400 g
TRIPLE STAR John Wayne Cut 500 g

TRILOGY

Three medallions with a variation of Dijonaise,
Porcini and Cayenne Pepper Sauce

QUADROLOGY

Four medallions with a variation of Dijonaise,
Béarnaise, Porcini and Cayenne Pepper Sauce

All Cuts also available as Bankers, Apachi and Texas Blackened
extra charge

PORTERHOUSE STEAK FOR 2
ca. 1400 g

COWBOY STYLE
T-Bone Steak 650 g

DELMONICO COWBOY STEAK
Rib Eye on bone 650 g

Make it Reef & Beef
Complement your steak order
with grilled black tiger shrimp
with a grilled lobster tail
with grilled lobster tail (about 200 gr.)
a grilled Colossal Black Tiger Gamba



The Reef & Beef Gourmet Menu
(Minimum 2 persons)

1 glass of champagne Rose

Iced Seafood Tower
The supreme mix of Seafood Delicacies

Grilled Reef & Beef Platter
The Luxury Selection of Seafood and Beef
with "Classic Western" fillet, "High Noon" Rib Eye Steak, Black Tiger gamba
and lobster tail
incl. a sauce and a side dish

Dessertvariation
Mixed dessert plate



Crustaceans / Shellfish

Whole Canadian Lobster
550 gr.

Canadian Lobster Tail
250 gr.

Spiny Lobster Tail
Lobster tail from the Caribbean
280 gr.
500 gr.

King Crab Legs
Legs of the Alaska King Crab
100 gr.

Black Tiger prawns
black tiger shrimp available in two sizes
Jumbo (3 pieces)
Colossal (2 pieces)



Fish / Fish

King Salmon

The King Salmon is the largest species of Pacific salmon. This wild salmon is one of the finest fish in the world's oceans. Its meat has an optimal omega-3 fat content and gives the meat an intense melting.

Yellowfin Tuna

The meat of the yellowfin tuna is reminiscent of tender veal fillet with a mild, salty flavor. We offer grilled steaks from Top Loin.

Swordfish

The strong, firm flesh of swordfish has a wonderfully mild flavor. Fished off the coast of North Africa, it is a special treat for the palate fine.

Black Halibut

The Greenland halibut is an Arctic species which prefers the cold waters of the North Atlantic, predominantly around Iceland and Greenland. Its meat is tender, white and is considered a delicacy.



Sauces

Béarnaise
Dijon Mustard sauce
Blue Cheese
Cayenne Pepper Sauce
Clarified butter
Spicy Lemon Sauce
Mustard - Horseradish Sauce

Sides

Baby pak choi
Leaf Spinach
Creamed Spinach
Gourmet Mushrooms
Grilled vegetables
Baked Potato
French Fries
Mashed Potatoes
Garlic Mashed Potatoes
Truffle Mashed Potatoes



Desserts

Chocolate mousse
Variation of dark and white chocolate

Panna Cotta
with raspberry, strawberry or mango sauce

Apple strudel with vanilla ice cream and vanilla sauce

Brownie with vanilla sauce

Orange Crème brûlée with Cointreau

Dessert Wine
Sonnenuhr Riesling Vintage Selection 0.1 l