



JOHN BENTON

RESTAURANT

– Menu –

– SOUP –

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| <p>1 POTATO SOUP € 5.90
<i>with cream topping and bacon.</i></p> <p>2 FRENCH ONION SOUP € 6.20
<i>with white wine and refined with the characteristic Herbes de Provence, topped with flavourful cheese and baked in the oven.</i></p> | <p>3 JOHN BENTON'S POT € 6.50
<i>Spicy and spirited, with many ingredients... Peppers, chili, red beans, beef, bacon and green peppercorns – hearty and flavourful.</i></p> <p>80 TOMATO SOUP € 6.10
<i>topped with whipped cream.</i></p> |
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– DELICACIES –



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| <p>4 HOMESTYLE YOUNG HERRING € 12.10
<i>Two tender young herring fillets in a light dill sauce with apples, spice gherkins and onions, served alongside boiled potatoes.</i></p> <p>SURCHARGE FOR FRIED POTATOES € 1.00</p> <p>5 FRIED POTATOES € 11.90
<i>with bacon, 2 eggs sunny-side up and pickled gherkin.</i></p> <p>6 GREENLAND SHRIMPS € 11.50
<i>on crisp iceberg lettuce with JB dressing, served with baguette and butter</i></p> | <p>7 JOHN BENTON TOAST € 12.50
<i>grilled turkey breast on Toast, topped with mushroom cream sauce.</i></p> <p>8 TUSCAN PORK MEDALLIONS € 16.60
<i>two pork medallions with creamed mushrooms, served with potato croquettes.</i></p> <p>9 SALISBURY STEAK € 14.10
<i>Freshly chopped beef with spicy sauce and French fries.</i></p> <p>10 MIGNON STEAK € 16.60
<i>a small beef steak with herb steak sauce and served with French fries.</i></p> |
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On request, we will be happy to provide you with a separate menu with a listing of allergens and additives in the food.

– FRESH SALAD, INDIVIDUAL SERVINGS –



76

72 JB SALAD BOWL € 5.30

enjoy a salad made from fresh lettuce served with the salad dressing of your choice.

CHEF SALAD

a large mountain of lettuce with tomatoes, a half boiled egg, ham and stripes of cheese, topped with JB dressing. Served with a crispy herb baguette.

73 **AS A SMALL COURSE € 7.90**

74 **AS A MAIN COURSE € 11.90**

AMERICAN SALAD

a fresh salad with juicy roasted turkey breast, shrimps and crisp bacon slices, topped with JB dressing.

Served with a crispy herb baguette.

75 **AS A SMALL COURSE € 11.50**

76 **AS A MAIN COURSE € 15.20**

DRESSING OF YOUR CHOICE:

JOHN BENTON DRESSING

zesty and spicy with plenty of herbs and seasoning.

FRENCH DRESSING

light and creamy, with egg yolk, French mustard and mild sherry vinegar.

ITALIAN DRESSING

Italian red wine vinegar and a little salad oil.

– FISH –



49

48 GRILLED NORWEGIAN SALMON € 19.70

herb cream sauce, served with parsley potatoes and a colourful salad.

49 PIKE-PERCH FILLETS € 19.10

pan cooked with lemon butter, served with parsley potatoes, butter carrots and broccoli with hollandaise sauce.

52 BREMEN-STYLE PANNFISH € 19.70

with mustard sauce, cream spinach and fried potatoes

– STEAKS –



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| 30 | PIN-BONE SIRLOIN STEAK 180g* € 16.20
<i>from the best part of the beef leg.</i> | 34 | FILLET STEAK 180g* € 23.60
<i>the most tender piece of beef, completely fat-free.</i> |
| 31 | PIN-BONE SIRLOIN STEAK 250g* € 19.70 | 35 | FILLET STEAK 250g* € 31.80 |
| 32 | JUNIOR RUMPSTEAK 180g* € 17.60
<i>strong and hearty in flavour, with no strip of fat.</i> | 36 | TURKEY STEAK 180g* € 14.80
<i>turkey breast, tender and low in calories.</i> |
| 33 | BIG RUMPSTEAK 250g* € 21.80
<i>our large rumpsteak with the characteristic strip of fat.</i> | 37 | RIB EYE STEAK 300g* € 23.50
<i>a small core of fat makes the steak particularly flavourful when grilled.</i> |

HOW WOULD YOU LIKE YOUR STEAK COOKED? RARE, MEDIUM, OR WELL-DONE?

