Soups (and	Starters
---------	-----	-----------------

333p3 aa 3.a				
	Homemade BEEF BROTH (A, C, G, L) optional with sliced pancakes or liver dumplings		€	6,00
	TOM KHA GAI SOUP (A, B, F, N) also VEGAN with crispy king prawn, chicken, mushrooms and tomato miso mayo		€	8,50
Organic Austrian ox meat BEEF TARTAR (A, C, G, M, O) with soft organic egg yolk, rocket, parmesan, salted butter and bread		€	18,50	
Bulls' Corner S	ialads			
		G, M, D, O), balsamic - (A, C, O) or pumpkin seed oil dressing (G, M, O) rs, carrots, cress, crispy flatbread and		
	crispy Austria	n CHICKEN BREAST (A, C, G)	€	18,50
	Black Tiger Ki	ING PRAWNS (A, B, C, G)	€ :	20,00
	Halloumi FRIE	S (G) VEGETARIAN	€	17,00
Mixed SIDE SALAD	(M, O)		€	6,50
,				·
Hawaiian Pok	e Bowls			
Jasmine rice, lettuce,	wasabi cream	ı, wakame, carrots, ginger, avocado and		
	raw marinate	d TUNA (A, D, F, N, O)	€	21,00
		ger KING PRAWNS (A, D, F, N, O)		21,00
	Austrian teriyo	aki BEEF (A, D, F, N, O)	€ :	20,50
	planted Curry	CHICKEN (A, F, N, O) VEGAN	€	1 <i>7</i> ,50
Bulls' Corner S	pecials			
BULLS' BURGER (A, C,	G OI		€	16,50
		f, bacon, double cheddar, BBQ pepper, red onion rings,	Ū	. 0,00
lettuce, tomato and s		, ,		
CRISPY CHICKEN BU	IRGER /4 G OI		€	15,50
flatbread, Austrian crispy cornflakes chicken, mango mayo, lettuce and tomato			C	10,00
CDEEK DI IDCED (4.5 MUSTO)		£	14,00	
GREEK BURGER (A, F, N) VEGAN Planted Chicken, Tsatsiki, salad, leek, radish and vegan feta cheese		£	14,00	
,	, ,	,		
PULLED CHICKEN CAPRESE SANDWICH (A, G, O)		€	15,50	
rosemary focaccia, t	omatoes, rocke	et, pesto mayo and balsamic		
AMERICAN CLUB SANDWICH (A, C, M) American toast, Austrian organic ox sirloin and chicken fillet, bacon, lettuce, tomato, cucumber and club mayo		€	16,50	
with optional sides:		Skin on Fries with ketchup	£	4,00
with optional sides:		Chili fries with tomato salsa	€	5,00
		Sweet potato fries with Afro Spice CAJUN and yogurt dip (G)	€	6,00
		Parmesan truffle fries with sour cream (C, G, M)		7,00
		Caesar salad with croutons	€	4,50

Main courses

CHICCHE DI PATATE (A) VEGAN with truffle cream, mushrooms, zucchini and peperoncini	€ 18,00
Homemade TAGLIATELLE aglio e olio (A, B, C, G) with fried black tiger prawns, rocket and Grana Padano	€ 24,00
ASIAN WOK (A, B, F, N) also VEGAN with Austrian organic ox sirloin and chicken fillet, tempura prawns, vegetables, teriyaki sauce and jasmine rice	€ 22,00
1/2 deep fried Austrian CHICKEN baked in clarified butter (A, C, G, M, O) with potato salad and lamb's lettuce, red radish, pumpkin seed oil and cranberries	€ 20,00
WIENER SCHNITZEL fried in clarified butter (A, C, G, M, O) with parsley potatoes and cranberries from Styrian PORK from Austrian VEAL	€ 19,00 € 24,00
Bulls' Corner seasonal recommendations from 11:30 a.m. to 2:00 p.m and 5:30 p.m. to 9:00 p.m.	
Mediterranean FISH-VEGETABLE-SOUP (A, B, C, G, L, O, R) with pesto tramezzini	€ 9,50
SWORDFISH CARPACCIO (A, B, D, O) on porcini pizza, aneth cream and pickled shallots ***	€ 16,00
Braised VEAL CHEEKS (F, L, M, O) with potato-porcino puree and braised parsley roots	€ 32,00
Crispy PIKE-PERCH FILLET (D, G, O) with creamy porcini risotto and lemon-thyme foam	€ 31,00
TAGLIATA DI MANZO (A, G, O) with rocket, tomatoes, grana padano, pine nuts and rosemary focaccia	€ 30,00
TOMAHAWK STEAK from Angus beef (2 persons) with grilled vegetables, butter café de paris and rosemary potatoes ***	€ 78,00
Creamy CHOCOLATE CAKE (A, C, F, G, O) with roasted apricots and pistachio ice cream	€ 13,00
Desserts	
Homemade APPLE STRUDEL (A, C, G) with vanilla sauce or vanilla ice cream	€ 9,00
PLUM PIE (A, C, G, O) with red wine butter ice cream	€ 10,00
RICE PUDDING (F) VEGAN with elderberry sorbet and oranges	€ 10,00
Afro ICED COFFEE (A, F, G) with vanilla ice cream and whipped cream	€ 8,00