


"STRATO"
CLIPPER
PA
U28

Welcome to the Restaurant Christophorus

It is always a good idea to keep looking around. You could discover a legend.

Style, character and sustainability are features
that characterise a Porsche today.

We also feel obliged to reflect this philosophy in Christophorus.
Our goal is to make your visit here an outstanding experience.

The speciality of our restaurant is US prime beef, which develops its full flavour in our own curing cellar.

Enjoy with all your senses: look over the shoulder of our young and innovative team of chefs at the front cooking stations and allow yourself to be fascinated by the dishes prepared freshly for you using regional and seasonal products.

Wine connoisseurs and gourmets can look forward to our wine cellar
with over 800 different national and international wines.

Porsche offers maximum driving pleasure on the road. We offer maximum culinary excellence in Christophorus. Thank you for being our guest today. Enjoy your meal.

Your Christophorus Team

Interesting fact

Right now, you are holding a real Porsche in your hands.
Each menu is one-of-a-kind, made from original Porsche leather.

Wine pairing

A perfect menu combines an infinite variety of flavors.

2022
Merseguera Finca Calvestra
Bodegas Mustiguillo
Valencia | Spain
€ 8,00 | 0,1l

2015
Riesling Étape XX
Weingut Korrell
Nahe | Germany
€ 14,50 | 0,1l

2023
Chenin Blanc Jasnières Les Rosiers
Domaine de Bellivière
Loire | France
€ 9,50 | 0,1l

2022
Chardonnay Grand Select
Wieninger
Vienna | Austria
€ 11,50 | 0,1l

2012
Vina Tondonia Reserva
Lopez de Heredia
Rioja | Spain
€ 12,50 | 0,1l

2014
Passito di Pantelleria
Mueggen
Pantelleria | Italy
€ 12,00 | 0,05l

2018
Vintage Port
Quinta da Gaivosa
Douro | Portugal
€ 13,50 | 0,05l

Dinner menu

A perfect menu combines an infinite variety of flavors.

Celeriac Tartlet AL1a,3,7,8b,9,12
hazelnut | apple | truffle — € 18,00

Venison Consommé AL1a,3,7,9,12
deer ravioli | root vegetables | madeira reduction — € 14,00

Glazed Parsnip AL7,9,12
black garlic | beluga lentils | chives — menu portion | € 17,00 / € 21,00

Pan-Seared Scallop AL7,9,12,14
black salsify | blood orange | brown butter — € 25,00

Steamed Sablefish Cut AL4,7,9,12
potato mousseline | cauliflower | yuzu velouté — menu portion | € 34,00 / € 39,00

Braised Ox Cheek AL1a,7,9,12
jerusalem artichoke | plum | shallots
fermented pepper | thyme jus — menu portion | € 28,00 / € 38,00

Chestnut Crème Brûlée AL3,7,12
cranberries | lemon balm — € 11,00

Warm Date Cake AL1a,3,7,8h,12
white mulled wine sorbet
speculoos | macadamia — menu portion | € 14,00 / € 16,00

Chocolate Crémeux AL1a,3,7,12
tonka bean parfait | salted caramel | pear — € 18,00

Menuprice 6-course — € 119,00
(Without glazed parsnip, pan-seared scallop, chocolate crémeux)
Menuprice 9-course — € 179,00


AMERICA
NO
PARKING

From our grill

Original American Prime Beef

Filet Mignon

180 g	€ 62,00
320 g	€ 92,00

Striploinsteak

300 g	€ 60,00

Rib Eye Steak

400 g	€ 92,00

German lake constance beef

Rib Eye Steak

400 g	€ 80,00

Our cooking levels

rare
rare and cold inside, intensive crust

medium rare
rare and red inside, intensive crust

medium
pink to red inside, intensive crust

medium well
small pink core, strong crust

well done
complete grilled steak, without pink core

Special equipment

Half canadian lobster	€ 49,00
Grilled carabiniera prawn	€ 52,00
Caesar salad | pancetta chip 2,3 AL1a,3,4,7,9,10,12	€ 10,50
Fig and orange red cabbage AL7,9,12	€ 7,00
Potato croquettes AL1a,3,7	€ 5,00
Grilled king oyster mushrooms AL7,12	€ 9,50
Market vegetables AL1a,7,9,12	€ 9,50
Baked onion rings AL1a,7	€ 2,50

