



LA PAMPA
Steakhouse

MENU

APERITIF

- | | | | |
|----|---|-------|--------|
| 01 | KIR ROYAL
Sparkling wine
with Crème Cassis | 0,2 l | 5,90 € |
| 02 | CAMPARI ¹
Orange Soda | 0,2 l | 5,50 € |
| 03 | MARTINI ¹
Bianco Rosso Dry | 5 cl | 3,60 € |
| 04 | SHERRY
Medium Dry | 5 cl | 3,20 € |
| 05 | HUGO | 0,2 l | 4,80 € |
| 06 | APEROL SPRITZ ^{1, 12} | 0,2 l | 5,50 € |
| 07 | PROSECCO
Piccolo | 0,2 l | 5,90 € |

COCKTAILS

- | | | |
|-----|--|--------|
| 310 | TEQUILA SUNRISE ^{1,2}
White Tequila, Grenadine,
orange juice | 5,90 € |
| 311 | PINA COLADA ^{3,13,14,G}
Rum, coconut cream,
pineapple juice | 5,90 € |
| 312 | SEX ON THE BEACH ^{1,3,14}
Wodka, orange- and
pineapple juice | 5,90 € |
| 313 | SPORTSMAN ^{1,3,14} (alcohol free)
Papaya-, pineapple-, mango-,
peach- and orange juice | 4,90 € |
| 314 | LA PAMPA`S ^{1,2,3,14} (alcohol free)
Orange-, pineapple juice
and Grenadine | 4,50 € |

STARTERS

- | | | |
|----|--|---------|
| 11 | PECORINO ^{6,G}
baked soft cheese on tomato slices,
mild pepperoni and olives garnished with basil
and olive oil | 7,90 € |
| 12 | SHRIMP COCKTAIL ^{1,3,4,8,B,G,I,J} | 9,50 € |
| 13 | GAMBAS AL AJILLO ^B
4 King prawns in herb-garlic-oil | 12,50 € |
| 14 | SNAILS ^{A,C,G,I,L,N}
6 snails, gratinated, in a spicy sauce | 8,90 € |
| 15 | CARPACCIO ^{2,3,4}
wafer thin fillet of beef,
with special seasoning | 13,90 € |
| 16 | CAMEMBERT ^{1,4,A,G}
fried Camembert served
with cranberries and butter | 7,90 € |

HOMEMADE SOUPS

- | | | |
|----|--|--------|
| 20 | CONSOMMÉ ^{4,A,C,F,G,I,J}
Beef bouillon with meat
and noodles | 4,90 € |
| 21 | GULASCH SOUP ^{4,A,C,F,G,I,J,L}
savoury | 4,90 € |
| 22 | TOMATO SOUP ^{4,12,A,C,F,G,I,J,L}
with cream topping | 4,90 € |
| 23 | ONION SOUP ^{4,A,C,F,G,I,J}
with cheese gratine | 4,90 € |
| 24 | SOUP OF THE DAY ^{4,A,C,F,G,I,J}
freshly prepared every day | 4,90 € |

CHILDREN`S MENU

28 HIPSTEAK 12,50 €
served with chips

29 TURKEY STEAK^{A,C} 8,50 €
served with chips

**FOR OUR LITTLE
GUESTS ONLY**

SALAD BAR

The Salad Bar is always fresh and prepared every day fresh.
All dressings prepared only with vegetable oil or vegetable fat.
Design your own salad.
Take as much as your plate can handle once.

30 SMALL BOWL 6,90 €
1,2,5,6,8,9,10,A,B,C,D,F,G,J,L

31 LARGE BOWL 8,90 €
1,2,5,6,8,9,10,A,B,C,D,F,G,J,L

FROM THE OCEAN

99 PIKE-PERCH FILLET^{A,C,D,G,I,L} 17,50 €
with melted butter, served with broccoli and Sauce Hollandaise

100 SALMON FILLET^{A,C,D,G,I,L} 18,50 €
in Lemon-Hollandaise, served with spinach

101 GAMBAS^B 19,90 €
6 King Prawns in herb-garlic-oil, served with rice (glutenfree)

102 FILLET & GAMBAS^{A,B,C,D,G,I,L} 32,50 €
200 g. tender fillet of beef, with 3 King Prawns in Lemon-Hollandaise

When changing your side option, we charge the difference.

