

THE
ENGLISH
MENU



The

PRIME •

Cut

— B E E F & R E E F —



APERITIF

NEW

/ Campari Orange

Campari and orange juice

0,2 l 7,50

/ Gelderman Carte Blanche

Premium sparkling of bottle fermentation, dry

0,1 l 4,80

/ Passion Spritz

Sparkling wine, passion fruit, mint and soda

0,2 l 7,50

/ Secco Rosè Weingut Holz-Weisbrodt

finely tart

0,1 l 4,00

/ Grapefruit Spritz

Sparkling wine, grapefruit, mint and soda

0,2 l 7,50

NEW

/ Prime Cut Tonic

Herbal liqueur, berries and tonic

0,2 l 7,50

/ Aperol Spritz

Sparkling wine, Aperol and soda

0,2 l 7,50

/ Lillet

Lillet, berries and Schweppes Wild Berry

0,2 l 7,50

/ Hugo

Sparkling wine, elderflower, mint and soda

0,2 l 7,50

/ Paul

Sparkling wine, strawberry, lime, mint and soda

0,2 l 7,50

/ Felix

Sparkling wine, blackberry, lime, mint and soda

0,2 l 7,50

/ Jakob

Sparkling wine, mango, lime, mint and soda

0,2 l 7,50

/ Sherry Don Zoilo

12-year-old Spanish fortified wine

4cl 5,50

// WORTH KNOWING!

Almost all aperitifs are also available alcohol-free!

Further long drinks and cocktails are available upon request!





APPETIZERS

/ Pimientos de Padrón

Grilled roasted peppers with sea salt flakes

vegan

6,00

/ Coconut Shrimps

Deep-fried shrimp in coconut breading with mango chutney

12,50

/ Shrimp stir fry

King prawns fried in ginger, chili and garlic, served with fresh baguette.

11,00

NEW

/ Baked Camembert

with homemade cranberry sauce

vegetarian

9,50

NEW

/ Fresh aioli

Creamy garlic dip, with olives and fresh baguette

vegetarian

5,50

NEW

/ Baked cauliflower

with marinated wild herb salad and mango chutney

vegan

8,50

/ Side salad

Colorful mixed market salad with balsamic dressing

vegan

5,90

/ Homemade potato chips

with our house dip

vegetarian

8,00

NEW

/ Gratinated feta cheese

Oven-baked feta with olives, peppers and onions, refined with herbs and olive oil, served with fresh baguette

vegetarian

9,50

NEW

/ Beetroot pralines

with fresh herb dip

vegetarian

8,50

NEW

/ Crispy chicken fingers

Deep-fried chicken fillets with marinated wild herb salad and BBQ sauce

8,50

NEW

/ The Prime Veggie Plate for 2 people

Baked cauliflower, potato chips, pimientos, beetroot pralines and hummus

vegetarisch

18,50

NEW

/ The Prime Plate for 2 people

Shrimp, chicken fingers, potato chips and coconut shrimp with coleslaw

pro Person 12,50





SOUPS

NEW / Homemade beef broth		NEW / Homemade pumpkin cream soup	
with semolina dumplings	5,90	with Croûtons	6,50
with homemade liver dumplings	5,90	with shrimp skewer	10,50

SALADS

/ Salad variation		NEW / Original Caesar salad	
Mixed greens and arugula with balsamic glaze, roasted pine nuts, croutons, feta cheese, pimientos, pickled red onion and peppers, served with fresh baguette		Romaine lettuce with croutons and the famous dressing made with anchovies, garlic, egg, capers, and Parmesan cheese, served with fresh baguette.	
vegetarian	14,50		14,50
/ Salad topping options:			
with crispy fried chicken breast	4,00	with goat cheese pralines	4,00
with flambéed beef tips	5,50	with coconut shrimp	5,50
with baked cauliflower	4,00		

PASTA

/ Prime Pasta		NEW / Wild Mushroom Tagliatelle	
Tagliatelle with strips of beef, rich tomato sauce, red onions, wild herbs and Parmesan shavings		with fried wild mushrooms, wild herbs and Parmesan shavings	
	20,50	vegetarian	17,50
NEW / Shrimp pasta			
Tagliatelle with grilled prawns, cherry tomatoes, olive oil, fresh wild herbs and Parmesan shavings			
	22,50		

// Also check out our dishes on the daily menu!





