



PIER²⁸
STEGHAUS ERBENDORF

Dear guests,

we act on behalf of the count palatine.

When the count palatine anchored at PIER 28 in Erbendorf 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 that 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 quarter of people with disabilities. Each of our employees, with or without disabilities, contributes to the smooth running of our hotel.



Starters - Soups

From the port of Trondheim, Norway

🍴 **Dry aged Norwegian salmon | avocado | two kinds of sesame sauce**

12,50 €

From the port of La Rochelle, France

🍴 **Home smoked duck breast | mango-chili-chutney | salad bouquet**

9,50 €

From our home port

🍴 **Carpaccio from the "Oberpfälzer" beef |
salad bouquet | basil pesto | Grana Padano cheese**

11,90 €

🍴 **The Pfalzgrafen broth from the Steinwald cattle
from organic production with liver dumplings**

5,90 €

🍴 **Count Palatine potato and leek soup (vegan)**

5,50 €



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 250 g** **18,50 €**
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.

From the port of Jackson, Sydney, Australia

- 🍴 Black Angus Roastbeef 250 g** **23,50 €**
Additional charge + 100 g **6,00 €**
- 🍴 Black Angus Filet 200 g** **26,50 €**
Additional charge + 100 g **8,00 €**
The Australian Black Angus meat won the prize in all the internal castings.
We do not want to deprive you of it.

Optionally as "Surf and Turf"
Additional charge € 4,50 per king-prawn



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 Rumpsteak ca. 250 g	24,50 €
🍴 Dry Aged Rib-Eye-Steak, ca. 300 g	26,50 €
🍴 Dry Aged Fillet, ca 200 g	28,50 €

Optionally as “Surf and Turf”
Additional charge € 4,50 per king-prawn



Cruise

Cruise

With dip line

Experience a Cruise through the world of steaks!

Enjoy and compare the Count Palatines favorite Steaks from the harbours 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
- 🍴 28,50 € per person

🍴 **The big Count Palatines trip:**

**Buenos Aires
haunch steak**

**Sydney
rumpsteak**

**Erbendorf
dry aged rib-eye steak**

Optionally as "Surf and Turf"
Additional charge € 4,50 per king-prawn.



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 Fichtelnaab river with our house bakery Schraml. A fluffy lye bun with roasted onions is the base for our Ariburger.

🍴 Ariburger	8,50 €	🍴 The count palatines fair daughter	9,50 €
Homemade pulled pork 120g cole slaw Smokey-Monk-dip fluffy lye bun		1 chicken-patty 150 g pommery dip mango-curry-dip cucumber herbal-vinaigrette broiche-bun with black sesame Additional charge + 1 patty 150 g € 3,00	
🍴 „Pfalzgrafen“ Burger N.Y. original	11,50 €	🍴 Colossus of Rhodes (vegetarian)	10,50 €
1 Steinwald-beef-patty 150 g Hickory-barbecue-sauce pommery-dip mustard bacon lettuce tomato cucumber herbal-vinaigrette full grain bun Additional charge + 1 patty 150 g € 4,00		Grilled goat cheese 150 g lettuce tomato tomato-jam pommery dip cucumber herbal-vinaigrette spelt-bun	



Sides / Dips

Sides: 3,50 €

- 🍴 baked potato with sour cream**
- 🍴 steak fries**
- 🍴 fried potatoes**
- 🍴 sweet potato fries -vegan-**
- 🍴 mixed salad**
- 🍴 grilled vegetables**
- 🍴 braised onions**
- 🍴 grilled corn**
- 🍴 Kenja beans with bacon, butter and garlic**
- 🍴 champignons à la Provencale**

All sides (except Kenja beans) are vegetarian.
Braised onions and mushrooms à la Provencale
are also vegan available.
Sweet potatoes are suitable for diabetics.

Please let us know while ordering.

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

- 🍴 herbal butter**
- 🍴 pommery-dip**
- 🍴 mango-curry-dip**
- 🍴 tomato-jam**
- 🍴 hickory-barbecue-sauce**
- 🍴 spicy peppersauce**
- 🍴 creamy mushroomsauce**






🍴 smokey-monk-dip

Speciality from the west bank of the Fichtelnaab river,
flavored with the smokey monk whisky from the distillery

Tomato-jam is vegan.



Main course

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|  Corned chicken breast
Grilled vegetables mango-curry-dip | 13,50 € |
|  Vegetable-Shashlik
Halloumikäse yoghurt-sesame-tomato-salsa roasted potatoes | 12,50 € |
|  Penne
Al arrabiata or al pesto or mushroom sauce parmesan | 9,50 € |
|  Spaghetti
Al arrabiata or al pesto or mushroom sauce parmesan | 9,50 € |
|  Catch of day
Grilled fish grilled vegetables fried potatoes | 15,50 € |



What the count palatine found

elsewhere at the ports of the world.....

Salads

Large "Pfalzgrafen" salad

🍴 Pure	9,30 €
🍴 Large salad plate mistress style: with fried corned chicken stripes	13,30 €
🍴 Aribo style: fried strips of roastbeef and crispy base of tarte flambée	14,30 €
🍴 Haunch steak with herbal butter	14,80 €
🍴 Halloumi-cheese and crispy base of tarte flambée	12,50 €

Optionally with:

mango-curry-dressing, balsamic-honey-dressing or vinegar-oil-dressing

Kids menu

🍴 Schnitzel French fries	7,50 €
🍴 Kids burger (on request without salad) French fries	7,50 €
🍴 Pasta tomato sauce parmesan	5,50 €



Tarte flambée

..... a kind of „french pizza“ from Alsace

made from a very thin layer of pastry topped with sour cream

🍴	Tarte flambée “Alsace” sour cream bacon onions	9,00 €
🍴	Tarte flambée “Cheese” sour cream bacon onions cheese	9,00 €
🍴	Tarte flambée “Mushromms” sour cream bacon onions mushrooms	9,00 €
🍴	Tarte flambée “Vegetarian” sour cream feta cheese onions pepperoni pepper	9,00 €
🍴	Tarte flambée “Bavaria” sour cream bacon onions „Bavaria blue cheese“	9,00 €
🍴	Tarte flambée “Salmon” sour cream onions baby-leek smoked salmon	10,00 €



Dessert

- | | |
|---|---------------|
| 🍴 La Douce Comtesse
two different Crème brûlée fruits | 7,50 € |
| 🍴 Maîtresse Sweet dreams
Vanilla ice cream warm nut-caramel | 6,50 € |
| 🍴 Landing in Cairo
chocolate-mousse mango parfait
caramel sauce pistachio espuma | 7,50 € |
| 🍴 Dessert of the day | 6,00 € |



Allergens & Additives

Dear guest,

please ask our waiters for further information about allergens or intolerance which our thoroughly chosen selection of food and beverage might contain.