

Soup and Starters

LOBSTER FOAM SOUP // 13,90

Shrimps | Croûtons

SWEET POTATO-CURRY- GINGER-COCONUT-MILK SOUP "VEGAN" // 9,90

Bamboo Strips | Pineapple |
roasted desiccated coconut

CAPRESE FLORAL // 16,90

Burrata | baked tomatoes in panko bread |
balsamico cream | homemade
balsamico pesto | pine nuts |
bed of arugula

OLD FORGE FAVOURITE BEEF FILLET CARPACCIO

"FRESHLY POUNDED"

// 18,90

Tropical-Truffle-Mayonnaise | Parmesan |
arugula | Lemon olive oil |
freshly shaved truffle | pine nuts

FIT FOR FUN YELLOWFIN TUNA CAKE STAND // 19,90

Sashimi | Tatar | Minute steak | Avocadocrème |
Sesame soy sauce | Pickled ginger | Wasabi |
Sesame-seaweed-salad

PURE LUXURY

250 G // 22,00 - 500 G // 39,00

Wild-caught king prawns (peeled)
grilled with garlic | Rosemary and chili | Aioli dip

MAMMAS CUCINA D'ITALIA // 16,90

Original San Daniele Parma Pig Ham | caramelized honeydew
melone | Fig mustard | arugula | shaved parmesan

VITELLO TONNATO "TRADITIONAL ART" // 15,90

Veal slices | Bonito-Creme | Caper apple |
anchovies | arugula

BRESAOLA AIR-DRIED BEEF HAM // 17,90

Burrata | arugula | Macadamia | pistachio cream

APPETIZER PLATTER

FROM TWO PERSONS PER PERSON // 17,90

LET YOURSELF BE PAMPERED BY OUR CHEF,
only the best of fresh ingredients from the
"Seligenstädter Wochenmarkt"



Salads

FRESH SPINACH SALAD

APPETIZER // 13,90 MAIN COURSE // 19,90

sautéed mushrooms with onions | roasted sunflower
and pumpkin seeds | cherry tomatoes |
gratinated sheep's cheese with balsamic pesto

CRISPY LETTUCE APPETIZER // 8,90

Cherry tomatoes | Bread Chips | caramelized
nuts | marinated free-range cucumber |
Grape Seed Balsamic Dressing

- FIERY BEEF STRIPS MAIN COURSE // 22,90

of Australian Black Angus beef | chutney from red onions

- WILD-CAUGHT KING PRAWNS MAIN COURSE // 23,90

fried | aioli dip

U.S. CAESAR SALAD APPETIZER // 12,00

Croûtons | Parmesan | Pine nuts | Cherry tomatoes |
Bread chips | Carrot stripes

- BIO CHICKEN AL MATTONE MAIN COURSE // 21,90

Boneless chicken legs marinated with sage, rosemary &
lemons from the grill | sweet chili sauce

- TERIYAKI KING ORA SALMON MAIN COURSE // 24,90

Truffle mayonnaise

- DRY AGED ALTE SCHMIEDE MAIN COURSE // 23,90

Beef meatball (Köfte) | BBQ sauce

POKE BOWL "VEGAN"

APPETIZER // 11,90 MAIN COURSE // 19,90

Beetroot | Cashews | Rice | Wakame Salad | Soy sweet and sour |
Cucumber | Avocado | pomegranate seeds



The intermediate Dish

24 HOURS COOKED OX CHEEK ^{A,G,K,L} // 20,90

MAIN COURSE // 28,90

Lime Linguine in Champagne Cream | Burgundy Jus | green sesame asparagus | freshly shaved truffle

Pasta and Vegetarian

ORIGINAL" KITZBÜHEL
CHEESE SPAETZLE" // 17,90

Appenzeller Cheese | roasted onions & bacon

SICILIAN PACCHERI PASTA // 19,90

Burrata | Pistachio cream | Mango-chili-
coriander-pesto | Macadamia

THE BEST OF GRANDMA'S KITCHEN // 18,90

Spinach Ravioli stuffed with Spinach & Ricotta |
Ratatouille Vegetables | Cashews | Goat cream cheese

THE BEST OF MOM // 22,90

Truffle Tortelloni | Champagne Cream | Pine nuts |
Parmesan | Sugar snap peas | freshly shaved truffle

LIMETTEN LINGUINE "SPICY" // 16,90

„AGLIO E OLIO" | Garlic | Chili | Parsley |
Olive oil | Parmesan

MUSHROOM GNOCCHI // 17,90

Porcini mushroom in cream | Figs | Walnuts

SMOKED TOFU "VEGAN" // 19,00

Rice | Vegetable Bouquet | Tomato Coconut Milk



PASTA TOPPINGS

FIERY BEEF STRIPS // 8,90

WILD-CAUGHT KING PRAWNS // 9,90

BIO CHICKEN AL MATTONE // 7,90

TERIYAKI KING ORA SALMON // 11,90

DRY AGED ALTE SCHMIEDE // 9,90
Beef meatball (Köfte) | BBQ sauce



The best homemade Burger

100% homemade! We make both the minced meat and all the sauces ourselves. To prepare our burgers, which weigh just under 180g, we only use Australian Black Angus beef and fresh vegetables from the region. Hamburger buns are from our own production!