PRIME BURGER

/ Prime Burger

Made with 100% German beef

Openface served with home fries and coleslaw

220g Patty
16,50

/ Veggie Burger

made with 100% plant-based patty

Openface served with home fries and coleslaw

vegetarian

14,50



/ Bacon Cheese Burger

Made with 100% German beef

Openface served with home fries and coleslaw

220g Patty
18,50



PRIME MEAT

NEW

/ Schnitzel „Wiener Art“

with a side dish of your choice from the Side Dish Menu

16,90

with a side dish and a dip/sauce of your choice from the side dish menu

18,90

/ Vegan Schnitzel

vegan

Soy-based with a side of your choice from the side dish menu

15,50

with a side dish and a dip/sauce of your choice from the side dish menu

17,90

FISH

NEW

/ Winter cod

with rosemary potatoes, colorful seasonal vegetables and herb salsa

27,50

NEW

/ Grilled wild-caught salmon

orange and pumpkin risotto with colorful seasonal vegetables

24,50

// Please also note our fish recommendation on the daily





PRIME STEAKS



/ Rump steak from German heifer

including two side dishes and a dip of your choice from the side dish menu



300g
34,50

/ Beef fillet from German heifer

including two side dishes and a dip of your choice from the side dish menu

250g
39,50

NEW

/ Beef Short Rib

with sweet potato fries, grilled pimientos and BBQ jus

28,50

/ PrimeCut Steak Dry Age from German heifer

Matured indoors for at least 28 days including two side dishes and a dip of your choice from the side dish menu

500g
47,50

// WORTH KNOWING!

Our meat comes directly from the Odenwald region, is butchered in-house, and gently matures for 28 days using the dry-aging process. During dry aging, the meat is hung on the bone in a cool climate, allowing it to reach its peak flavor. A dry layer forms, protecting the muscle while simultaneously enhancing the aromas and making the meat more tender.



Rare

Medium Rare

Medium

52 - 54°C Core temperature

Medium well

56 - 58°C Core temperature

Well done

74 - 76°C Core temperature



PRIME STEAKS



/ Porterhouse Dry Aged from the German heifer

Matured indoors for at least 28 days
min. 1000g Porterhouse for 2 people

every 100g
10,90

including two side dishes and a dip of your
choice from the side dish menu

THE PORTERHOUSE STEAK!

The porterhouse steak is cut from the rib section of the beef, bone-in, and has a high proportion of lean meat. Just like the T-bone steak, the porterhouse has the characteristic T-shaped bone, which divides the steak into the sirloin and tenderloin. Our porterhouse steaks are heavily marbled. The fat melts during grilling, giving the porterhouse exceptional juiciness. The bone also enhances the meat's flavor during grilling.

// PRE-ORDER!

You are welcome to pre-order the
large prime steaks.

This allows us to cook the steaks sous-
vide, making them even more tender
and minimizing your waiting time.

/ Tomahawk Dry Aged from the German heifer

Matured indoors for at least 28 days
min. 1000g Tomahawk for 2 people

every 100g
10,90

including two side dishes and a dip of your
choice from the side dish menu

THE TOMAHAWK STEAK!

The tomahawk steak is essentially a ribeye or entrecôte steak that is cut with a particularly long bone. Typical of this cut is the clearly visible „eye“ of fat in the middle – a feature that makes it instantly recognizable. Thanks to its intense marbling, the tomahawk steak boasts an exceptionally juicy and aromatic flavor.

The comparatively high fat content makes it even more tender and flavorful than a classic rump steak.

This premium cut is taken from the ribeye, the front part of the beef – with the impressive bone as a visual highlight.



