



Dear guests,

we act on behalf of the count palatine.

When the count palatine anchored at PIER 28 in Erbdorf after his long journey across the oceans, he left us a legacy:

„You shall build a steak-house on the west bank of the Fichtelnaab river. The Bavarians shall get the best meat i could find at the piers of the harbours around the world. And don't forget the meat rolls from New York!“

Enjoy yourselves and bon appetit!






Your Aribio crew

A further order: Inclusion

In our hotel we live the idea of inclusion. We are convinced that every human being is valuable to society, as everybody brings in their ideas and abilities. Our crew consists of a quater of people with disabilities. Each of our employees, with or without disabilities, contribute to the smooth running of our hotel.



Starters / Soup

From the port of Trondheim, Norway	12,5
 Dry aged norwegian salmon with avocado and two kinds of sesame sauce ^{2,4}	
From the port of La Rochelle, France	8,5
 Home smoked duck breast with mango-chili-chutney and salad bouquet ^{1,2,3,5,11}	
From our home port	10,5
 Carpaccio from the „Oberpfälzer“ beef with arugula and Grana Padano cheese ¹	
 The Pfalzgrafen broth from the Steinwald cattle from organic production with liver dumplings	6,5
 Count Palatine potato and leek soup (vegan)	5,5



Cooking levels

BLUE RARE

For the specialists: The steak is only fried very shortly in the broiler, so that it gets a crust on the outside but remains juicy red on the inside.

RARE

The steak is strongly roasted from the outside but remains dark red on the inside.

MEDIUM RARE

Experts like to say „to the point“: The steak has an intense brown crust, soft meat on the inside and is still dark red in the core.

MEDIUM

This is how most people like it: The steak is grilled with a strong crust, until it still has a pink core.

ROSA

Something for experts: seared crispy – then cooked pink all the way through. Ask our chef!

WELL DONE

The meat is now completely cooked to the core and has a strong and intense crust



Steaks

From Puerto Nuevo, Buenos Aires



Argentine haunch steak

The legendary Angus-Steaks from Argentine Pampa with a lot of room to run about and long maturity in the bellies of the freight ships.



In addition we recommend: Malbec, Mendoza, Argentina 0,2 l 6,90 € / 0,5 l 14,90 €

200 g

12,5

300 g

18,5

From the port of Los Angeles, USA



Black Angus Rib-Eye

The Rib-Eye is a special cut from the front part of the back.
It is grilled with the famous fat eye from which it gets its juicy aroma.



In addition we recommend: Golden Gate Zinfandel, California 0,2 l 6,00 € / 0,5 l 12,00 €

22,5

32,5

From the port of Jackson, Sydney, Australia



Black Angus Roastbeef

18,5

27,5



Black Angus Filet

24

34,5

The Australian Black Angus meat won the prize in all the internal castings.
We do not want to deprive you of it.



In addition we recommend: Shiraz / Cabernet-Sauvignon Crocodile Creek, Australia 0,2 l 6,00 € / 0,5 l 12,00 €

Man overboard



Swordfish steak

Someone leant too far over the railing. There are rumors that the fair Count Palatines daughter helped.
The man stayed down, but we pulled out a swordfish from the water with a nice, firm steak meat.

18,5






Dry Aged

Steinwald-Beef for Dry Aged Steaks

Ripening alone does not determine the quality of the steak. Rather, whether the meat is finely marbled and tender depends on the breed of cattle and how they are cared for. In order to be able to guarantee this quality, we buy the meat from farmers in the eco-model region of the Steinwald-Allianz. Our meat is even matured in our own maturing cabinet.

The farmers of the eco-model region Steinwald-Allianz are certified organic and the fresh beef is quickly delivered to us: Steinwald beef from organic production - the best quality from the region.

Our Dry Aged Beef matures in our maturing cabinet for 21 to 28 days under controlled conditions. The meat is perfect: dark red, finely marbled and intense in flavour.

 Dry Aged Rumpsteg ca. 250 g	26,00
 Dry Aged Rib-Eye-Steg, ca. 300 g	33,50
 Dry Aged Filet, ca 200 g	35,50



Burger

From the port of New York

The count palatine has brought us a speciality, which everyone is talking about nowadays: the Hamburger. With homemade patties.

