



Dear guests,

we are glad to have you at CHARLY'S.

Please feel free to enjoy surf & turf in a casual atmosphere at our modern but cozy restaurant and premises.

To combine quality with a sense of well-being -
that's our philosophy.

Feel our dedication and commitment for you.
CHARLY'S is not meant to be just a restaurant, but an emotion.

We passionately want to share our enthusiasm with you,
giving our heart and soul to make CHARLY'S your favorite restaurant.

A warm welcome at CHARLY'S.

Sincerely yours
The Reck family



What about a delicious aperitif?

You will find further drinks
at the beverage section.

Aperitif

Euro

Aperol Spritz ^{14, 16}	0,2 l	7,00
Pampelle Spritz ¹⁴	0,2 l	7,00
Hugo ¹⁴	0,2 l	7,00
Hugo alkoholfrei	0,2 l	6,50
Aperitivo Ascari Verde (Sekt, Orangensaft, Curacao Blue) ^{14, 15}	0,1 l	5,80
Sekt Cuvée Ascari ¹⁴	0,1 l	5,40
Prosecco ¹⁴	0,1 l	5,40
Champagne Henriët Bazin ¹⁴	0,1 l	7,50
Moët Ice	0,1 l	9,50
Kir ¹⁴	0,1 l	7,00
Kir Royal ¹⁴	0,1 l	8,50
Martini (Dry, Bianco, Rosé, Rosso) ¹⁴	5 cl	4,50
Sherry (Fino, Medium, Cream) ¹⁴	5 cl	5,00
Portwein (weiß - Ramos Pinto, rot - Taylors Select Reserve) ¹⁴	5 cl	5,00
Pernod ¹⁵	5 cl	4,50
Campari ¹⁵	5 cl	4,50
Soda ¹⁵	5 cl	5,50
Orange ¹⁵	5 cl	6,50



Starters

Euro

Vitello Tonnato Classico

Veal in thin slices with creamy tuna sauce,
capers and small salad nests

13,50

Carpaccio of Angus-Beef ^{23, 25}

with rocket, freshly grated parmesan and lemon

14,60

Autumnal bruschetta

with goat cheese avocado cream and fried forest mushrooms
served on crispy potato bread and an autumn bed of salad

12,50

Fried King Prawns, 6 pieces

in a spicy tomato ragout,
Homemade aioli and crispy crostinis

16,00

Soups

Pumpkin-ginger soup with oil of pumpkin seed

7,00

Oxtail essence with wild mushroom cannelloni

9,00

Pasta

**Tagliarini with chanterelle ragout, fried beef strips,
dried cherry tomatoes and freshly grated parmesan**

16,50

**Orecchiette with spicy salsicciaballs, tomato sauce,
fresh parmesan and parsley**

14,00

Maccheroni Napoli

with fresh tomato sauce, basil and parmesan

11,00

Tagliarini al burro e tartufo with freshly grated parmesan

14,00



Salad

Euro

Caesar Salad ^{14, 23, 25}

romana salad, bacon, parmesan and croûtons, with classic dressing	12,80
with fried chicken slices	16,10
with fried prawns	19,90
with fried beef slices	17,70
reef and beef	18,80

Charly's Classic ^{14, 23}

mixed salad with French dressing, tomato, cucumber, peppers, carrots and boildes egg	9,20
with fried chicken slices	12,50
with fried prawns	16,30
with fried beef slices	14,10
reef and beef	15,20

Charly's Bella Italia ^{14, 23}

fried goat cheese with honey and thyme marinade, on mixed salad with balsamic vinegar dressing, oven roasted tomatoes, marinated pumpkin and fried capers	16,00
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Fish

Roasted filet of pikeperch with spinach leaves, Serrano patties and fluffy tomato hollandaise	22,00
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Salmon fillet on fine artichoke cream lukewarm caper and olive vinaigrette, fried oyster mushrooms, with homemade ravioli with ricotta and basil	23,00
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Meat

Classic Wiener Schnitzel veal cutlets with homemade warm potato-cucumber salad and bilberries ^{5, 15}	22,80
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Tagliata of the Barberie duck breast on roasted wild mushrooms of the season, garnished with marinated lamb's lettuce, Grana Padano, Balsamic jus and mashed pumpkin and potatoes	24,80
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The Grill

Our original 800 degree US grill has been specially designed for the preparation of steaks.

The high temperature of 800 degrees will close up the pores of the meat at once. This way the meat will be crunchy from the out-side, but also moist and juicy on the inside.