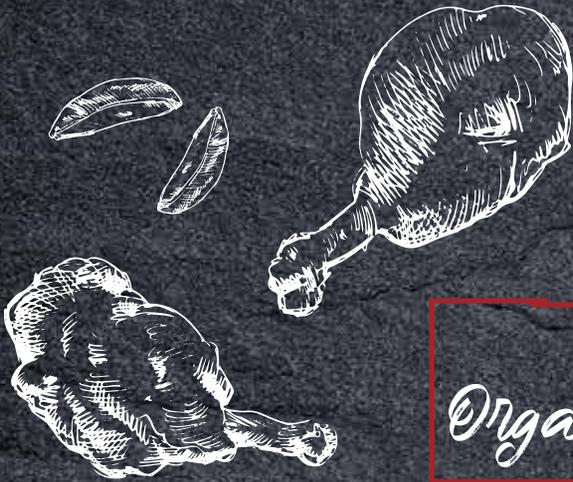


PRIME SPECIALS

HOMEMADE WINGS - COWBOY PLATE

10 juicy chicken wings with two delicious marinades - Texas BBQ and Hot Buffalo. Served with crispy home fries and coleslaw.

17.50



100%
Organic chicken

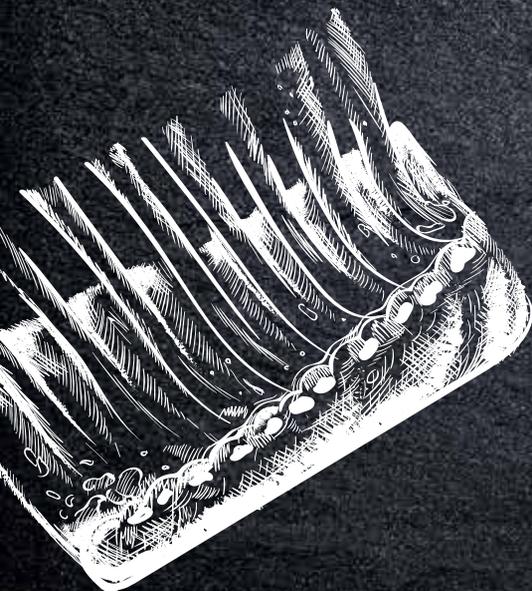


TEXAS BBQ SPARE RIBS

Tenderly smoked for over 6 hours, refined with our special BBQ marinade. Served with crispy home fries and fresh, homemade coleslaw.

Full Rack **19.50**

Every Thursday
ALL YOU CAN EAT!



ORIGINAL CLUB SANDWICH

Crispy toasted sandwich bread topped with tender chicken breast, crispy bacon, fresh lettuce, tomato and creamy mayonnaise, served with crispy home fries and fresh, homemade coleslaw.

17.50



SIDES

/ Baked potato with sour cream

vegetarian

5,00

/ Mediterranean rosemary potatoes

vegan

5,00

/ Home Fries

vegan

5,00

/ Garlic baguette

vegetarian

5,00

NEW

/ Orange and pumpkin risotto

vegetarian

5,00

/ Seasonal stir-fried vegetables

vegetarian

5,00

/ Pimientos de Padrón

(Grilled green peppers)

vegan

NEW

/ Sweet potato fries

vegan

5,00

/ Cole Slaw

vegetarian

5,00

/ Homemade potato chips

vegan

5,00

DIPS - SAUCES - BUTTER - CHUTNEY

/ Herb and garlic butter

vegetarian

3,50

/ Aioli

vegetarian

3,50

/ Mango-Chutney

vegan

3,50

NEW

/ Chimichurri

vegan

3,50

NEW

/ Tomato-Salsa

vegan

3,50

/ Homemade BBQ-Sauce

vegan

3,50

/ Sour Cream

vegetarian

3,50

NEW

/ Pepper sauce

vegetarian

3,50

/ Homemade truffle mayo

vegetarian

3,50

NEW

/ Wild mushroom sauce

vegetarian

3,50



PRIME KIDS

**/ Crispy chicken fillet
with our Home Fries**

9,50

**/ Tagliatelle with tomato sauce
and Parmesan cheese**

vegetarian

7,50

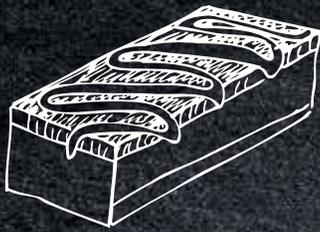
NEW

**/ Kids' Schnitzel
with our Home Fries**

11,50



*Children up to 7 years old eat one dish from the children's menu free of charge. For each free meal for a child, a fully paid main course must be purchased by an accompanying adult. This offer excludes children's groups.



