

Welcome to
“Carnivore Steak & Grill”



Carnivore, established in 2003, has over these 20 years built up a good reputation for the quality of the food served in the restaurant.

The kitchen is managed by Khun Ea, who has over 25 years of experience in the food and beverage industry.

Miss Ro manages the restaurant; she joined our team in 2018 and has built a great team around her over the years.

The service provided by her team is regarded by our guests as professional, courteous, and friendly.

We hope you will enjoy your “Carnivore experience”

“The best compliment we can get is when you come back”.

Beverages

Waters

Minere (60 cl/ 150cl)	55,-/ 100,-
Soda water	50,-
San Pellegrino: sparkling natural mineral water (75 cl.)	195,-

Soft drinks

Coke/ Fanta/ Sprite/ Diet Coke/ Coke Zero	60,-
Schweppes Ginger ale/ Lemon soda/ Tonic/ Lipton Iced Tea	60,-
Bundaberg Root Beer	95,-

Fruit-Juice

Pineapple juice/ Mango-juice/ Orange-juice/ Lemon juice/ Apple Juice	85,-
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Fruit Shakes (blend with ice)

Mango/ Pineapple / Lemon/ Orange / Watermelon / Strawberry/ Raspberry	95,-
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Milkshakes (blend with milk)

Pineapple/ Mango/ Banana/ Watermelon/ Strawberry/ Raspberry/ Vanilla	105,-
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Coffee

Americano	80,-
Espresso	80,-
Double espresso	115,-
Café Latte	105,-
Cappuccino	105,-

Special Coffee

Irish coffee	(Irish whiskey, prepared at your table)	250,-
Jamaican coffee	(Bacardi rum, prepared at your table)	250,-
French coffee	(Remy Martin Cognac, prepared at your table)	250,-
Espresso Martini	(Vodka, Kahlua, espresso, and Syrup)	250,-

Tea

Choose any taste you like from our tea box.	80,-
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Cocktails

Margarita	Tequila, Triple sec, lemon juice, syrup	225,-
Whiskey Sour	Bourbon, Triple sec, lemon juice, syrup	225,-
Sex on the Beach	Vodka, Blue Curacao, Triple sec, o-j, p-j and l-j.	275,-
Aperol Spritz	Aperol, Prosecco, soda and Ice.	275,-
Jungle Dream	Baileys, Malibu, cream de cacao p-j, and coconut milk.	275,-
Mai Tai	W&D rum, Orange Curacao, o-j, p-j, l-j, grenadine.	275,-
Pina Colada	Bacardi, Malibu, Triple Sec, P-j, l-j, coconut milk, milk	275,-
Negroni	Gin, Vermouth and Campari	275,-
Espresso Martini	(Vodka, Kahlua, espresso, and Syrup)	250,-



Special Promotion

Long Island Iced Tea 195,-

National beers brewed in Thailand

Chang Pilsner (lager)	5% alc. 33/ 63cl.	105,-/ 190,-
Singha Pilsner (lager)	5% alc. 33/ <u>50</u> cl	105,-/ 195,-
Leo Beer Pilsner (lager)	5 % alc. 33/ 63cl	100,-/ 190,-

International beers brewed in Thailand

Heineken	Pilsner (Lager) 5% alc. 33/ 64 cl. Netherlands	105,-/ 195,-
Asahi Super Dry	Pilsner (Lager) 5% alc.33 cl. Japan	105,-
Tiger	Pilsner (Lager) 5% alc. 33/ 64 cl. Singapore	100,-/ 190,-
San Miguel Light	Pilsner (Lager) 5% alc. 33cl. Philippines	100,-
San Miguel	Pilsner (Lager) 5% alc. 33 cl. Philippines	100,-
Budweiser	Pilsner (Lager) 5% alc. 33 cl. USA (Import)	110,-

Belgium Beers

Belgium is probably best known for the wide variety of beers brewed in the country. There are 4 different kinds of brewing processes; the first is spontaneous fermentation, like fruit beers.