For the rolls, our chef has developed the best baker's buns from the west bank of the Fichelnaab river with our house bakery Schraml. A fluffy lye bun with roasted onions is the basis for ourriburger.



Ariburger

7,5

Homemade pulled porc | cole slaw |
Smokey-Monk-dip | fluffy lye bun ^{1,2,3,4,6}



The count palatines fair daughter

9,8

1 chicken-patty | pommery-dip |
mango-curry-dip | lettuce | tomato |
cucumber |herbal-vinaigrette |
brioche-bun with black sesame ^{1,2,3,4,6}



„Pfalzgrafen“ Burger N.Y. original

15,5

2 Steinwald-beef-patties a total of 300g |
Hickory-barbecue-sauce | Pommery-dip |
mustard | bacon| lettuce | tomato|
cucumber |herbal-vinaigrette |
full grain bun ^{1,2,3,4,6}



Colossus of Rhodes (vegetarian)

11,5

Grilled goat cheese | lettuce | tomato |
tomato-jam | cucumber |
herbal-vinaigrette | black-veggie-bun ^{1,2,3,4,6}



Cruises

Cruise with dip line

Experience a Cruise through the world of steaks!

Enjoy and compare the Count Palatines favorite Steaks from the harbors of the world's oceans.

- 🕒 Dip line with 6 different dips
- 🕒 for 2 persons or more
- 🕒 3 sides of choice
- 🕒 200 g meat per person



The big world trip:

Buenos Aires
Haunch steak

—

Sydney
Rumpsteak

—

Los Angeles
Rib-Eye

per person 28,5



World trip for explorers:

Sydney
Rumpsteak

—

Schleswig Holstein
Susländer Pork

—

Man overboard
Swordfish steak

per person 28,5



Sides / Dips

Sides 3,00 €

- 🕒 Baked potato with sour cream
- 🕒 Steak fries
- 🕒 Fried potatoes
- 🕒 Sweet potato fries
- 🕒 Mixed Salad
- 🕒 Grilled vegetables
- 🕒 Braised onions
- 🕒 Grilled corn
- 🕒 Kenja beans with bacon, butter and garlic ^{1,2,4,5}
- 🕒 Mushrooms à la Provencale
- 🕒 Herbal baguette

All sides (except Kenia beans) are vegetarian.

Braised onions and mushrooms à la Provencale are also vegan available.

Please let us know while ordering.

per Dip 1,50 € / Dip-line with 6 Dips 8,00 €








- 🕒 Herbal butter
- 🕒 Pommery Dip ^{1,2,6}
- 🕒 Mango-Curry-Dip ^{1,2,6}
- 🕒 Tomato-Jam ^{1,2,6}
- 🕒 Hickory-Barbecue-Sauce ^{1,2,6}
- 🕒 Remoulade ^{1,2,6}
- 🕒 Spicy peppersauce (warm) ^{1,2,6}
- 🕒 Champignoncreamsauce (warm) ^{1,2,6}

- 🕒 Speciality from west bank of the Fichtelnaab
river Smokey-Monk-Dip ^{1,2}
flavored with the Smokey-Monk
Whisky from the distillery Schraml, Erbendorf

Tomato-Jam and the Hickory-Barbecue-Sauce are vegan.



What the count palatine found elsewhere at the ports of the world...

 Count Palatines roast beef with dumplings and mixed salad	12,5
 Corned chicken breast with grilled vegetables and mango-curry-dip ^{1,2,6}	14,5
 Fillet of char 1 fillet with two kinds of boiled carrots, buttered potatoes and shallot-lime-sauce	15,5
 Beef strips in creamsauce (hand sliced Steinwald beef from organic production) with spaetzle and mixed salad	16,5
 Susländer pork cutlet (about 9 oz) with potatoes tossed in butter and side salad	18,5
 Grilled beef skewer from dry aged filet (about 7 oz) with grilled vegetables, roasted potatoes and our famous smokey-monk-dip ^{1,2}	25,5
 Vegetable-shashlik (vegetarian) with yogurt-tomatoe-salsa and roasted potatoes	12,5



What the count palatine found
elsewhere at the ports of the world...