DESSERT

NEW

/ Mango Pana cotta

with fruit mirror

vegetarian

7,50

NEW

/ Schokoladensoufflé - Lava-Cake

with a liquid chocolate center

vegetarian

8,50



NEW

/ Fresh Kaiserschmarrn

with homemade apple compote

vegetarian

9,90



/ Two scoops of vanilla ice cream

with chocolate or strawberry sauce

vegetarian

5,50



WARM DRINKS

/ Julius Meinl Coffee Crema

made from Fair Trade beans

3,20

/ Julius Meinl Espresso

Crema Classico

2,50

/ Cappuccino

4,80

/ Double Espresso

4,80

/ Latte Macchiato

4,80

/ Latte Coffee

4,80

/ Julius Meinl Drinking chocolate

4,80

/ Big Cup Julius Meinl LeafBag Tea

Organic mountain herbs, organic mint, rooibos tea Organic Darjeeling, organic fruit blend, Green tea Sencha and chamomile

4,80



Julius Meinl

Viennese coffee house culture

since 1862.





DRINKS

/ Our Langener Helles

Exclusively brewed for us with brewing barley grown right here in Langen.

A light, balanced ratio of hops to malt, with a very pleasant slender body.

0,3 l 3,50
in a chilled stoneware jug 0,5 l 4,90

/ Braustüb'l Märzen Landbier

Pleasant roasted malt aroma hazelnut-colored

0,5 l 4,90

/ Maisel's Weisse Original Weizen hell

Bavarian premium aging, amber-colored naturally cloudy and fruity

0,5 l 4,90

/ Maisel's Weisse Hefebier

in the varieties Dark, Crystal or alcohol-free

0,5 l 4,90

/ Braustüb'l 0,0% in the swing-top bottle

Full pilsner enjoyment with 0.0% alcohol

0,33 l 3,50

/ Braustüb'l Pilsener

in the swing-top bottle

0,33 l 3,50

/ Apfelwein „Krawallschoppen“

from the Stier cider mill in Maintal, made from apples from Langen's orchards

0,25 l 2,90
0,5 l 4,90



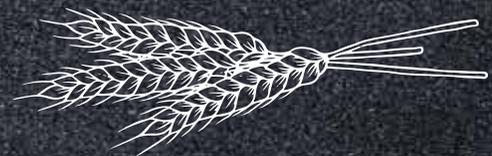
/ Emma-Schoppen

fresh rosé apple cider

0,25 l 3,30
0,5 l 5,50



Mit Langener Braugerste gebraut!





DRINKS

// Non-alcoholic drinks

/ Selters Mineralwasser

naturell or medium

0,25 l 2,90

0,75 l 5,90

/ Apple juice from Stier cider mill

Naturally cloudy, 100% apple, no additives,
from regional orchards

0,25 l 3,30

0,5 l 5,50

/ Rapp's fruit juices

Orange, blackcurrant, passion fruit,
multivitamin, pineapple

0,25 l 3,30

0,5 l 5,50

All juices are of course also
available as spritzers.

/ Coca Cola, Cola Zero, Fanta, Sprite, Mezzo Mix

in the glass bottle

0,33 l 3,90

/ Schweppes

Tonic Water, Bitter Lemon, Wild Berry

0,2 l 3,90



Homemade

Limónade

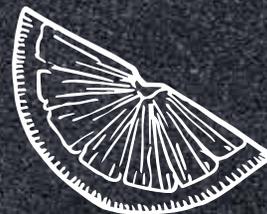
Strawberry-Lime

Mango-Orange

Blackberry-Lemon

Ginger-Elderflower

Passion fruit-Grape



0.5l

6.90 €



DRINKS

// Liquor

/ ba'rik 1846 the distillery Bauer

Aged in oak barrels, 41% ABV.
Noble Hazelnut, Noble Apricot,
Noble Wild Raspberry, Noble Williams Pear

