

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 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 utmost 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 ^{2,3 AL1A,3,4,7,10,12}
WITH BACON AND CROUTONS

€ 9,80

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BOUILLABAISSSE ^{AL1A,2,3,4,7,9,10,12,14}
WITH SAUCE ROUILLE

€ 12,50

.

HOME PICKLED IKARIMI SALMON ^{AL1A,4,5,6,7,9,10,11,12}
WITH PAPAYA, CORIANDER GEL, PONZU SAUCE
AND GREEN APPLE SORBET

€ 23,00

ROASTED SADDLE OF RABBIT ^{AL1A,8,3,7,9,10,12}
WITH CHANTERELLES
AND GRILLED PEACH SLICES

€ 24,50

.

TRECCIA OF WATER BUFFALO ^{AL1A,3,7,9,10,12}
WITH CELERY-TOMATO-SALAD
BREAD CHIPS AND BASIL CRESS

€ 19,00

.

CHARLOTTE ROYAL OF SMOKED TROUT ^{AL1A,3,4,7,9,10,12}
WITH CRUNCHY POTATO-ZUCCHINI-SALAD
AND HORSE RADISH PARFAIT

€ 21,00

.

LEMON RISOTTO ^{AL1A,2,4,6,7,9,12}
WITH CRAY FISH TAILS, THAI ASPARAGUS
AND CRUSTACHE-FOAM

€ 29,50

D I S H E S

FROM THE GRILL

ORIGINAL AMERICAN PRIME BEEF

FILET MIGNON

Lady's Cut · 180 g € 44,00
Original Cut · 320 g € 66,00

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STRIPLOINSTEAK

Lady's Cut · 250 g € 41,00
Original Cut · 350 g € 60,00

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RIB EYE STEAK

Lady's Cut · 250 g € 43,00
Original Cut · 450 g € 67,00

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PRIME RIB

Original Cut · 600 g € 85,00

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SURF & TURF

half canadian Lobster € 32,00
with your choice of steak

served with

BAKED ONION RINGS
AND HOMEMADE STEAK SAUCE ^{AL1,5,6,10}

optionally with

HOMEMADE FRENCH FRIES ^{AL1,3,7} € 5,50

BAKED POTATO WITH SOUR CREAM ^{AL7} € 5,50

MARKET VEGETABLES ^{AL7,9} € 6,50

LEAF SPINACH WITH PINENUTS ^{AL7} € 5,00

MARKET SALAD ^{AL1,4,7,9,10,12} € 7,50

FRESH CHANTERELLES ^{AL7} € 7,00

SAUCE BÉARNAISE ^{AL3,7,12} € 4,00

D I S H E S

MAIN COURSE

ROASTED MEDAILLONS OF MONKFISH AL1A,3,4,7,9,12
WITH BERBERIS, CABBAGE,
BEETROOTS AND CRUNCHY POTATO BALLS

€ 39,50

.

CONFITED TRANCHE OF POLLACK AL1A,3,4,6,7,9,12
WITH BRAISED MINI CUCUMBERS,
YELLOW ZUCCHINI-SPAGHETTI
AND OYSTER LEAFS

€ 38,00

.

TWOFOLD OF MARENSIN CHICKEN AL1A,3,7,9,12
POACHED BREAST AND LASAGNE TARTLET OF LEG CONFIT
WITH GRILLED BELL PEPPER AND ARTICHOKES

€ 36,00

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SOUS-VIDE COOKED BELLY OF DUROC PORK AL1A,3,6,7,9,12
WITH SMOKED MAIZE PUREE
WILD BROCCOLI
AND BAKED OVEN POLENTA

€ 35,00

.

FAGOTELLI WITH SCAMORZA, AL1A,3,7,9,12
SAUTEED CHANTERELLES AND APRICOT CHUTNEY

€ 26,00

D I S H E S

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

HOME PICKLED IKARIMI SALMON ^{AL1A,4,5,6,7,9,10,11,12}
WITH PAPAYA, CORIANDER GEL, PONZU SAUCE
AND GREEN APPLE SORBET

and/or

BOUILLABAISSSE ^{AL1A,2,3,4,7,9,10,12,14}
WITH SAUCE ROUILLE

.

FAGOTELLI WITH SCAMORZA, ^{AL1A,3,7,9,12}
SAUTEED CHANTERELLES AND APRICOT CHUTNEY

.

