

Christopher



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

Amphibolite Muscadet Sevre et Maine
Domaine Jo Landron
Loire | France
€ 9,50 | 0,1l

2019

Weissburgunder Bagalut
Weingut Schumann
Baden | Germany
€ 11,50 | 0,1l

2024

Bourgogne Chardonnay
Domaine René Lequin-Colin
Burgund | France
€ 7,50 | 0,1l

2019

Sauvignon Blanc R Hades
Weingut Drautz Able
Württemberg | Germany
€ 6,00 | 0,1l

2012

Hallucinant
Chateau Moyau
Languedoc | France
€ 7,00 | 0,1l

Lunar Herbs

Traubensecco alcoholfree
Weingut Leon Gold
Württemberg | Germany
€ 6,00 | 0,1l

2018

Pölicher Held
Riesling Spätlese
Weingut Liebieg
Mosel | Germany
€ 8,00 | 0,1l

Dinner menu

A perfect menu combines an infinite variety of flavors.

Grilled Chicory ^{AL1a,3,6,7,10,12,13}
smoked pumpkin tartare | yuzu mayonnaise | honey € 18,00

Lobster Bisque ^{AL2,7,9,12}
tarragon oil | parsley root | tomato concassée € 16,00

Venere Risotto ^{AL7,8e,9,12}
fava beans | pecan | blue cheese | fig menu portion | € 20,00
€ 24,00

Wagyu A5 Roastbeef ^{AL1a,3,7,9,10,12}
pear | bell pepper | truffle | beef tea | brioche € 48,00

Confit Dry-Aged Golden Trout ^{AL1a,3,4,7,9,10,12}
kohlrabi | spinach | pickled cucumber
radishes | lemon dauphinoise potatoes menu portion | € 29,00
€ 42,00

Two kinds of Burgaud Duck ^{AL1a,3,7,9,12}
sautéed red cabbage | celery strudel
grapes | banyuls vinegar sauce menu portion | € 37,00
€ 47,00

Corn Ice Cream ^{AL1a,3,7,12}
popcorn | mini corn | caramel malt | corn sprouts | blueberries € 13,00

Semolina Flan ^{AL1a,3,7,12}
salted pretzel ice cream | rum raisins
pickled apple rolls | apple blossoms € 18,00

Espresso Parfait ^{AL1a,3,7,8g,12}
white chocolate | chai latte cream
pistachio crunch | grapefruit menu portion | € 14,00
€ 17,00

Menuprice 6-course € 134,00
(Without wagyu A5 roast beef, corn ice cream, semolina flan)
Menuprice 9-course € 210,00



From our grill

Original American Prime Beef

Filet Mignon

180 g	€ 62,00
320 g	€ 92,00

Striploinsteak

300 g	€ 60,00
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Rib Eye Steak

400 g	€ 92,00
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German lake constance beef

Rib Eye Steak

400 g	€ 80,00
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Our cooking levels

rare	medium rare	medium	medium well	well done
rare and cold inside, intensive crust	rare and red inside, intensive crust	pink to red inside, intensive crust	small pink core, strong crust	complete grilled steak, without pink core

Special equipment

Half canadian lobster	€ 49,00
Grilled carabiniera prawns	€ 52,00
Caesar salad pancetta chip ^{2,3 AL1a,3,4,7,9,10,12}	€ 10,50
Pumpkin purée roasted pumpkin seeds pumpkin oil ^{AL7,9,12}	€ 7,50
Potato Croquettes ^{AL1a,3,7}	€ 5,00
Sautéed 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-light ^{1,8,11,12}	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



Beverages

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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