2 cl 4,20

/ Nina's Erdbeerlimes

Ice cold in a frozen glass

2 cl 3,00

/ Jägermeister

Ice cold in a frozen glass

2 cl 3,00

/ Ramazotti Sambuca

Ice cold in a frozen glass

2 cl 3,00

/ Bailey's Irish Cream Likör

On ice

4 cl 4,50

/ Ramazotti oder Averna

On ice with lemon

4 cl 4,50

/ Linie Aquavit

Ice cold in a frozen glass

2 cl 3,00

// Longdrinks / Cocktails

/ Gin Tonic

Malfy Gin with Tonic Water

0,3l 8,50

/ Whiskey Cola

Jack Daniels with Coca Cola

0,3l 8,50

/ Strawberry Margarita

Contreau, Tequila, Zitronensaft
Erdbeersirup, Erdbeeren

0,3l 8,50

/ Cuba Libre

Havana Club Rum, Cola and Lime

0,3l 8,50

/ Mojito

Rum, Mint, Sugar and Lime

0,3l 8,50

/ Caipirinha

Cachaça, Sugar and Lime

0,3l 8,50

/ Alex Collins

Grapefruit, Pink Gin, Lime and Rosmarin

0,3l 8,50

/ Tequila Sunrise

Tequila, Orange juice and Grenadine

0,3l 8,50

/ Hessen-Caipi

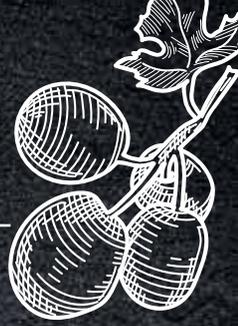
Calvados, Lime, Sugar and Cider

0,25l 8,50





DRINKS



// Open wines - white

/ Riesling

dry, Rheingau

0,2l 6,00

/ Grauburgunder

dry, Rheinhessen

0,2l 6,00

// Open wines - rosé

/ Portugieser Weißherbst

semi dry

0,2l 6,00

// Open wines - red

/ Primitivo

dry, Italy

0,2l 6,50

/ Shiraz

dry, Australia

0,2l 7,00



// WORTH KNOWING!

Enjoy all our wines by the bottle.

Browse our wine list and find your favorite!



WINE CARD

Sparkling

/ Gelderman Carte Blanche

Premium sparkling wine made using the traditional method of bottle fermentation, dry

0,75 l | 26,80

/ Secco Rosè

Winery Holz-Weisbrodt

fruity, dry

1 l | 24,50

White wines

/ Grauer Burgunder

dry, Heppenheim

1 l | 25,50

/ Riesling Weingut Holz-Weisbrodt

dry, Rheingau

1 l | 25,50

/ Cà dei Frati I Lugana DOC

dry, Italy

0,75 l | 34,50

/ Réserve Mouton Cadet Graves Baron Philippe de Rothschild

2024 Bordeaux, Graves AOC

0,75 l | 35,50



Red wines

/ Marques de Riscal Proximo, Rioja

2018 dry, Spain

0,75 l | 34,50

/ Cà dei Frati,

Ronchedone Rooso I.G.T.

powerfully dry, Italy

0,75 l | 48,50

/ Shiraz FlavaBom "Vine Dried"

Dry 2022, Australia

0,75 l | 34,50

/ Chateau Grand Jour, Côtes AOC

2020 Bordeaux, France

0,75 l | 56,50

/ a6mani LIFILI, Primitivo Salento

2020 semi dry, Apulien, Italy

0,75 l | 28,50

Rosè wines

/ Cà dei Frati I Rosa DOC

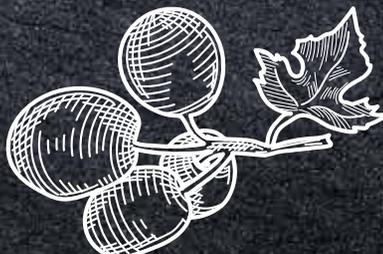
dry, Italy

0,75 l | 32,50

/ Holz-Weisbrodt Rosé

semi dry, Pfalz

0,75 l | 27,50





*We hope you enjoyed
your time with us.*

Please spread the word and leave a review.
We'd love to hear from you!

The PrimeCut Langen



the.primecut.langen



SONNTAGS

Brunch

A white line-art illustration of a lemon slice on a stick, positioned to the right of the word 'SONNTAGS' and partially overlapping the word 'Brunch'.

incl. Drinks
10:30 - 14:00 Uhr