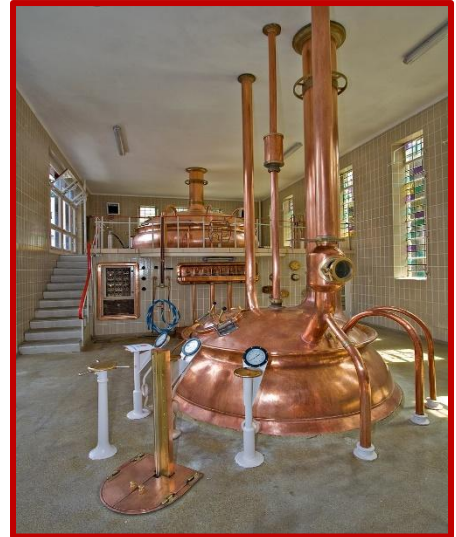
The second will be the cool fermentation, producing lagers, also known as pilsners

The third is warm fermentation for the Trappist beers (Rochefort), white beers (Hoegaarden), and most other special beers.

The last one is the mixed fermentation for some of the dark beers.

Some of the Trappist beers are still made by monks in their monastery in Belgium; one of the most famous ones is probably the Abbaye Notre-Dame de Saint-Remy in Rochefort, Belgium.

Here they produce the Rochefort Trappist beers.



1. Hoegaarden	Wheat beer 4.9% alc. 50 cl.	215,-
2. Hoegaarden Rose	Raspberry Wheat beer 4.9% alc. 50 cl.	215,-
3. Stella Artois	Lager beer 4.9% alc. 50 cl.	215,-
4. Rochefort #6	Amber beer 7.5% alc. 33 cl	210,-
5. Rochefort #8	Brown beer 9.2% alc. 33 cl.	225,-
6. Rochefort #10	Dark beer 11.3% alc. 33 cl	260,-
7. La Corne Du Bois	Triple Fermented 10% alc. 33 cl.	225,-
8. Kwak	Amber beer 8% alc. 33 cl.	225,-
9. Delirium Tremens	Strong blond Ale 6% alc. 33 cl.	220,-
10. Karmeliet	3-grain beer 8 % alc. 33 cl.	220,-

Liquor

Liquor: 195,-Baht.

- * Malibu
- * Bacardi Rum
- * Captain Morgan Dark/ Gold
- * Martini Bianco
- * Martini Dry
- * Martini Rosso
- * Limoncello
- * Campari
- * Pernod
- * Sambuca
- * Tequila
- * Regency
- * Southern Comfort
- * Pisang Ambon

Vodka's 195,- Baht

- * Gilbey's
- * Finlandia
- * Absolut Mandarin
- * Absolut Citron
- * Absolut Mango
- * Absolut Vanilla
- * Absolut Pears
- * Absolut Raspberry
- * Smirnoff Triple Distilled

Liquor: 225,- Baht.

- * Jägermeister
 - * Akvavit
 - * Baileys
 - * Kahlua
 - * Cointreau
 - * Bayou Rum
 - * Amaretto
 - * Grappa Nonino
- ## Liquor: 275,- Baht.
- * Grand Marnier
 - * Grappa Nonino Riserva
 - * Drambuie
 - * D.O.M.
 - * Cherry Heering
 - * Calvados

Gin

- | | |
|---------------------------|-------|
| * Gilbey's | 190,- |
| * Gordon's | 190,- |
| * Beefeater | 190,- |
| * Brokers | 190,- |
| * Kilo Gin (Krabi's Gin) | 195,- |
| * Bombay Sapphire | 225,- |
| * Tangueray | 225,- |
| * Elephant Dry Gin | 275,- |
| * Hendrick's Gin | 325,- |

Cognac

- | | |
|------------------------|-------|
| * Remy Martin V.S.O.P. | 350,- |
| * Hennessy V.S.O.P. | 350,- |
| * Courvoisier V.S.O.P. | 350,- |
| * Martell V.S.O.P. | 350,- |

Whisky & Whiskey

(4cl./serving)

Whiskey

* Jack Daniels Old No 7	225,-
* Jack Daniels Honey	225,-
* Jack Daniels Gentleman Jack	250,-
* Jack Daniels Single Barrel	375,-