Your steak comes with a complimentary crispy roasted baguette and spicy herb butter.

* uncooked weight.

– FOR CONNOISSEURS: SPARE RIBS –

Hearty and meaty pork ribs, grilled crispy and baked in the oven with a genuine American spare rib sauce.

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| 50 | LARGE SERVING approx. 600g € 17.00 | 51 | SMALL SERVING approx. 350g € 12.30 |
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– SIDES –

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| 60 | BAKED POTATO € 4.50
<i>with sour cream.</i> | 67 | JB HERB STEAK OR PEPPER CREAM SAUCE € 2.70 |
| 61 | FRENCH FRIES, HASHBROWNS OR CROQUETTES € 3.90 | 68 | FRESH SOUR CREAM € 2.80 |
| 62 | MIXED VEGETABLES € 4.20
<i>with hollandaise sauce.</i> | 69 | GARLIC BAGUETTE € 1.60
<i>crispy, freshly roasted, extra serving.</i> |
| 63 | BUTTERED RICE € 3.50 | 70 | POTATO WEDGES € 4.60 |
| 64 | SWEET POTATO FRENCH FRIES € 5.70 | 78 | FRIED POTATOES € 5.20
<i>with bacon and onions.</i> |
| 66 | FRESH MUSHROOMS € 5.10
<i>sautéed with bacon and onions.</i> | | |

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– SPECIALTIES –



46

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| 39 | JB TURKEY STRIPS | € 18.80 | 44 | JOHN BENTON BURGER | € 16.50 |
| | <i>with mushroom cream sauce, hashbrowns, and a plate of salad, served alongside a garlic baguette.</i> | | | <i>Black Angus Beef (uncooked weight, approx. 180g), lettuce, pickles, tomatoes, cheese and burger sauce with artisanal bread roll. Served with French fries.</i> | |
| | | | | ADD BACON | + € 1.00 |
| | | | | ADD SWEET POTATO FRENCH FRIES | + € 2.00 |
| 40 | JOHN BENTON STEAK | € 24.90 | 45 | CREAM SHREDDED BEEF | € 17.30 |
| | <i>a tender rump steak with JB herb steak sauce, served with a fresh, crisp lettuce.</i> | | | <i>prepared with mushrooms, onions, wine and cream, so we recommend Hash browns.</i> | |
| 41 | "PEPPERS" | € 19.60 | 46 | CHEF'S CHOICE MIXED GRILL PLATE | € 20.50 |
| | <i>a hearty pin-bone sirloin steak in a bold sauce with green beans, green Madagascar peppers, refined with Cognac.</i> | | | <i>three medallions on a spit, with various sauces and vegetables.</i> | |
| 42 | BEEF UND CHAMPIGNONS | € 20.20 | | | |
| | <i>the best piece of beef leg, delicately matured and without fat, with fresh mushrooms, bacon and onions.</i> | | | | |
| 43 | "OSKAR" TURKEY STEAK | € 19.60 | | | |
| | <i>tender grilled turkey steak with hollandaise sauce with shrimps, bacon and French fries.</i> | | | | |

THESE SPECIALTIES INCLUDE ONE OF THE FOLLOWING SIDES

French fries, hashbrowns, croquettes, baked potato, buttered rice.

