

THE WALL STEAK HOUSE

(usda certified prime angus beef)

QUEEN

Sirloin Top Butt - Central Cut (8oz - 225g) 29 €
Juicy and flavorful

Tenderloin (8oz - 225g) 39 €
The most tender and juicy cut of beef

KING

Sirloin Top Butt - Central Cut (12oz - 340g) 43 €
Juicy and flavorful as above, but even larger !

EMPEROR

(recommended for two)

Chateaubriand (16oz - 450g) 75 €
A double Filet Mignon cooked on the Wall House rotisserie

Bone-in Rib Eye (36oz - 1kg) 90 €
*Colossal cut, well marbled for peak flavor
and deliciously juicy
Marinated in our whiskey signature marinade*

Each steak is accompanied by a mesclun salad
and two types of sauce (Peppercorn, Bearnaise),
plus a side dish of your choice :

*Homemade French Fries,
Mashed Potatoes,
Vegetable and Sesame Wok (additional 3 €)*