Blended Scotch Whisky

* Johnny Walker Red Label	200,-
* Johnny Walker Black Label	225,-
* Johnny Walker Gold Label Reserve	295,-
* Johnny Walker Platinum Label	395,-
* J&B	225,-
* Ballantine's	250,-
* Chivas Regal 12 years	295,-
* Monkey Shoulder	250,-

Single Malt Scotch Whisky

* The Singleton 12 years	325,-
* Glenmorangie Original	325,-
* Glenfiddich 12 years	325,-
* Glengoyne 10 years	325,-
* Ardbeg 10 years	375,-
* The Balvenie	375,-
* Glenfiddich 15 years	375,-
* The Singleton 18 years	425,-
* Highland Park 12 years	425,-
* Cragganmore 12 years	425,-
* Glenfiddich 18 years	475,-

Bourbon

* Jim Beam	225,-
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Irish whiskey

* Jameson	225,-
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Wine per glass or carafe

House wine Glass Red/ White	195, -
House wine Carafe 0.45 l. Red/ White	550, -
House wine Carafe 0.90 l. Red/ White	950, -

Bubblies

1. Champagne Palmer brut (France)	Bottle: 2795, -
2. Bellino Prosecco Rose Millesim (Italy)	Bottle: 1250, -
3. Grande Albarone Prosecco Superiore (Italy)	Bottle: 1550,-
4. Torresella, Prosecco DOC (Italy)	Bottle: 1350, -

Rosé wines

5. Torresella Pinot Grigio, Rosé Venezia DOC (Italy)	Bottle: 1295, -
6. Eikendal Estate Cuvée Rosé Merlot Mouvedre Grenach (S. Africa)	Bottle: 1395, -
7. Domaine Fontval, Rosé Méditerranée IGP (France)	Bottle: 1195, -

Chardonnay

(Classic white grapes)

10. Ropiteau Chardonnay Les Plants Nobles (France)	Bottle: 1245,-
11. Eikendal Janina Chardonnay, Unwooded (S. Africa)	Bottle: 1395,-
12. Te Pa Marlborough Chardonnay (Australia)	Bottle: 1350,-

Pinot Grigio, Grüner Veltliner, Riesling & Sauvignon Blanc

(Other classic white grapes)

15. Lenotti, Pinot Grigio (Italy)	Bottle: 1295, -
16. Bruendlmayer, Grüner Veltliner Landwein (Austria)	Bottle: 1395, -
17. Steffen Brother, Riesling (Germany)	Bottle: 1450, -
18. Familia Correa Lisoni, Sauvignon Blanc (Chile)	Bottle: 995, -

Pinot Noir

(Classic red grapes)

20. Veramonte Reserva Pinot Noir Casablanca Valley (Chile)	Bottle:	1295,-
21. Alexana Pinot Noir Terroir Selection (United States)	Bottle:	1995,-
22. PA Road Pinot Noir (Australia)	Bottle:	1395,-
23. Fonte Real Reserva Alicante Bouschet (Portugal)	Bottle:	1375,-

Merlot

(Classic red grapes)

25. Château Puy Favereau, Bordeaux Superieur (France)	Bottle:	1325,-
26. Familia Correa Lisoni Merlot (Chile)	Bottle:	1050,-
27. Sillenius Oak Knoll, Merlot (United States)	Bottle:	2995,-

Cabernet Sauvignon

(Classic red grapes)

30. Terranoble Gran Reserva (Chile)	Bottle:	1375, -
31. Penley Estate Tolmer (Australia)	Bottle:	1450, -
32. Rodney Strong Sonoma County (United States)	Bottle:	1695, -
33. Eikendal Estate Cabernet Sauvignon (S. Africa)	Bottle:	1525, -

For more information about our wines, may we please ask you to please have a look at our separate wine menu.

Here we describe the regions, grapes, sweetness, alcohol level, tannins, etc of each grape variety. Also, the food paring is described here.