– VEGETARIAN –

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| 81 | VEGETABLE-CRUSTIE | € 10.90 | 83 | VEGETABLE SCHNITZEL | € 10.50 |
| | <i>filled with vegetables, cheese and crème fraîche. Side dish of your own choice.</i> | | | <i>vegetables with whole spelled grains, spices and crunchy coating. Side dish of your own choice.</i> | |
| 82 | VEGGIE-BURGER | € 14.50 | 84 | SCHUPFNUDEL-VEGETABLE PLATE | € 10.50 |
| | <i>Soy-based vegetarian patty, lettuce, pickles, tomatoes, cheese and burger sauce with artisanal bread roll. Served with French fries.</i> | | | <i>finger-shaped potato dumpling with mushrooms, baby carrots, yellow carrots, sugar pea pods, leek, herbs and spices.</i> | |

– FOR OUR SMALLER GUESTS –



57

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| <p>57 FRENCH FRIES PLATE € 5.10</p> <p>58 TURKEY CUTLETS € 7.10
<i>with French fries.</i></p> | <p>59 CHICKEN-NUGGETS € 7.10
<i>with French fries.</i></p> |
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– DESSERTS –



92

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| <p>90 HOT APPLE STRUDEL € 5.30
<i>with bourbon vanilla sauce.</i></p> <p>91 CHOCOLATE MOUSSE € 5.90
<i>made out of white and dark chocolate in wild berry sauce.</i></p> <p>92 BREMEN-STYLE "GRÜTZE" RED FRUIT PUDDING € 5.60
<i>a colourful berry concoction with a scoop of vanilla ice cream.</i></p> <p>93 COUPE DENMARK € 6.50
<i>Bourbon vanilla ice cream topped with hot chocolate sauce and whipped cream.</i></p> <p>96 WALNUTS € 6.50
<i>Walnut and chocolate ice cream topped with caramel sauce, crunchy praline and whipped cream.</i></p> | <p>97 COUPE MILANO € 6.50
<i>Espresso praline ice cream with warm black cherries and cream.</i></p> <p>111 ICED COFFEE with cream € 5.50</p> <p>112 ICED CHOCOLATE with cream € 5.50</p> <p>CHOOSE YOUR FAVOURITE ICE CREAM</p> <p>99 LARGE SCOOP € 2.10
Vanilla Crème
Chocolate
Caramel
Maple Walnut
Espresso Praline
Strawberry</p> <p>WHIPPED CREAM € 1.00</p> |
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– Getränke –

– BIER FRISCH VOM FASS –



	200 BECK'S^G0,30 l € 4,10
	203 <i>Purer und frischer Pilsengeschmack mit herbem Ausklang. 4,9%</i> 0,40 l € 5,10
	216 BECK'S UNFILTERED^G0,30 l € 4,10
	218 <i>BECK'S Unfiltered ist ein BECK'S in seiner ursprünglichsten und natürlichsten Form. Das Ergebnis ist ein naturtrübes, feinperliges Pils mit einem ausgewogenen Geschmack: samtig und erfrischend. 4,9%</i> 0,50 l € 5,90
	201 KRÄUSEN^G0,30 l € 4,20
	117 <i>Ist besonders mild und zeichnet sich durch sein feines Aroma aus. 4,9%</i> 0,40 l € 5,30
	209 ALSTERWASSER^G0,30 l € 4,10
	204 <i>2,5%</i> 0,40 l € 5,10
	215 FRANZISKANER HEFE-WEISSBIER NATURTRÜB^G0,30 l € 3,60
	212 <i>Frisch, fruchtig und würziger Geschmack mit leichter Zitrus- und Bananennote. 5,0%</i> 0,50 l € 5,60
	222 FRANZISKANER KELLERBIER^G0,50 l € 5,80
	<i>Direkt aus dem Lagerkeller, vollmundig, unfiltriert und mit geringerem Kohlensäuregehalt. 5,0%</i>
	214 LÖWENBRÄU^G0,50 l € 5,80
	<i>Dunkel, vollmundig und mit feinwürzig-kraftigem Malzaroma. 5,5%</i>