LA PAMPAS Steakhouse offers only Argentinean beef steak from Aberdeen Angus, Hereford, including their cross breeds. The animals are free range and only feed on juicy pastures. No supplementary food is given. The quality meat is freshly vacuum-sealed, not deep-frozen, and gets just the right amount of time to mature during its transportation by sea. This way it turns especially tender and develops its aromatic taste and its hearty texture.

Choose your steak according to your taste:

english: red and soft in the centre, slightly browned
 medium: pink and firm in the centre, exterior well browned
 well done: cooked all the way through, exterior intensely browned

The weights indicated refer to the weight before preparation.

STEAKS

HIPSTEAK | BIFE DE CUADRIL

the best cut off the haunch, with a hearty taste of its own

40 200 g 15,50 €
41 300 g 21,50 €

RUMPSTEAK | BIFE ANGOSTO

meaty and hearty in flavour, with a typical rind of fat

42 200 g 18,50 €
43 300 g 26,50 €

RIB-EYE-STEAK | BIFE ANCHO

a "heart" of fat rendering the meat especially tasty through barbecuing

44 250 g 21,50 €
45 350 g 28,50 €

FILLETSTEAK | BIFE DE LOMO

extra tender and totally fat free

46 200 g 24,50 €
47 250 g 29,50 €
48 300 g 33,50 €

CHATEAUBRIAND ^{1,2,3,4,8,A,C,G,I,L}

tasty fillet of beef, served with croquettes and assorted vegetables and Sauce Béarnaise

49 for two person 500 g 76,50 €

50 MUSHROOM FILLET ^{A,C,G,I,L}

fillet of beef on creamed mushroom sauce, served with chips

200 g 27,90 €

51 PEPPER FILLET ^{A,C,G,I,L}

fillet of beef on creamed pepper sauce, served with chips

200 g 27,90 €

52 RACK OF LAMB

300 g 25,90 €

53 TURKEY STEAK

tender meat from the turkey breast

200 g 11,50 €

54 LAMB SHANK

the best cut off the leg of lamb

200 g 17,50 €

55 PORK FILLET

the most tender piece from the loin of pork, fat free

200 g 12,90 €

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SIDE DISHES

60 FOIL POTATO ^{1,4,13,A,C,G,I,F,J} served with sour cream or herb butter	3,90 €	63 ROASTED ONIONS	3,90 €
61 CHIPS	3,90 €	65 SPINACH with onions and a hint of Garlic	5,30 €
62 CROQUETTES ^{1,4,A}	2,90 €	70 GRILLED CORN ON THE COB ^{1,4,13,A,C,G,I,F,J} with herb butter	3,90 €
64 POTATO GRATIN ^{10,G}	5,30 €	71 BROCCOLI ^{A,C,G,I,L} with Sauce Hollandaise	5,30 €
74 POTATO WEDGES ^{1,4,13,A,C,G,I,F,J} with sour cream	3,90 €	72 RED BEANS ^{2,3} with bacon and onions	5,30 €
76 FRIED POTATOES ^{2,3} with bacon and onions	5,30 €	73 HEAD OF MUSHROOMS straight from the frying pan	5,30 €
		75 GREEN BEANS ^{2,3} with bacon and onions	5,30 €

77 PAN-COOKED VEGETABLES a mix of peppers, onions, mushrooms and leek	5,30 €
78 RICE (gluten free)	3,90 €

SAUCES

80 CREAMED MUSHROOM SAUCE ^{A,C,G,I,L}	2,90 €
81 CREAMED PEPPER SAUCE ^{1,A,C,G,I,L}	2,90 €
82 SAUCE HOLLANDAISE ^{A,C,G,I,L}	2,90 €
83 SAUCE BEARNAISE ^{A,C,G,I,L}	2,90 €
84 SPICY TOMATO SAUCE ^{4,A,C,G,I,F,J,L}	2,30 €
85 GARLIC IN OIL	2,30 €
86 HERB BUTTER ^{1,4,13,A,C,G,F,I,J}	1,50 €
87 SOUR CREAM ^{1,4,13,A,C,G,F,I,J}	2,00 €

key additives allergens

additives:

- 1) with artificial colours 2) with preservatives 3) with antioxidants 4) with flavor enhancer
5) sulphurated 6) blackened 8) with sweetener
9) aspartame 10) phosphate 11) caffeinated 12) quinined
13) glucose syrup/fructose 14) pectin

allergens:

- A) glutenous B) with crustaceans C) with eggs D) with fish F) with soya
G) with milk I) with celariac J) with mustard L) with sulfur dioxide/sulfite
N) with molluscs

SPECIALITIES

- | | | |
|-----------|--|----------------|
| 88 | MINCE STEAK ^{A,C,G,I,L}
with spicy tomato sauce served with chips | 14,50 € |
| 89 | ESCALOPE OF PORK ^{A,C,G,I,L}
with creamed mushroom sauce served with chips | 14,90 € |
| 90 | SKEWER
assorted juicy meats with peppers and onions
served with chips | 16,90 € |
| 91 | PEPPER STEAK ^{1,4,A,C,G,I,L}
hipsteak served with
creamed pepper sauce and croquettes | 18,90 € |
| 92 | BIFE DE CUADRIL CON CEBOLLAS ^{1,4,13,A,C,F,G,I,J}
hipsteak with roasted onions
served with foil potato and sour cream or herb butter | 19,90 € |
| 93 | BIFE ANGOSTO CON HUEVO ^{1,4,13,A,C,F,G,I,J}
rumpsteak with fried egg,
served with foil potato and sour cream or herb butter | 21,90 € |
| 94 | TURKEY STEAK PRADO ^{8,A,C,G,I,L}
served with chips and Sauce Béarnaise | 15,90 € |
| 95 | TURKEY STEAK NEW MEXICO ^{1,4,A,C,G,I,F,I,L}
served with croquettes and a spicy
tomato sauce | 15,50 € |
| 96 | SADDLE OF PORK STEAK GRATINEE ^{4,A,C,G,I,F,I,L}
cheese gratinated, served with spicy
tomato sauce and chips | 14,90 € |
| 56 | SADDLE OF PORK STEAK ^{1,4,A,C,G,I,L}
on creamed mushroom sauce,
served with croquettes | 14,50 € |
| 97 | FILLET OF PORK A LA PARILLA ^{1,4,A,C,G,I,L}
served with croquettes and Sauce Hollandaise | 16,90 € |
| 98 | FILLET OF PORK A LA PIMIENTA ^{1,A,C,G,I,L}
served with chips and creamed pepper sauce | 16,90 € |

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HOUSEWINES

RED WINE DRY^L

- | | | |
|------------|-------|----------------|
| 135 | 0,2 l | 5,90 € |
| 136 | 0,5 l | 13,50 € |

RED WINE SEMI-DRY^L

- | | | |
|------------|-------|----------------|
| 137 | 0,2 l | 5,90 € |
| 138 | 0,5 l | 13,50 € |

WHITE WINE DRY^L

- | | | |
|------------|-------|----------------|
| 139 | 0,2 l | 5,90 € |
| 140 | 0,5 l | 13,50 € |

WHITE WINE SEMI-DRY^L

- | | | |
|------------|-------|----------------|
| 141 | 0,2 l | 5,90 € |
| 142 | 0,5 l | 13,50 € |

ROSÉ SEMI-DRY^L

- | | | |
|------------|-------|----------------|
| 143 | 0,2 l | 5,90 € |
| 144 | 0,5 l | 13,50 € |

See our wine card for a selection of bottled wines.