Tempranillo

(Classic red grapes)

35. Real Compania Tempranillo D.O.Ca. Rioja (Spain)	Bottle:	1095,-
36. Pago de los Capellanes Crianza (Spain)	Bottle:	1995,-
37. Tierra Calma, Cyster Granache (Spain)	Bottle:	1895,-
38. Penfolds Bin 138, Grenache Shiraz Mataro (Australia)	Bottle:	2795,-

Syrah / Shiraz

(Classic red grapes)

40. Grange Mozan Syrah/ Cabernet Sauv. (France)	Bottle:	1195,-
41. Diggins Estate Heritage Collection Shiraz (Australia)	Bottle:	1245,-
42. Kalleske, Moppa Shiraz. (Australia)	Bottle:	1595,-
43. Eikendal Estate, Shiraz Petit Verdot (S. Africa)	Bottle:	1350,-
44. Penfolds Bin 2, Shiraz Mataro, (Australia)	Bottle:	1495,-

Sangiovese

(Classic Italian red grapes)

45. Avignonesi Cantaloro Toscana, I.G.T.	Bottle:	1275, -
46. Chianti Classico Villa Trasqu D.O.C.G.	Bottle:	1495, -
47. Lenotti Massimo Rosso Veneto I.G.T.	Bottle:	1695, -

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Nebbiolo & Barbera (Classic red from Northern Italy)

50. Belcole Simposio Barolo D.O.C.G.	Bottle:	2425, -
51. Renato Ratti Barolo Marcanasco D.O.C.G	Bottle:	3350, -
52. Sansilvestro Barbera Appasimento Piemonte D.O.C.	Bottle:	1395, -

Corvina-based blends (Valpolicella region, Italy)

55. Lenotti Valpolicella Classico DOC	Bottle:	1295, -
56. Aristocratco Valpolicella Ripasso Classico Superiore DOC	Bottle:	1595,-
57. Aristocratco Amarone Valpolicella Classico DOCG	Bottle:	2195,-

Nerello Mascalese, Montepulciano, Aglianico (Other red grapes from Southern Italy)

60. Nero D' Avola Sicilia DOC	Bottle:	1125,-
61. Pietrame Montepulciano d'Abruzzo D.O.C.	Bottle:	1190,-
62. Antico Casala Primitivo Puglia IGT	Bottle:	1195,-

Carmenère, Malbec & Pinotage (New World red specialties)

65. Casas Del Toqui, Carmenere Reserva Cachapoal Valley (Chile)	Bottle:	1295, -
66. Bodegas Claroscuro Malbec, Mendoza (Argentina)	Bottle:	1395, -
67. Eikendal Estate Pinotage (S. Africa)	Bottle:	1395, -

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Did you know...

At Carnivore Steak & Grill we take great pride in our restaurant. For over 20 years we have established ourselves as the place to go if visitors to Krabi need to take a break from the lovely Thai food.

We focus mainly on steaks and other Western delicacies.

Many of the ingredients we use are imported from Australia and Europe.

We only use trustworthy and reliable suppliers, hence the higher price tag.

Also, we reward our staff with a decent income and during our low season they have working hours comparable to Western countries, instead of the 48-55 hours a week which is normal in these regions.

Happy staff provide good service and in return happy guests.

Many of the products we serve you are made in-house.

A great variety of our sauces, soups, breads, vinegars, and desserts are made in-house.

This will ensure we don't have to use conservative, artificial colouring, or other non-healthy ingredients.



We strictly follow the cold chain, to guarantee our ingredients remain in the correct temperatures until the meal appears on your plate.

We hope you will enjoy your Carnivore experience, in case something is not according to your expectation, please ask to speak to our manager to address the issue.

Salads & Cold Starters

Garlic bread (4 pieces) *Crispy bread, grilled with olive oil, garlic, and fresh herbs.*

Garlic bread 135,-

Garlic bread “Carnivore” (4 pieces) 175,-

It is topped with grilled tomatoes and grilled cheese.

Garlic bread with anchovy filet (4 pieces) 185,-

Bread with truffle butter (4 pieces) 165,-

Salads

“Emperor” salad *** (large salad) 395,-

Different kinds of lettuce, bread croutons, pieces of bacon, cheddar & Parmesan cheese, egg slices, and topped with flakes of onion and served with a delicious mayonnaise-mustard dressing.