There will be a crispy, delicious almost caramelized crust giving the the meat a wonderful flavor.

Degrees of Doneness

Bleu: quickly roasted, dark red, very moist and juicy, cold core

Rare/English: rare, almost raw, warm center, for insiders

Medium rare: red in the center, crispy and well roasted from the outside, very juicy

Medium: grilled on the spot, pink core crisyp dark brown crust

Medium well: almost completely roasted/done, strong flavour

Well done: completey roasted/done, completely brown core .

Pittsburgh Style: black roasted from the outside
small cuts are available from Medium and above

The Cuts

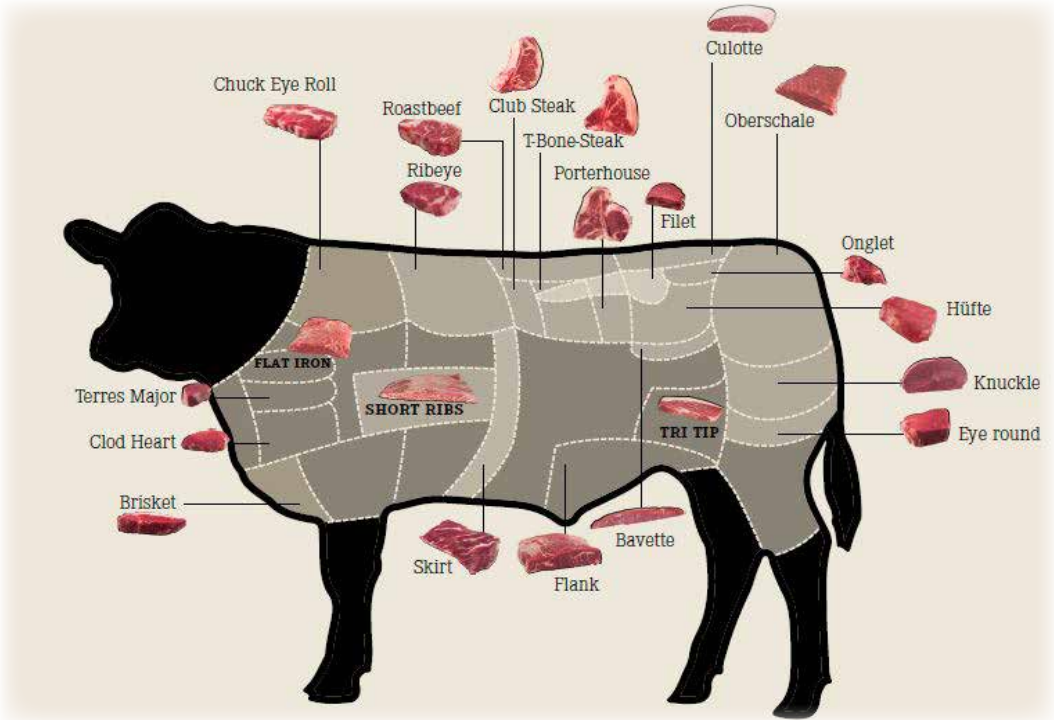
Lady's Cut: For Ladies or small appetite

Gentleman's Cut: For Gentlemen or the large appetite .

Cuts may vary regarding the weight depending on the kind of meat. For example if the meat contains a portion of bone or if bigger pieces are not sliced thinly.

CHARLY'S
RESTAURANT ★ GRILL

The Beef





Argentinian Black Angus Beef

Euro

Argentinian Black Angus Beef

Argentinian cattle is a guarantee for constant upscale meat quality. The Argentinian cattle lives in the Argentinian Pampa all season year-round. Therefore their meat has the typical firmness and is juicy delicious in taste.

Argentinian Black Angus sirloin steak

Lady's Cut, 180 g	19,00
Gentleman's Cut, 350 g	32,00

Argentinian Black Angus steak from the hind quaters, 200 g	16,00
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Argentinian Premium Black Angus beef filet

Lady's Cut, 180 g	25,90
Gentleman's Cut, 350 g	46,90

Argentinian Premium Black Angus entrecôte

Lady's Cut, 300 g	28,00
Gentleman's Cut, 450 g	38,00

Sauces

Pepper cream sauce	4,50
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Béarnaise sauce	4,00
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Spicy tomato salsa ^{15, 23, 24, 25}	3,00
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Herb butter or tomato butter	3,00
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BBQ ^{15, 23, 24, 25}	3,00
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Aioli ²⁵	3,00
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Sides