BEER

			0,3 l	0,4 l
110	 Krombacher	 Krombacher	3,50 €	4,40 €
111	 Krombacher	 Krombacher		from the tap
112	 Krombacher	 Krombacher	3,50 €	4,40 €
113	 Krombacher	 Krombacher		from the tap
	 Krombacher	 Krombacher		Altschuss
114	 Krombacher		0,5 Fl	4,90 €
				pale darkl or alcohol free
115	 Vitamalz ¹³		0,33 Fl	3,20 €
				malt beer alcohol free
116	 Krombacher		0,33 Fl	3,20 €
				alcohol free

ALCOHOL FREE BEVERAGES

			0,2 l	0,4 l
119	Pepsi Pepsi light		2,30 €	4,20 €
120	Mirinda ^{1,10,11}		2,30 €	4,20 €
121	7up ^{1,10,11}		2,30 €	4,20 €
122	Orange Juice / Spritzer		2,30 €	4,20 €
123	Apple Juice / Spritzer		2,30 €	4,20 €
315	Maracuya Juice / Spritzer ¹⁴		2,30 €	4,20 €
124	Pineapple Juice / Spritzer ^{3,14}		2,30 €	4,20 €
125	Bitter Lemon ^{3,12}		2,80 €	
126	Ginger Ale ¹		2,80 €	
127	Tonic Water ¹²		2,80 €	
128			0,25 l	0,75 l
129	 ACQUA MORELLI		2,40 €	6,50 €
				medium
188	 ACQUA MORELLI		2,40 €	6,50 €
189				still

ICE TEA

		0,33 l
800	Lemon Black Tea ³	3,80 €
803	Peach Black Tea ³	3,80 €

HOT BEVERAGES

130	Coffee	2,20 €
131	Espresso	2,20 €
186	Espresso double	3,50 €
260	Espresso Macchiato ^{10,G}	2,30 €
132	Cappuccino ^{10,G}	2,50 €
133	Tea (black, green, fruits, chamomile, peppermint)	2,20 €
187	Latte Macchiato ^{10,G}	3,00 €
210	Milk coffee ^{10,G}	2,80 €
192	Hot Chocolate ^{10,G}	2,20 €

SPIRITS

		2 cl
155	Malteserkreuz	2,40 €
156	Linie	2,60 €
158	Wodka	2,20 €
159	Sierra Tequila silver gold ¹	2,40 €
160	Calvados	2,60 €
161	Dry Gin ¹²	2,40 €
162	Grappa	2,40 €
163	Averna ¹	2,40 €
164	Ramazzotti ¹	2,40 €
165	Williamsbirne	2,40 €
166	Fernet Branca Menta ¹	2,40 €
167	Jägermeister ¹	2,20 €
168	Ouzo	2,20 €
170	Sambuca	2,40 €
171	Baileys ¹	2,40 €
172	Amaretto ¹	2,20 €
203	Licor 43	2,40 €

COGNAC & BRANDY

		2 cl
174	Osborne Veterano	2,80 €
175	Hennessy	4,10 €
176	Remy Martin	4,10 €
177	Cardenal Mendoza	4,10 €

WHISKEY

		2 cl
200	Jim Beam	3,00 €
201	Johnnie Walker Red Label	3,00 €
202	Jack Daniel's	3,50 €

Assorted Single Malts are available. Ask our staff.

PROSECCO & CHAMPAGNER

08	TREVISIOL	0,75 l	22,90 €
	Prosecco Superiore Spumante Brut D.O.C.G.		
09	MOET & CHANDON	0,75 l	89,00 €
	Brut Imperial		

All prices are inclusive of service charge and the applicable VAT.



LA PAMPA Steakhouse

Tu. - Su.	opening hours	opening hours kitchen
at lunchtime	12:00 - 15:00	12:00 - 14:30
in the evening	17:30 - 23:30	17:30 - 22:30

Monday is closed

Closed on Christmas Eve and New Year

LA PAMPA *Steakhouse*

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online reservations via

www.lapampa.de or info@lapampa.de

We accept
Master Card, Visa, American Express or EC- Cash