“Carnivore” salad *** (Large salad) 425,-

Our popular house salads, topped with tender grilled pieces of chicken breast, cheese, homemade bacon, served with an herbal wine-vinaigrette sauce.

Cold Starters

Prawn cocktail *** 275,-

Fresh steamed prawns on a bed of different salads, served with cocktail sauce.

Gravlax *** 325,-

Home-cured gravlax, cured with dill and Vodka

Beef Carpaccio*** 395,-

Thinly sliced Tenderloin with flakes of Parmesan cheese, virgin olive oil, and, if available, Rocket salad.

*Starters marked with *** are served with homemade warm bread bun and butter.*

Soups & Warm starters

*Our soups are homemade and served with a warm bread bun and butter.
The seafood and lobster soup are served with 2 slices of garlic bread and aioli.*

Mushroom soup	140,-
<i>Cream soup made with 3 different mushrooms.</i>	
Broccoli cream soup	145,-
<i>Home-made soup with fresh broccoli and fresh herbs.</i>	
Pumpkin cream soup	185,-
<i>Our very popular pumpkin soup.</i>	
Seafood soup	225,-
<i>A delicious seafood cream soup; served with 2 slices of garlic bread and aioli on the side.</i>	
Lobster & prawn bisque	245,-
<i>The King of all soups is fresh, home-made, and creamy, served with 2 slices of garlic bread and aioli on the side.</i>	
Grilled mushrooms	195,-
<i>Variety of grilled mushrooms on top of a mushroom-cream sauce served in a puff pastry basket.</i>	
Seafood Delight	275,-
<i>Puff pastry basket filled with a creamy seafood sauce full of fresh prawns, fish, and mussels.</i>	
Prawns “Maître d’hôtel” (5 pieces) ***	310,-
<i>“Al dente” grilled sea prawns in a garlic cream sauce</i>	
“Carnivore” prawns (5 pieces) ***	325,-
<i>Grilled prawns in a seafood sauce with shrimp, mussels, and fish</i>	
“Carnivore” Scallops ***	325,-
<i>Grilled scallops accompanied by a seafood sauce with shrimp, mussels and fish.</i>	

*Starters marked with *** are served with a homemade warm bread bun and butter.*

Children menu

(salad not included)

Chicken nuggets	250,-
<i>6 pieces of chicken nuggets served with French Fries</i>	
Children's chicken breast (half)	275,-
<i>Half chicken breast with French fries</i>	
Children Hamburger (150 gr. Angus beef burger)	300,-
<i>100% Angus beef burger in a crispy bread bun served with French fries.</i>	

Hamburgers

With all hamburgers, we offer you a free salad with 8 different pre-mixed salads and a side dish of your choice.

“Carnivore” hamburger (200 gr. Angus beef)	450,-
<i>Juicy 100% Angus beef burger topped with homemade bacon, grilled cheese, tomato slices, pickles, crispy spring onions, ketchup, and mustard.</i>	
“Terravore” hamburger (200 gr. Angus beef)	475,-
<i>Angus beef burger topped with homemade bacon, grilled cheese, glazed onions, pickles, crispy spring onions, and BBQ sauce.</i>	
“T-Rexburger” (350 gr. of prime beef) (200 gr. +150 gr. Angus beef)	575,-
<i>2 Big juicy 100% Angus beef burgers topped with homemade bacon, grilled cheese, pickles, thin tomato slices, mayonnaise, ketchup, and mustard.</i>	

Side dishes (choose one, it's included with each main course)

* French Fries	* Baked potato with butter (1)
* Baked potato with garlic butter (2)	* Baked with butter & melted cheese (3)
* Mashed potato	* Homemade French fries
* Grilled potato (sautéed potato)	* Mixed warm vegetables
* Steamed rice	* Half potato with mashed, bacon & cheese
* Grilled potato, onion & bacon	* Baked potato sour cream & Bacon (4)

Carnivore's famous meats

All our beef and lamb have never been frozen, after vacuum sealing at the butchers, it's chilled between 0 and 1 degree Celsius. During transportation, all the way from Australia/ New Zealand until it ends up on our BBQ.

This temperature is maintained throughout the entire process.

