



Janecks

Steakrestaurant | Bar | Lounge

Hotel 3* Superior Waldhaus**



Starters:

Crostini (3 Stck.)

roasted Ciabatta with garlic and olive tapenade

€ 5

Las rabas Jalapeños (3 Stck.)

Fried Jalapeño chili peppers filled with cheddar cheese, plus a dip of your choice

€ 5

Carpaccio

Argentinian beef, plated, with lime oil, parmesan, rocket and pepper

€ 12

Salads and Soups:

Cole Slaw

creamy white cabbage salad with carrots and peppers

€ 4

small mixed salad

Leaf salads of the season with tomato, cucumber and paprika

€ 5

Soljanka

Ukrainian style, approx. 300ml

Acidic - hot soup with pickled gherkins, paprika, tomatoes, sausage and pork

€ 8

Burgers:

The Duke

US Beef Dry Aged (ca. 180g).

US Cheddar, crispy bacon, onion, tomato, salad, bourbon - BBQ - Sauce in OMG Bun

€ 16

Waldhaus

Venison meat from the region (approx. 180g)

cranberry cream cheese, crispy bacon, roasted onions, herb string in sourdough bun

€ 16

PB Burger

Veal from the region (approx. 180g)

nut cheese, rocket, gherkin, tomato, tarragon mustard and ketchup in sourdough bun

€ 16

To all burgers we serve a small portion of Belgian fries with Belgian sauce tartare.

Evergreens:

Boeuf Stroganoff a la Waldhaus

Pink roasted small fillet steak, carved, on beet, Bautzner cucumber and onion, tied with cream served with rosemary potatoes and bean vegetables

€ 24

Smoked Hot Ribs

Baby - Back - Ribs from the young pig (ladder, US Cut), approx. 700g marinated with Waldhaus - Rub dry, smoked in a smoker with fruitwood and cooked slowly, moped with spicy BBQ - sauce, served with Cole - Slaw and BBQ Dip

€ 18

Steaks – Fresh Meat

Argentina

*Hipsteak - Sirloin
Grazing*

Gringocut,

ca. 220g

€ 15

*Sirloin - cut from the core of the club, for connoisseurs,
very lean, but with a good bite and very rich taste*

*Ribeye - Entrecote
Grazing*

Gentlemans Cut,

ca. 300g

€ 24

Mens Cut,

ca. 400g

€ 29

Dukes Cut,

ca. 500g

€ 33

*Ribeye - cut from the front back, with the characteristic fat eye
Tender with a good bite, but especially juicy and tender, strong taste*

Steaks – Fresh Meat

Argentina

<i>Roastbeef - Rumpsteak</i>	<i>Ladies Cut,</i>	<i>ca. 180g</i>	€	<i>18</i>
<i>Grazing</i>	<i>Gentlemans Cut,</i>	<i>ca. 300g</i>	€	<i>24</i>
	<i>Mens Cut,</i>	<i>ca. 400g</i>	€	<i>29</i>

*Roast beef - cut from the back with the typical fat edge
Good bite, but very spicy, natural taste*

<i>Filet</i>	<i>Ladies Cut,</i>	<i>ca. 180g</i>	€	<i>22</i>
<i>Grazing</i>	<i>Gentlemans Cut,</i>	<i>ca. 300g</i>	€	<i>33</i>

*The noblest part of the beef, hardly any fat, a very rarely moved muscle
very lean and buttery, very noble and fine taste, fillet stop*

*You can choose between the cooking levels Rare (Bloody), Medium (Pink) and well done.
All steaks come with a side dish of your choice, as well as herb or garlic - lemon butter.
All weights refer to the gross weight.*

The special taste...

Tomahawk
Germany, Saxony – dry aged

Devils Cut, ca. 1.300g € 59

*Beef chops - Dry aged - the special steak for two hungry or one very hungry
with two side dishes and two sauces of your choice*

Porterhouse
Germany, Saxony – dry aged

Lucky Ladies Cut, ca. 1.000g € 79

*The king of steaks, the porterhouse.
Like a T-bone with extra fillet, matured on the bone and grilled.
with two side dishes and two sauces of your choice*

...is best enjoyed by two

Due to quality and freshness we offer Tomahawk and Porterhouse only on advance order (min. 24h).

Specials

Rind

*Special Nr. 1
a special piece*

Gentleman's Cut,

ca. 300g

€ 29

*A not everyday piece of meat, grilled under an open flame at 900°, changing weekly.
More details on the table in the restaurant.*

*Special Nr. 2
Well – hung and good...*

Gentleman's Cut,

ca. 300g

€ 35

*As the name says - hung - 28 days matured on the bone, from the region, extraordinary.
More details on the table in the restaurant*

Hirsch

*Saddle of venison
from the region*

poachers Cut,

ca. 250g

€ 21

*Saddle of venison from the region, finely parried, tendon-free, very lean
juicy, spicy, earthy - a delicious piece of home*

Fish and Pasta:

Salmon & Sugo

Salmon filet from certified organic farming

A grilled salmon fillet on tagliatelle al dente in homemade tomato sauce

€ 16

BBQed Salmon

Salmon filet from certified organic farming,

served with rosemary potatoes, pan-fried vegetables and BBQ sauce

€ 19

Tagliatelle Leone

Pesto from herbs and nuts

*Tagliatelle with pesto, cherry tomatoes, pine nuts, rocket and parmesan
Vegetarian dish, also vegan possible*

€ 10

Sides:

Vegetables

Portion

€

4

Colorful pan-fried vegetables of the season

Baked onion rings

Bean vegetables with bacon

Potatoe & Co.

Portion

€

4

Potato gratin

Rosemary potatoes

Baked potato with sour cream

Belgian frie

Dips

Dips and Butter

Portion

€

1

Herb Butter

garlic - lemon butter

BBQ - Dip sweet Bourbon, Hot or Perfect

Tartar sauce

Sour cream, refined with wild herbs

Dessert:

<i>Parfait oft he season</i>	€	3
<i>Affogato al caffè</i> <i>A scoop of Häagen Dasz vanilla ice cream, drowned in sugared espresso</i>	€	4
<i>Tarte Normande</i> <i>French recipe apple pie with a scoop of Häagen Dasz vanilla ice cream</i>	€	5
<i>Warmes Schokoküchlein</i> <i>Liquid inside, served with a scoop of Häagen Dasz Salted Caramel ice cream</i>	€	5

*Dear guests,
Your health is important to us.*

*If you have an intolerance to certain foods, ask our service personnel for the allergen card.
We will then be pleased to advise you in detail about the allergens contained.*