Euro

French fries	3,00
Baked potato with herb quark or herb butter	4,50
Potato wedges with sour cream	3,50
Sweet potato sticks	4,00
Warm potato and cucumber salad ^{5, 15}	5,00
Spinach à la crème	4,00
Vegetable of the day	3,50
Cole Slaw ^{23, 24, 25}	3,50
Roasted onions	3,50
Roasted wild mushrooms	4,50
Mixed salad	
small	4,00
large	7,00



Desserts

Euro

Mille Feuille with marbled chocolate mousse, honey leaves and fruity raspberry ragout	9,00
Crème brûlée with pumpkin seed oil ice cream	7,50
Dessert variation Ascari ^{23, 25}	9,50

Coffee

Café Crema ¹⁹	2,80
Espresso ¹⁹	2,60
Double Espresso ¹⁹	4,50
Espresso Macchiato ¹⁹	2,80
Cappuccino ¹⁹	3,50
Latte Macchiato ¹⁹	3,90
Milchkaffee ¹⁹	3,90
Chococcino (Hot chocolate with espresso) ¹⁹	3,50
Icecoffee ¹⁹	5,20
Icechocolate	4,80
Espressi Affogato ¹⁹	5,20

All coffee specialities are also available in a decaf version.



Digestifs - clear

Euro

Malteser	2 cl	3,00
Line Aquavit	2 cl	3,50
Jubiläums Aquavit	2 cl	3,00
Tequila silver/gold	2 cl	3,00
Sambuca Molinari	2 cl	3,00

Digestifs - sweat

Cointreau, Grand Marnier, Bénédictine ¹⁵	4 cl	6,50
Amaretto Di Saronno	4 cl	5,40
Baileys ^{9, 15, 17, 18}	4 cl	5,40

Digestifs - herbs

Ramazotti	2 cl	3,00
Averna	2 cl	3,00
Fernet Branca	2 cl	3,00
Jägermeister	2 cl	3,00



Brandy, Cognac & Armagnac

Euro

Remy Martin VSOP	4 cl	7,00
Cardenal Mendoza	4 cl	7,00
Carlos I	4 cl	7,50

Whisky & Whiskey

Ballantines Finest Blended Scotch ¹⁵	4 cl	5,00
Johnnie Walker Red Label ¹⁵	4 cl	6,00
Jim Beam	4 cl	6,50
Jack Daniels	4 cl	6,20
Laphroaig	4 cl	8,50
Tullamore Drew	4 cl	5,50
Talisker ¹⁵	4 cl	9,00
Slyers	4 cl	8,00
Jameson	4 cl	7,50
Canadian Club	4 cl	6,00
Auchentoshan	4 cl	7,50
Glenfiddich Single Malt, 15 years	4 cl	9,50
Bushmills Whisky, 10 years	4 cl	8,50



Grappa & Obstbrände

Euro

Nonino 41°	2 cl	6,50
Nonino Chardonnay (Barrique)	2 cl	7,50
Ziegler Alte Zwetschge (plum)	2 cl	8,00
Ziegler Aprikosenbrand (apricot)	2 cl	8,00
Ziegler Wildkirsche No. 1 (wild cherry)	2 cl	10,50
Williamsbirne (pear)	2 cl	3,90
Obstler (various)	2 cl	2,70

Rum

Ron Don Papa	4 cl	9,00
New Grove	4 cl	8,50
Ron Botucal Reserva	4 cl	9,00



Cocktails

Euro

Melon Sour melon liqueur, Wodka, orange juice	6,90
Whiskey Sour Jack Daniels, lemon juice ¹² , sugar syrup ⁸	6,90
Margarita Tequila, Triple Sec, lime juice ¹²	6,90
Caipirinha Cachaca, lime juice ¹² , lime, cane sugar	7,50
Mango Caipirinha Cachaca, mango nectar, lime, lime juice ¹² , cane sugar	8,00
Mojito Bacardi, lime juice ¹² , lime, mint, cane sugar	8,00
Sex on the Beach Wodka, Grenadine ¹⁵ , Peachtree, orange juice	7,50
Mai Tai White and brown rum, Old Pascas, almond syrup, pineapple juice	8,00
Long Island Ice Tea Wodka, Gin, Tequila, Triple Sec, lemon juice ¹² , Cola ^{5, 13, 15, 17, 19}	9,50
Spain 43er, vodka, passion fruit juice, cream, grenadine ¹⁵	8,00
Pina Colada Rum, cream, pineapple juice, coconut syrup	8,00

HAPPY HOUR 6 PM UNTIL 8 PM - EACH COCKTAIL 6 EURO

Ask our staff for further cocktail creations.