We offer 6 different cuts of beef, each cut has its tenderness and flavor, most of these cuts are from the Black Angus Breed, with 120 days of grain feeding (Australian) which gives the meat more taste, bursting with flavor.



The cuts with more movement while being raised will be tastier, but this will also result in the meat having more muscle tissue and losing some of its tenderness. For these cuts, we offer the Wagyu beef

Tenderloin:

The most tender cut available, coming from the Black Angus cattle, absolutely melts on the tongue. We advise this steak to be grilled from Rare to Medium.

Rib eye:

The rib eye has more flavor than tenderloin and has some tasty fat, lined inside the steak. Because of the the abundance of marbling inside this steak can be grilled from Rare to Well



Striploin:

This cut is comparable to the Rib-eye, but it is a bit firmer and has a line of fat on top of the steak. This fat line will become soft after grilling and is full of flavor.

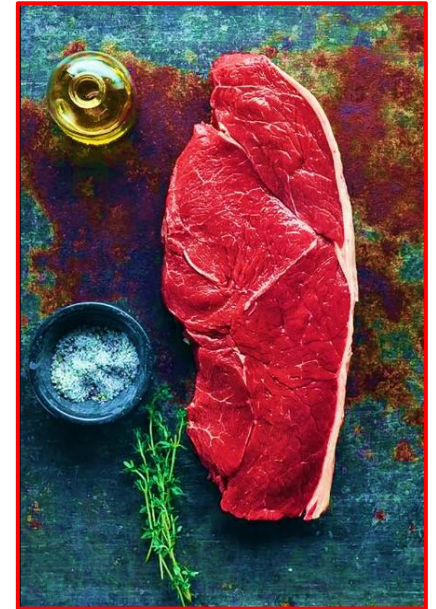
Picanha:

Again, it's a great cut with a top line of soft fat bursting with flavor.

This cut has less fat inside the steak compared to the Rib and Striploin but more on the top. Real steak connoisseurs will only leave the membrane between the meat and fat.



Rump Center (Wagyu): *The Wagyu race is one of the best breeds available, we use Rump Center, a stunning taste experience. The cut is similar as shown here, but not with the Picanha cut with it.*



Tomahawk: 1400 grams of Rib-eye. Because of the bone attached the meat next to it will be full of flavour.

Grilled crispy, it's a great taste experience.

How to grill your steak

Rare:

Grilled on the outside, inside slightly warm and dark red.

Medium-rare:

Grilled on the outside, the center is warm and still red.

Medium:

Grilled on the outside, the center is pinkish red.

Medium to well:

Grilled on the outside, the center is slightly pink to grey.

Well done:

Grilled on the outside, the center is well done, and grey.

Carnivore's Beef Steak

Tenderloin 150 gr./6oz. (Australian Black Angus, 120 days grain-fed)	850,-
Tenderloin 200 gr./8 oz. (Australian Black Angus, 120 days grain-fed)	950,-
Tenderloin 300 gr./12oz. (Australian Black Angus, 120 days grain-fed)	1150,-
Tenderloin 400 gr./16oz. (Australian Black Angus, 120 days grain-fed)	1350,-
Rib-eye 250 gr./10 oz. (Australian, 150 days grain fed)	895,-
Rib-eye 350 gr./14 oz. (Australian, 150 days grain fed)	1095,-
Rib-eye 500 gr./20 oz. (Australian, 150 days grain fed)	1395,-
Striploin 250 gr./10 oz. (Australian Black Angus, 120 days grain-fed)	895,-
Striploin 400 gr./16 oz. (Australian Black Angus, 120 days grain-fed)	1350,-
Picanha 250 gr./10 oz. (Australian Black Angus, 120 days grain-fed)	895,-
Picanha 400 gr./16 oz. (Australian Black Angus, 120 days grain-fed)	1350,-
Rump Centre 400 gr./16 oz. (Australian Full blood Wagyu, MB 8-9)	1450,-
Rump Centre 600 gr./16 oz. (Australian Full blood Wagyu, MB 8-9)	1995,-
Tomahawk steak 1400 gr./ 56 oz. (Austr. Black Angus, 120 days grain-fed)	2950,-
A big piece of rib-eye with the bone still attached.	
It is served with 2 salads, 2 side dishes, and 2 sauces!	