Salads

Large „Pfalzgrafen“ salad

🍴	Pure	9,3
🍴	Large salad plate mistress style: with fried corned chicken strips ^{1,2,3,4}	13,5
🍴	Aribo style: fried strips of roastbeef and crispy base of tarte flambée ^{1,2,3,4}	14,3
🍴	Haunch steak with herbal butter	14,8
🍴	With fried Tofu-Steak	12,5
🍴	With fried fillet of char	14,8

Optionally with mango-curry-dressing ^{1,2,3,4}, balsamic-honey-mustard-dressing^{1,2,3,4} or vinegar-oil-dressing






For the children

🍴	Schnitzel with french fries	5,5
🍴	Kid`s burger (on request without salad 🍴) with french fries	5,5
🍴	Pirat plate for raiding the parents plates (free)	











Tarte flambée

... a kind of „french pizza“ from Alsace
made from a very thin layer of pastry topped with sour cream...

	Tarte flambée „Alsace“ with sour cream, bacon and onions ^{1,2,3,4,5}	6,9
	Tarte flambée „Cheese“ with sour cream, bacon, onions and cheese ^{1,2,3,4,5}	7,5
	Tarte flambée „Mushrooms“ with sour cream, bacon, onions, mushrooms ^{1,2,3,4,5}	7,5
	Tarte flambée „Vegetarian“ malt-flat-bread with sour cream feta cheese, pepperoni, pepper ^{1,2,3,4,5}	8,5
	Tarte flambée „Bavarian“ with sour cream, bacon, onions Bavaria Blu-cheese ^{1,2,3,4,5}	7,9
	Tarte flambée „Salmon“ with sour cream, leek, smoked salmon ^{1,2,3,4,5}	8,5



Dessert

	La Douce Comtesse Zweierlei Crème brûlée mit frechen Früchtchen ^{1,3}	7,5
	Die süßen Träume der Maîtresse Vanilleeis auf lauwarmem Nuss-Karamell ^{1,3,4,6}	6,5
	Landgang in Kairo Schokomousse-Pyramide mit Mangoparfait, Karamellsauce und Pistazienschaum ^{1,3,4,6,10}	6,5
	Palatschinken mit Powidl und Sahne	5,5
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	La Douce Comtesse Two kinds of Crème brûlée with fruits ^{1,3}	7,5
	Mistresses Sweet dreams Vanilla ice with warm nut-caramel ^{1,3,4,6}	6,5
	Landing in Cairo Chocolate-mousse-pyramide with mangoparfait, caramelsauce and pistachio foam ^{1,3,4,6,10}	6,5
	Pancakes with plum jam and cream	5,5



Allergene & Zusatzstoffe

Sollten Sie Allergiker sein oder sonstige Unverträglichkeiten haben, teilen Sie uns dies bitte vor Ihrer Bestellung mit!
Nur so können wir gewährleisten, dass das Risiko einer allergischen Reaktion auf ein Minimum beschränkt werden kann.
Wir bereiten Ihnen auch gern vegane und Gluten freie Speisen zu.
Fragen Sie uns.

Vielen Dank!

1=mit Konservierungsstoff, 2=mit Geschmacksverstärker, 3=mit Antioxidationsmittel, 4=mit Farbstoff, 5=mit Phosphat, 6=mit Süßungsmittel, 7=koffeinhaltig, 8=chininhaltig, 9=geschwärzt, 10=enthält Phenylalaninquelle, 11=Pöckelsalz (E252)

Allergens & Additives

If you are allergic to any product or have any other incompatibilities, please inform us before ordering!
This is the only way to ensure that the risk of an allergic reaction can be kept to a minimum.
We also prepare vegan and gluten-free dishes.
Ask us.

Many Thanks!

1 = with coercive agent, 2 = with flavor enhancer, 3 = with antioxidant, 4 = with food coloring, 5 = with phosphate, 6 = with sweetener, 7 = caffeine-containing, 8 = quinine, 9 = blackened, 10 = contains phenylalanine source