Beers

Euro

Gaffel Kölsch drought ²²	0,20 l	1,90	
	0,30 l	2,80	
Bitburger Pils drought ²²	0,30 l	2,80	
Benediktiner Weißbier	Hefe Hell ²²	0,50 l	4,50
	Hefe Dunkel ²²	0,50 l	4,50
	without alcohol ²²	0,50 l	4,50
Bitburger without alcohol ²²	0,33 l	3,50	
Kandi Malz ²²	0,33 l	3,50	

Longdrinks

Whiskey Cola ^{5, 13, 15, 17, 19}		7,00
Wodka Tonic ¹⁶ , Wodka Orange		7,50
Tequila Sunrise ¹⁵		7,00
Cuba Libre ^{5, 13, 15, 17, 19}		8,00

Gin

Gordon's Dry Gin		7,00
Hendricks		10,50
Gin Mare		11,80
Siegfried		12,80
Sünner		8,00
Bombay Sapphire		8,00
Gin T. Morgentau (green tea)		13,50
Gin Tinte (Ink)		13,50



Open Wines

Euro

WHITE

Sauvignon Blanc, Domaine du Tariquet, Cotes de Gascogne ¹⁴	0,20 l	6,10
Chardonnay, Paul Mas, Langedoc-Roussillon ¹⁴	0,20 l	6,70
Riesling, Weingut Schmittges, Erden, Mosel ¹⁴	0,20 l	6,70
Grauburgunder, Kaiserstuhl, Baden ¹⁴	0,20 l	6,70

ROSÉ

Spätburgunder Weißherbst, Kaiserstuhl, Baden ¹⁴	0,20 l	6,70
Rosé de Syrah, Paul Mas, Langedoc-Roussillon ¹⁴	0,20 l	6,70

RED

Spätburgunder, Kaiserstuhl, Baden ¹⁴	0,20 l	6,70
Merlot, Paul Mas, Langedoc-Roussillon ¹⁴	0,20 l	6,70
Caparzo Sangiovese, Montalcino, Toskana ¹⁴	0,20 l	6,70



Soft drinks

Euro

San Pellegrino	0,25 l	2,60
	0,75 l	7,60
Acqua Panna (still)	0,25 l	2,60
	0,75 l	7,60
Coca Cola ^{5, 13, 15, 17, 19}	0,20 l	2,90
Coca Cola Light & Zero ^{5, 13, 15, 17, 19, 20}	0,40 l	4,90
Fanta ^{5, 11, 12, 15} , Sprite ^{5, 15, 18, 21}	0,20 l	2,90
	0,40 l	4,90
Gaffels Fassbrause	0,33 l	3,50
Apple or rhubarb spritzer	0,20 l	2,80
	0,40 l	4,60
Granini apple juice	0,20 l	3,00
Granini orange juice	0,20 l	3,00
Granini currant juice ⁵	0,20 l	3,00
Granini tomato juice	0,20 l	3,00
Kiba (cherry and banana juice)	0,20 l	3,50
Schweppes Bitter Lemon ^{12, 16}	0,20 l	3,00
Tonic Water ¹⁶ , Ginger Ale ^{12, 15}		
San Bitter ¹⁵	0,1 l	3,50



Additives

- 1 Stabilizer Iron-II-gluconate
- 2 Acidifying agents E330
- 3 Soy lecithins E322
- 4 Sulfur dioxide
- 5 Antioxidants
- 6 Sugar colour E150cc
- 7 Release agent E535
- 8 Glucose syrup
- 9 Emulsifier (Mono- u. Diglyceride)
- 10 Thickening agent: St. John's Flour
- 11 Thickening agent: Guarkern Flour
- 12 citric acid
- 13 phosphate
- 14 sulfite
- 15 Dyes
- 16 contains chinin
- 17 Flavours
- 18 Acid regulator
- 19 contains caffeine
- 20 Phenylalanine source
- 21 natural lemon lime Flavour
- 22 Rime malt extract
- 23 Preservatives
- 24 Flavor enhancer
- 25 Sweeteners

IF YOU HAVE QUESTIONS ABOUT ALLERGENS CONTAINED IN OUR FOOD
PLEASE CONTACT OUR SERVICE STAFF.