Steak upgrades

Pepper steak	Broken peppercorns on top.	add 50,-
Mushroom steak	Grilled mushrooms on top.	add 70,-
Carnivore steak	Home-made bacon, and glazed onions on top.	add 95,-

Side dishes / Sauces (*choose one, it's included with each main course*)

* French Fries	* Baked potato with butter (1)
* Baked potato with garlic butter (2)	* Baked with butter & melted cheese (3)
* Mashed potato	* Homemade French fries
* Grilled potato (sautéed potato)	* Mixed warm vegetables
* Steamed rice	* Half potato with mashed, bacon & cheese
* Grilled potato, onion & bacon	* Baked potato sour cream & Bacon (4)

*Pepper sauce *Mushroom sauce *Béarnaise sauce *Grain mustard
 *Garlic butter * Truffle butter * Chimichurri

Mixed beef plates

Carnivore “T-bone” 400 gr. (Australian B. Angus, 120 days grain-fed)	1595,-
<i>One plate with 250 gr. of rib eye and 150 gr. of tenderloin</i>	
Maxivore “T-bone” 500 gr. (Australian B. Angus, 120 days grain-fed)	1725,-
<i>A big portion of quality beef with 350 gr. of rib eye and 150 gr. of tenderloin</i>	
Megavore Beef Plate 700 gr. (2 pax)	1895,-
<i>Very popular, 100 gr. Tenderloin, 100 gr. Rib-Eye, 250 gr. Striploin and 250 gr. Picanha. Includes 2 salads, 2 side dishes, and 2 sauces.</i>	
Terravore Beef Plate 900 gr. (3 pax)	2395,-
<i>Offering 100 gr. Tenderloin, 100 gr. Rib-Eye, 250 gr. Striploin, 250 gr. Picanha and 200 gr. Wagyu Rump. Includes 3 salads, 3 side dishes, and 3 sauces.</i>	

Family plates

A mix of chicken, pork filet, spare ribs, beef rib eye, beef tenderloin, lamb filet, and home-smoked bacon. Choose your sauces and side dishes.

Meat platter for 2 people (600 grams, 2 salads, 2 sides & 2 sauces)	1425,-
Meat platter for 3 people (900 grams, 3 salads, 3 sides & 3 sauces)	1945,-
Meat platter for 4 people (1200 grams, 4 salads, 4 sides & 4 sauces)	2495,-

Side dishes / Sauces (choose one, it's included with each main course)

* French Fries	* Baked potato with butter (1)
* Baked potato with garlic butter (2)	* Baked with butter & melted cheese (3)
* Mashed potato	* Homemade French fries
* Grilled potato (sautéed potato)	* Mixed warm vegetables
* Steamed rice	* Half potato with mashed, bacon & cheese
* Grilled potato, onion & bacon	* Baked potato sour cream & Bacon (4)

*Pepper sauce *Mushroom sauce *Béarnaise sauce *Grain mustard
*Garlic butter * Truffle butter * Chimichurri

Mushroom Tenderloin 200 gr.



Tenderloin 300gr.

Carnivore Tenderloin 200 gr.



Pepper Tenderloin 200 gr.



Rib eye 250 gr.



Mushroom Rib-eye 250 gr.



Tenderloin 300 grams (medium-rare)

Family plates, meat platter (2 people)

(Chicken, pork, beef, lamb, rib-eye, tenderloin, smoked bacon and spareribs)



Family plate, meat platter (4 people)

(Chicken, pork, beef, lamb, rib-eye, tenderloin and spareribs)

Tomahawk steak 1400 gr.



Carnivore T-Bone

150 gr. tenderloin and 250 gr. Rib-eye



Carnivore prawns (starter)



Beef Stroganoff

With each main course, 1 salad and 1 side dish is included.



Mixed grill

With all main courses, we serve you a plate with 8 different pre-mixed salads and a side dish of your own choice

Mixed grill 555,-

Try this mix of beef, pork, and chicken; served with your favorite sauce, salad, and a side dish of your choice.