CLASSIC „ALTE SCHMIEDE“-BURGER

MADAME | 180g // 19,50 BIG BOSS | 360g // 30,00
Pure Homemade Juicy Black Angus Minced Steak |
Tomatoes | Pickles | Lettuce Leaves | red onions |
French fries with parmesan & tarragon

BBQ CHEESEBURGER

LADIES CUT | 180g // 22,00 |
GENTLEMEN'S CUT | 360g // 32,00
Pure Homemade Juicy Black Angus Minced Steak |
tomatoes | bacon | lettuce leaves | red onions |
Cherry peppers stuffed | Pickles | with cream cheese |
Cheese sauce ^{2,10} | BBQ sauce gratinated |
French fries with Parmesan cheese and tarragon

DRY AGED MEATBALL (KOFTA)

TRUFFLE BURGER

180g // 23,00 | 360g // 33,00
Tomatoes | arugula salad | red onions | Appenzell mountain
cheese gratinated | Truffle Mayonnaise | Truffle Fries

The best of the Australian Black Angus Cattle

DRY AGED OLD FORGE BEEF MEATBALL (KÖFTE) (BBQ sauce)	250 G	28,00
TEXAS STYLE SMOKED BEEF BRISKET 24 h (BBQ-Sauce)	220 G	34,00
RUMP STEAK Small fat rim for juiciness tasteful tender Herb butter	250 G	38,00
MRS. BEEF TENDERLOIN MIGNON Spectacular tender tasteful Sauce Béarnaise	180 G	39,00
MR. BEEF FILLET High and thick cut Crispy on the outside Pale pink inside Béarnaise sauce	250 G	47,00
OUR SURF&TURF Mrs. Beef Fillet Mignon & King Prawns Green Pepper Sauce	180 G	48,00
RIB-EYE STEAK (ENTRECÔTE) Intermediate Rib Little Fat Eye marbled tender juicy Pepper cream sauce	300 G	45,00
DEVILISHLY SPICY STEAK (with oriental spices Chili dip) from the young, hearty saddle of beef, pithy and tender	250 G	39,00
DRY AGED TERIYAKI RINDER SPARE RIBS 12 h cooked in the oven Teriyaki-Sauce Awesome, dark, aromatic beef, refined with selected spices. A taste experience with which we will impress you. Star level!	300 G	37,00
DRY AGED "ALTE SCHMIEDE" CLUB STEAK with a particularly strong taste of its own Juicy and tender The firecracker! Grilled in Truffle Butter freshly shaved truffle	250 G	45,00
ROYAL FILLET "CHATEAUBRIAND" Double steak from the middle of the beef fillet the best piece of fillet! Béarnaise Sauce BBQ Sauce Port Wine Jus	400 G	74,00
DRY AGED PORTERHOUSE STEAK Pepper sauce Sauce Béarnaise	600 G	99,00
DRY AGED PRIME RIB FOR TWO Port wine steak sauce Sauce Béarnaise	800 G	129,00
*** HIGHLIGHT *** EXTRAVAGANZA DELUXE PLATE	FOR 2	110,00
(Dry Aged Beef Spare Ribs Dry Aged Club Steak Pickled in Truffle Mrs. Beef Tenderloin Mignon) BBQ Sauce Port Wine Jus Sauce Béarnaise	FOR 4	220,00



THE PERFECT CORE TEMPERATURE

RARE/BLOODY -40° | MEDIUM RARE -50° | MEDIUM -55° | MEDIUM WELL -65°

WE DO NOT TAKE ANY RESPONSIBILITY FOR STEAKS ORDERED "WELL DONE"!

*Indicated weight units refer to the gross weight



DRY AGER

SUPERIOR BEEF

From our Dry Aged Aging Cabinet

THE TASTIEST AND FINEST STEAK EVER!

