

WELCOME TO CHRISTOPHORUS

Style, character and pleasure – these are
the features which make a Porsche so very special.
We at Christophorus also feel committed to this special quality.
Which means we wish to give every visitor to our Restaurant
a truly unforgettable experience.

Our specialty is US Prime Beef. And just consider that not even
3 per cent of all beef in the USA gets that coveted stamp of prime quality.
Or do you prefer Mediterranean cuisine?
Checking our menu put together with most care and attention,
you will find out once again why the Mediterranean cuisine is so immensely popular.
And last but certainly not least, our regional specialties will show you
that Zuffenhausen and the area around here has a great deal to offer not only
in technical terms, but also in terms of culinary delights.

Our wine cellar is waiting for the gourmand, the genuine
connoisseur and aficionado of really good wine offering the highest standard.
So which one will you choose as your favourite?

And should you wish to enjoy the luxury of the best tobacco
in a relaxed atmosphere after a wonderful meal,
We bid you a warm welcome to our Smokers' Lounge.

A clever man once said:
„I have a very simple taste.
Just give me the best of everything.“

On that note – welcome!

Your Christophorus Team

PS: By the way, you are now holding a genuine Porsche in your hands.
Because each menu card at our Restaurant is a unique product from
Porsche's Training Workshop for Car Interiors made out of Original Porsche Leather.

D I S H E S

APPETIZER

CAESAR SALAD WITH CROÛTONS ^{2, 3}

€ 9,00

.

CREAM SOUP OF BRUSSELS SPROUTS
WITH SCALLOPS AND BACON DONUTS

€ 9,50

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VARIATION BY CANADIAN LOBSTER

€ 25,00

.

GAME TERRIN WITH CORN SALAD
AND PLUMS SWEET AND SOUR

€ 18,00

.

FRIED GOOSE LIVER ON PEARL BARLEY
WITH RED WINE SHALLOT SAUCE AND SMOKED EEL

€ 28,00

D I S H E S

FROM THE GRILL

ORIGINAL AMERICAN PRIME BEEF

FILET MIGNON

Lady's Cut · 180 g **€ 32,00**
Original Cut · 320 g **€ 50,00**

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STRIPLOINSTEAK

Lady's Cut · 250 g **€ 34,00**
Original Cut · 350 g **€ 46,00**

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Rib eye steak

Lady's Cut · 250 g **€ 31,00**
Original Cut · 450 g **€ 47,00**

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PRIME RIB

Original Cut · 600 g **€ 54,00**

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SURF AND TURF

FILET MIGNON WITH HALF LOBSTER

€ 56,00

served with

BAKED ONION RINGS AND HOME- MADE STEAK SAUCE

at your option

ROSEMARY POTATOES OR HASH BROWNS **€ 4,50**

OVEN POTATOES WITH SOUR CREAM **€ 5,00**

MARKET VEGETETABLE **€ 5,00**

CREAM SPINACH **€ 4,50**

FRESH MARKET SALAD **€ 4,50**

CABBAGE BAVARIAN STYLE **€ 4,50**

SAUCE BERNAISE **€ 4,50**

D I S H E S

OUR SUGGESTION

APPETIZER

ROASTED SKATE WINGS
WITH SALAD OF JERUSALEM ARTICHOKES AND CHICORY
€ 19,00

.

GILLARDEAU OYSTERS ON ICE
WITH SHALLOTS, EGG AND AGED BALSAMIC

3 Pieces € 12,50
6 Pieces € 25,00

.

ESSENCE OF DUCK WITH APPLE-LIVER RAVIOLI
€ 9,50

MAIN COURSE

MONKFISH WRAPPED IN BACON
ON YELLOW LENTILS AND BAKED POTATOE - CUBES
€ 33,00

.

FILLET OF RED MULLET
ON RISOTTO WITH CLAMS AND SQUID
€ 30,00

.

VARIATION OF VENISON WITH MUSHROOMS,
POTATOE CAKE AND SPICY FIG
€ 36,00

.