TWOFOLD OF MARENSIN CHICKEN ^{AL1A,3,7,9,12}
POACHED BREAST AND LASAGNE TARTLET OF LEG CONFIT
WITH GRILLED BELL PEPPER AND ARTICHOKEs

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YOGHURT CANNELLONI ^{AL1A,3,7,12}
WITH YUZU, GIN-TONIC-FOAM
AND CUCUMBER SORBET

4-course menu with appetizer € 89,50

4-course menu with soup € 79,00

5-course menu € 102,00

D R I N K S

A P E R I T I F S

- SEKT GELDERMANN EDITION PORSCHE 0,1 l € 7,50
CHAMPAGNE SELECTION.....0,1l
CAMPARI ORANGE / SODA ¹ 0,2 l € 7,50
MARTINI BIANCO, ROSSO, EXTRA DRY 5 cl € 6,50
LUSTAU SHERRY FINO JARANA DRY 5 cl € 6,50
LUSTAU SHERRY LOS ARCOS AMONTILLADO MEDIUM 5 cl € 6,50

M I N E R A L W A T E R S

- ENSINGER GOURMET QUELLE MEDIUM, STILL 0,75 l € 7,90
ENSINGER GOURMET QUELLE MEDIUM, STILL 0,5 l € 5,40
ENSINGER GOURMET QUELLE MEDIUM, STILL 0,25 l € 3,00

S O F T D R I N K S

- COCA-COLA ^{1,11,12} 0,2 l € 3,50
COLA-LIGHT ^{1,8,11,12} 0,2 l € 3,50
COLA-ZERO ^{1,8,11,12} 0,2 l € 3,50
FANTA ^{1,8,12} 0,2 l € 3,50
MEZZO MIX ^{1,8,11,12} 0,2 l € 3,50
SPRITE..... 0,2 l € 3,50
SCHWEPES BITTER LEMON ^{3,10} /
GINGER ALE ¹ / TONIC ¹⁰ 0,2 l € 4,00

D R I N K S

J U I C E S

SCHWÄBISCHE ALB-SCHORLE
APPLE JUICE WITH MINERAL WATER 0,2 l € 3,50
VAIHINGER APPLE JUICE 0,2 l € 4,00
VAIHINGER ORANGE JUICE 0,2 l € 4,00
VAIHINGER BLACK CURRANT JUICE 0,2 l € 4,00
VAIHINGER TOMATO JUICE 0,2 l € 4,00
VAIHINGER GRAPE JUICE 0,2 l € 4,00

B E E R

VELTINS DRAUGHT BEER 0,3 l € 4,00
VELTINS V + LEMON³ 0,33 l € 4,00
VELTINS, ALCOHOL FREE 0,33 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
KÖNIG LUDWIG WEISSBIER NON-ALCOHOLIC 0,5 l € 6,00

H O T D R I N K S

CAFE CREME € 4,00
ESPRESSO € 2,90
DOUBLE ESPRESSO € 4,00
ESPRESSO MACCHIATO^{AL6} € 3,20
LATTE MACCHIATO^{AL6} € 4,40
CAPPUCCINO^{AL6} € 4,40
MILKY COFFEE^{AL6} € 4,40

RONNEFELDT TEA SPECIALTIES 0,2 l € 3,90
BLACK TEA: ENGLISH BREAKFAST DARJEELING, SUMMER GOLD,
ASSAM BARI, EARL GREY
GREEN TEA: GREEN DRAGON, MORGENTAU
HERBAL TEA: REFRESHING MINT, FRUITY CAMOMILE, WELLNESS,
AYURVEDA, CREAM ORANGE
FRUIT TEA: SWEET BERRIES

ALL DISHES MAY CONTAIN TRACES OF CELERY.

SHOULD YOU SUFFER FROM FOOD INTOLERANCES,
PLEASE CONTACT OUR SERVICE TEAM.

1 WITH COLOUR AND COLOURING
2 WITH PRESERVATIVES
3 WITH ANTIOXIDANTS
4 WITH FLAVOUR ENHANCER
5 SULPHURED
6 BLACKENED
7 WAXED
8 WITH SWEETENERS
9 WITH PHOSPHATE
10 WITH QUININE
11 CONTAINING CAFFEINE
12 WITH AZOIC DYE
13 SOURCE OF PHENYLALANINE

AL1 CEREALS CONTAINING GLUTEN
A.WHEAT B.RYE C.BARLEY D.OATS E.SPELT F.KAMUT
AL2 CRUSTACEANS AND CRUSTACEAN PRODUCTS
AL3 EGG AND EGG PRODUCTS
AL4 FISH AND FISCH PRODUCTS
AL5 PEANUT AND PEANUT PRODUCTS
AL6 SOY AND SOY PRODUCTS
AL7 MILK AND MILK PRODUCTS
AL8 NUTS UND NUTS PRODUCTS
A.ALMONDS B.HAZELNUTS C.WALNUTS D.CASHEW E.PECAN NUTS
F.PARA NUTS G.PISTACHIO H.MACADAMIA
AL9 CELERY AND CELERY PRODUCTS
AL10 MUSTARD AND MUSTARD PRODUCTS
AL11 SESAME SEED AND SESAME PRODUCTS
AL12 SULPHUR DIOXIDE AND SULFIT
AL13 LUPINE AND LUPINE PRODUCTS
AL14 MOLLUSCS AND MOLLUSCS PRODUCTS