ENTRE NOUS
HAMBURG
1836
BEISSER

english

vorspeisen

HOUSE-BAKED BREAD - 8
Focaccia, sourdough & surprise
Pork dripping with crackling / whipped cream cheese / Kalamata olives

BEEF TATARE - 16
Black walnut / sourdough / verjus crème fraîche

CRISPY PASTRAMI-CROQUETTES - 14
Gryère / cucumber relish / mustard caviar

VEAL TOUNGUE - 13
Lemon & caper vinaigrette / horseradish / tarragon

GLAZED PORK BELLY - 13
Asian pickles / sesame

BEEF BOUILLON - 13
Lemongrass / bone marrow dumplings / root vegetables

grill

BEISSER´S BEST! DRY AGED HEIFER | AGED 6 WEEKS | FOR TWO PEOPLE
600g Porterhouse p.P. 89 | 600g Entrecôte p.P. 68 | 500g Club Steak p.P. 52
(approx. net meat weight per cut without bone / Bone-in cooked / Carved)

HEIFER FILLET MIGNON STEAK - 180G - 54

HEIFER RIBEYE STEAK - 300G - 56

AUSTRALIAN WAGYU RIBEYE - BMS 6-7 - 300G - 98

JAPANESE WAGYU N.Y. STRIP - A5 | BMS 8+ - 125G - 76 | 250G - 134

BÉRNAISE SAUCE - 4 | PORT WINE JUS - 5 | HERB BUTTER - 4

All steaks are served with a seasonal selection of fresh market sides.

dessert

WARM QUARK DUMPLINGS – 11
Vanilla sauce / crispy wonton

CHOCOLATE CRÈME BRÛLÉE – 9
Made wirth Valrhona chocolate

AFFOGATO – 8
Vanilla ice cream / Elbgold espresso (Upgrade: with a shot +5)

ALLERGENS? Please ask our staff.

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welcome

Since 1836, Beisser has stood as a Hamburg family business in its sixth generation for genuine meat craftsmanship and a passion for quality.

With "Entre Nous" right next door to our original butcher's shop, we are creating a place where our hand-selected meat specialities can be enjoyed in a cosy atmosphere and prepared to the highest perfection.

The name Entre Nous – a play on entre-côte and nous (French for "us") – "Our steak" is meant to express the connection between our premium meat and the comfortable interior.

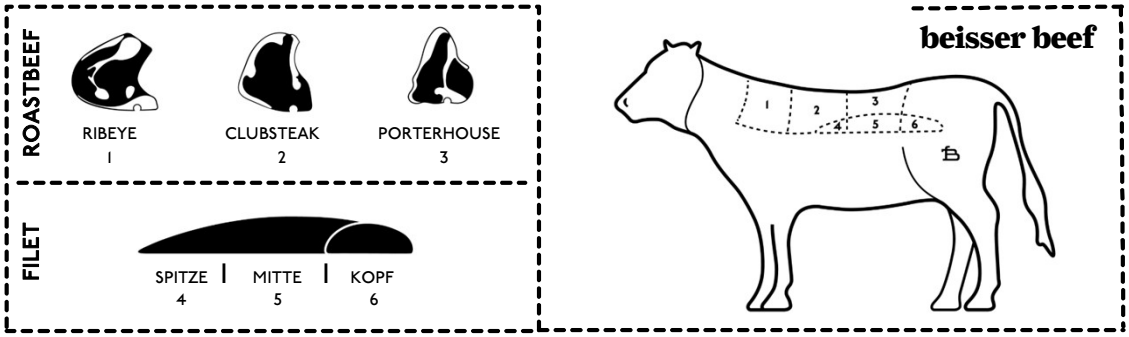
The interior in the style of the golden 1920s is a homage to the second generation of entrepreneurs – Georg and Minna Beisser (picture wall at the top right). They led the company with energy and heart: while Minna managed the farm with cattle breeding and its own slaughterhouse on the outskirts of Hamburg, Georg built up the meat wholesale business in Hamburg, especially with the shipping companies – they led the company into a flourishing era.

Lean back, enjoy the evening "among us," and feel, with every piece of our selection, the love and care we dedicate to our craft.

Warm regards,
Yours sincerely

Claas P. Halle

beisser´s prime selection



BEISSER'S PREMIUM SELECTION OF NORTH GERMAN HEIFERS

Our North German heifer beef comes from hand-selected Holstein cattle that meet our strict quality standards. A heifer is a young female bovine up to approximately three years old. They graze on lush pastures in the beautiful Holstein countryside from summer to autumn. Thanks to the finest feed – delicate clover and herb meadows – they develop fantastic marbling and a subtle, nutty flavor. Each steak is hand-butchered and aged in our own butcher shop, resulting in our renowned, irresistible taste

AUSTRALIAN WAGYU X ANGUS (FI) BMS 6-7

The crossbreeding of Japanese Tajima cattle with the powerful Angus breed is Jack's Creek's perfect blend of heavenly Wagyu marbling and robust Angus flavor. Over the years, the Tajima genetic component has increased to over 90 percent. A repeat winner of the World Steak Challenge for many years.

JAPANESE WAGYU A5 BMS 8+

Tender and unique: Miyazaki Wagyu from Japan impresses with its tender steaks and characteristic snowflake-like marbling. The masterful breeding and husbandry of these cattle in the Miyazaki region make the meat a highlight for connoisseurs. With its unbeatable quality, it has won the Japanese Meat Olympics three times in a row and has been one of the best Wagyu varieties for 15 years.