BRAISED VEAL CHEEKS AND BAKED TONGUE
WITH CREAMY CHORIZZO POLENTA AND TRUMPET MUSHROOMS
€ 28,00

D I S H E S

M E N U S U G G E S T I O N

GAME TERRINE WITH CORN SALAD
AND PLUMS SWEET AND SOUR

and/or

CREAM SOUP OF BRUSSELS SPROUTS
WITH SCALOPPS AND BACON DONUTS

•

FRIED GOOSE LIVER ON PEARL BARLEY
WITH RED WINE SHALLOT SAUCE AND SMOKED EEL

•

FILET MIGNON FROM THE GRILL
SERVED WITH CABBAGE BAVARIAN STYLE AND HASH BROWNS

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ORANGE ROLLS WITH CHOCOLATE-KUMQUAT SORBET

4-Course menu with Soup **€ 81,00**

4-Course menu with Terrine **€ 89,50**

5-Course Menu **€ 99,00**

D R I N K S

APERITIFS

- GELDERMANN EDITION PORSCHE SPARKLING WINE ... 0,1 l | € 7,50
- CHAMPAGNER MAILLY GRAND CRU BRUT RESERVE EDITION PORSCHE ... 0,1 l | € 11,00
- CHAMPAGNER MAILLY GRAND CRU BRUT ROSÉ EDITION PORSCHE ... 0,1 l | € 12,50
- APEROL SPRITZ¹ ... 0,1 l | € 8,00
- CAMPARI ORANGE / SODA¹ ... 0,2 l | € 7,50
- MARTINI BIANCO, ROSSO, EXTRA DRY ... 5 cl | € 6,00
- SHERRY FINO JARANA TROCKEN ... 5 cl | € 6,00
- SHERRY LOS ARCOS AMONTILLADO MEDIUM ... 5 cl | € 6,00
- PRISECCO NON-ALCOHOLIC SPARKLING WINE ... 0,1 l | € 7,50

MINERAL WATERS

- ENSINGER URQUELLE GOURMET CLASSIC, STILL ... 0,75 l | € 7,90
- ENSINGER GOURMET QUELLE CLASSIC, PURE IN „PORSCHE DESIGN“ ... 0,5 l | € 4,80
- ENSINGER URQUELLE GOURMET CLASSIC, STILL ... 0,25 l | € 3,00
- SAN PELLEGRINO ... 0,75 l | € 8,90
- EVIAN ... 1 l | € 9,60

SOFT DRINKS

- COCA-COLA, LIGHT / ZERO, FANTA, MEZZO MIX^{1, 8, 10} ... 0,2 l | € 3,50
- BIONADE HOLUNDER / LITSCHI ... 0,33 l | € 4,50
- SCHWEPES BITTER LEMON /
GINGER ALE / TONIC¹¹ ... 0,2 l | € 4,00
- ORANGINA ... 0,2 l | € 3,50
- ORANGINA ROUGE ... 0,2 l | € 3,50

D R I N K S

J U I C E

- TEINACHER APPLE JUICE AND SPARKLING WATER ... 0,25 l € 3,50
- VAIHINGER APPLE JUICE ... 0,2 l € 4,00
- VAIHINGER ORANGE JUICE ... 0,2 l € 4,00
- VAIHINGER MULTI-VITAMIN JUICE ... 0,2 l € 4,00
- VAIHINGER BLACKCURRENT NECTAR ... 0,2 l € 4,00
- VAIHINGER TOMATO JUICE ... 0,2 l € 4,00

B E E R

- DRAUGHT ROTHHAUS ... 0,3 l € 4,00
- STUTTGARTER HOFBRÄU HERRENPILS ... 0,33 l € 4,00
- KÖNIG LUDWIG WEISSBIER ... 0,33 l € 4,00
- KÖNIG LUDWIG WEISSBIER ... 0,5 l € 6,00
- ROTHHAUS RADLER ... 0,33 l € 4,00
- ROTHHAUS NON-ALCOHOLIC ... 0,33 l € 4,00

H O T B E V E R E G E S

- CAFE CREME ... € 4,00
- ESPRESSO ... € 2,90
- DOUBLE ESPRESSO ... € 4,00
- MILK COFFEE ... € 4,40
- ESPRESSO MACCHIATO ... € 3,20
- LATTE MACCHIATO ... € 4,40
- CAPPUCCINO ... € 4,40
- RONNEFELDT TEASPECIALITIES ... 0,2 l € 3,90
- BLACK TEA: NURBONG DARJEELING FIRST FLUSH,
MOKALBARIE ASSAM, EARL GREY AROMATISED
- GREEN TEA: GREEN DRAGON, MORGENTAU AROMATISED
- HERB TEE: VERVEINE

¹ colourant

² antidegradant

³ antioxidant

⁴ flavour potentiator

⁵ contains sulphite

⁶ blackened

⁷ waxed

⁸ contains sweetener

⁹ phosphate

¹⁰ contains coffein

¹¹ contains quinine