“Carnivore” mixed grill 875,-

A mix of tenderloin beef, rib eye, and lamb filet; served with a bowl of salad, sauce, and a side dish of your own choice.

Lamb

Lamb Chops 300 gr./12oz. 895,-

Crispy grilled lamb chops with fresh herbs. Grill tip: medium to well done

Lamb Tenderloin 200 gr./8 oz 950,-

This lamb is extremely tender and full of taste

Pork

Grilled pork sausages 350,-

2 tasty pork sausages, grilled brown and crispy, choose your side and sauce.

Pork tenderloin. 425,-

250 grams of soft pork tenderloin with a sauce and side dish of your choice

Spareribs (pork) 495,-

Homemade spareribs, “fall of the bone”, marinated in BBQ sauce.

Side dishes / Sauces (choose one, it's included with each main course)

* French Fries

* Baked potato with butter (1)

* Baked potato with garlic butter (2) * Baked with butter & melted cheese (3)

* Mashed potato

* Homemade French fries

* Grilled potato (sautéed potato)

* Mixed warm vegetables

* Steamed rice

* Half potato with mashed, bacon & cheese

* Grilled potato, onion & bacon

* Baked potato sour cream & Bacon (4)

*Pepper sauce *Mushroom sauce *Béarnaise sauce *Grain mustard

*Garlic butter

* Truffle butter

* Chimichurri

Other Main Courses

Grilled Mediterranean chicken breast	395,-
<i>Big butter soft piece of chicken breasts, crispy grilled and seasoned with fresh Mediterranean herbs.</i>	
Beef Stroganoff	450,-
<i>Delicious tender pieces of beef grilled with mushrooms in a creamy sauce.</i>	
Duck breast	495,-
<i>Premium quality duck breast, crispy grilled according to your wish and served with an orange sauce.</i>	
Tuna steak	545,-
<i>Best quality tuna, grilled with a spot of olive oil, pepper, and river salt. The best choice to grill would be from rare to medium, after, it will get dry. Choose a sauce to accompany; garlic butter, white wine, or pepper sauce.</i>	
Filet of white snapper (250 gr./ 9oz)	555,-
<i>Filet of boneless white snapper served with a garlic cream sauce.</i>	
“Ao Nang” prawns (8 pieces)	575,-
<i>Grilled sea prawns accompanied with a seafood sauce with shrimp, mussels and fish.</i>	
Salmon filet “Hollandaise”	575,-
<i>A delicious filet of Norwegian salmon, accompanied by a Hollandaise sauce.</i>	

Side dishes / Sauces *(choose one, it's included with each main course)*

* French Fries	* Baked potato with butter (1)
* Baked potato with garlic butter (2)	* Baked with butter & melted cheese (3)
* Mashed potato	* Homemade French fries
* Grilled potato (sautéed potato)	* Mixed warm vegetables
* Steamed rice	* Half potato with mashed, bacon & cheese
* Grilled potato, onion & bacon	* Baked potato sour cream & Bacon (4)

*Pepper sauce	*Mushroom sauce	*Béarnaise sauce	*Grain mustard
*Garlic butter	* Truffle butter	* Chimichurri	

Desserts

Coupe “Dame Blanche”	145,-
<i>Three scoops of vanilla ice cream, warm chocolate sauce, whipped cream and cashew nuts on top</i>	
Coupe “Banana Split”	165,-
<i>Three scoops of vanilla ice cream, sliced banana, topped with chocolate sauce, whipping cream, and cashew nuts.</i>	
Blueberry Panna Cotta	165,-
<i>Homemade Panna Cotta with blueberry topping</i>	
Mango Cheesecake	250,-
<i>Our famous homemade mango cheesecake is very rich in flavor.</i>	

Special coffee presentations

(Show presentation at your table)



Jamaican coffee	250,-
Bacardi Rum, coffee, Kahlua, and whipping cream on top	
Irish coffee	250,-
Jameson whiskey, coffee, Kahlua, and whipping cream on top	
French coffee	250,-
Remy Martin cognac, coffee, Kahlua, and whipping cream on top	