Tuning for your steak

Sliced black truffle	€ 20,00
Cognac-pepper jus AL1a,7,9,12	€ 4,50
Freshly grated horseradish	€ 2,50
Sauce béarnaise AL1a,3,7,12	€ 4,50
Homemade steak sauce AL1a,6,9,12	€ 2,50
Café de Paris butter AL1a,4.7,9,10,12	€ 2,50
Chimichurri salsa	€ 3,50



Beverages

We can‘t foresee the future. But we can guarantee its quality.

Aperitifs

Sekt Geldermann Edition Porsche	0,1 l	€ 9,50
Champagne selection	0,1 l	€ 16,50
Campari Orange | Soda [1]	0,2 l	€ 9,50
Martini bianco, rosso, extra dry	5 cl	€ 7,50
Sherry fino Jarana Lustau	5 cl	€ 7,50

Mineralwasser

Ensinger Gourmet Quelle | medium | still	0,75 l	€ 7,90
Ensinger Gourmet Quelle | medium | still	0,5 l	€ 5,40
Ensinger Gourmet Quelle | medium | still	0,25 l	€ 3,00

Softgetränke

Coca Cola [1,11,12]	0,2 l	€ 3,80
Coca Cola-zero [1,8,11,12]	0,2 l	€ 3,80
Fanta [1,12]	0,2 l	€ 3,80
Mezzo Mix [1,8,11,12]	0,2 l	€ 3,80
Sprite	0,2 l	€ 3,80
Schweppes Ginger Ale [1] | Dry Tonic [10]	0,2 l	€ 4,00
Burkhardt Ice tea blueberry[11] | peach[11] | lemon[11]	0,2 l	€ 4,00


NA
A
51
52
154

Beverages

We can‘t foresee the future. But we can guarantee its quality.

Juices

Burkhardt bio apple spritzer | black currant spritzer	0,2 l	€ 4,00
Burkhardt apple juice	0,2 l	€ 4,00
Burkhardt orange juice	0,2 l	€ 4,00

Beer

Stuttgarter Hofbräu Herrenpils draught beer	0,3 l	€ 4,20
Stuttgarter Hofbräu Radler	0,33 l	€ 4,20
Veltins	0,33 l	€ 4,20
Veltins, alkoholfrei	0,33 l	€ 4,20
Erdinger Weissbier	0,5 l	€ 6,00
Erdinger Weissbier, alkoholfrei	0,5 l	€ 6,00

Hot drinks

Coffee	€ 4,00
Espresso	€ 2,90
Double espresso	€ 4,00
Espresso macchiato AL6	€ 3,20
Cappuccino AL6	€ 4,40
Latte Macchiato AL6	€ 4,40
Milky coffee AL6	€ 4,40

Ronnefeldt tea specialities € 3,90

Black tea:	English breakfast
Green tea:	Green dragon, morgentau
Herb tea:	Peppermint, camomile, redbush tea, verve, mixed herbs
Fruit tea:	Sweet berries

All dishes may contain traces of celery.
Should you suffer from food intolerances,
please contact our service team.

1 with colour and colouring
2 with preservatives
3 with antioxidants
4 with flavour enhancer
5 sulphured
6 blackened
7 waxed
8 with sweeteners
9 with phosphate
10 with quinine
11 containing caffeine
12 with azoric dye
13 source of phenylalanine

AL1 cereals containing gluten
a. wheat b. rye c. barley d. oats
e. spelt f. Kamut
AL2 Crustaceans and crustacean products
AL3 Egg and egg products
AL4 Fish and fish products
AL5 Peanut and peanut products
AL6 Soy and soy products
AL7 Milk and milk products
AL8 Nuts and nuts products
a. Almonds b. Hazelnuts c. Walnuts
d. Cashew e. Pecan nuts f. Para nuts
g. Pistachio h. Macadamia
AL9 Celery and celery products
AL10 Mustard and mustard products
AL11 Sesame seed and sesame products
AL12 Sulphur dioxide and sulfit
AL13 Lupine and lupine products