Dry Aged "Greater Omaha" NEBRASKA U.S. STEAK dry aged for 12 weeks and marinated in herb butter

FILETSTEAK // 180 G 52,00

RUMPSTEAK // 250 G 49,00

FILETSTEAK // 250 G 62,00

RIB EYE ENTRECOTE STEAK // 300 G 56,00



2 side dishes of your choice with the Steak

ACCESSORIES

CARAMELIZED ROSEMARY POTATOES
FRENCH FRIES WITH TARRAGON
AND PARMESAN CHEESE
SWEET POTATO FRENCH FRIES
MASHED POTATOES AND TRUFFLES

LOW-CARB

CRUNCHY PAN VEGETABLES
CRISPY LEAF LETTUCE
U.S. CAESAR SALAD
BABY SPINACH
with green sesame asparagus

Carnal desire

CLASSIC BEEF ROULADE // 26,90

Sour Cucumbers | Bacon | Onions | Mashed potatoes and leeks | Vichy carrots with butter onions

BRAISED LAMB SHANK // 27,90

Ratatouille Vegetables | caramelized rosemary potatoes | Thyme Jus

ORGANIC GRILLED CHICKEN

"AL MATTONE" // 26,50

boned chicken leg marinated with sage, rosemary & lemon | Sweet Potato Fries | Sweet Chili Sauce | sauteed mushrooms with onions

ORIGINAL VIENNESE VEAL SCHNITZEL // 28,90

French fries with tarragon and cheese | cucumber-dill-salad

The sweet sin

DROWNED IN LUXURY

"SORBET VARIATION" // 12,90

Mango passion fruit sorbet infused with Grey Goose vodka
Blackcurrant sorbet with a dash of "Alte Schmiede apricot liqueur" | Berry Dance

BOURBON VANILLA CRÈME BRÛLÉE // 13,90

Strawberry compote | Salted Caramel Ice Cream

SEMI-LIQUID GUANAJA CHOCOLATE CAKE // 11,90

Pineapple-Chili-compote | Pistachio ice-cream

ORIGINAL "KAISERSCHMARRN" // 14,90 P. P.

Applesauce | Vanilla ice-cream | Vanilla sauce

PISTACHIO COCONUTMILK PANNA COTTA "VEGAN" // 11,90

Mango Puree | roasted desiccated coconut

OUR ICE CREAM FLAVOURS

// PER SCOOP 3,00

Vanilla | Strawberry | Chocolate | Pistachio |
Mango-Passion fruit-Sorbet | Black currant Sorbet |
Salted Caramel Ice Cream



Today's Best

PER PERSON 15,00

(DESERT PLATTER FROM 2 PERSONS)

"LET YOURSELF BE SURPRISED BY OUR
PATISSERIE!"

Catch of the day

LOUP DE MER

GRILLED WHOLE ^A // 300-500 G 29,90

SELIGENSTADT TROUT

GRILLED WHOLE ^A // 300-500 G 24,90

ATLANTIK SEEZUNGE

GRILLED WHOLE ^A // 300-500 G 31,90

DORADE ROYAL // 300-500 G 28,90

Grilled Whole

NOBILITY FROM THE SEA // 34,90

Yellow Fin Tuna (Rare) in Sesame Coating |
Teriyaki King Ora Salmon |
Wild-caught king prawns grilled

OUR PEARL KISS // 28,90

Teriyaki King Ora Salmon "World's Finest Salmon"

Supplements to the fish

We serve with all fish dishes

Herbs-lemon-olive oil-dip

and 2 side dishes or your choice:

- CARAMELIZED ROSEMARY POTATOES
- * TRUFFLE RISOTTO
- * SWEET POTATO FRENCH FRIES
- * CRUNCHY PAN VEGETABLES
- * CRISPY LEAF LETTUCE
- * BABY SPINACH^c with green sesame asparagus



Notice Allergens:

^AGluten-containing cereals (^{A1}wheat, ^{A2}rye, ^{A3}barley, ^{A4}oat, ^{A5}spelt, ^{A6}camut or their ^{A7}hybrid strains) and products thereof, ^Bcrustaceans and products thereof, ^CEggs and products thereof, ^DFish and products thereof, ^Epeanuts and products thereof, ^FSoybeans and products thereof, ^GMilk and products thereof (including lactose), ^HNuts, ie. ^{H1}almonds, ^{H2}pistachios, ^{H3}hazel, ^{H4}whale, ^{H5}cashu, ^{H6}pecan, ^{H7}para, ^{H8}macadamia and ^{H9}quick pea nuts and products thereof, ^Icelery and products thereof, ^Jmustard and products thereof, ^Ksesame and products thereof, ^Lsulphur dioxide and sulphites (concentration greater than 10 mg/kg or 10 mg/l) expressed as SO₂, ^MLupins and products thereof, ^Nmolluscs and products thereof, ^OFish preparation of fish muscle protein