

Sandwiches and Plates

Pastrami Sandwich

125g of sliced Pastrami Brisket, roasted sauerkraut, home baked bun, caramel mustard sauce

19,50 €

+ 50g Pastrami 7 €

+ cheddar cheese 1 €

Pastrami Plate

125g of Pastrami Brisket, 125g of Pastrami Sausage, dill pickle, roasted sauerkraut, home baked bread, russian dressing, caramel mustard sauce

30 €

Pastrami Tray

200g of Pastrami Brisket, 200g of Pastrami Pork Ribs, 200g of Pastrami Sausage, dill pickles, pickled red onions + two sides (no fries), homemade bread

70 €

Sides and More

Beef Fat Fries

Hand cut fries fried in beef tallow, homemade mayonnaise or ketchup 6,50 €
extra mayo/ketchup +1,50 €

Roasted Sauerkraut *homemade*

Fermented cabbage, roasted in beef tallow

5,50 €

German Cole Slaw

White cabbage and carrots in a vinaigrette with a dash of peanut oil

4 €

Mac & Cheese

6 €

Dill Pickle

3,50 €

Lino's Cheesecake

Finished with a touch of caramel

6 €

Meats

Pastrami Brisket 14 € per 100g

Pastrami Beef Ribs Size 200-450g 13 € per 100g

Pastrami Pork Ribs 8,50 € per 100g

Pastrami Cheddar Sausage *homemade* 7,50 € per 100g

Once a month, we serve a Barbecue variety of Pastrami: We brine our Brisket for three weeks, then season it with pepper only from the outside and smoke it like our regular Brisket. Same procedure with the Beef Ribs and the Pork Belly Spareribs - brined and then cooked in our pit. By treating it that way, the meat develops a bright red color and a totally unique taste. Also, we created a Pastrami style sausage just for this occasion, made of brined Beef Shoulder, Cheddar and spices.

Pastrami Friday takes place every first Friday of the month.