



It's all about
Imagination.

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Gastronomy























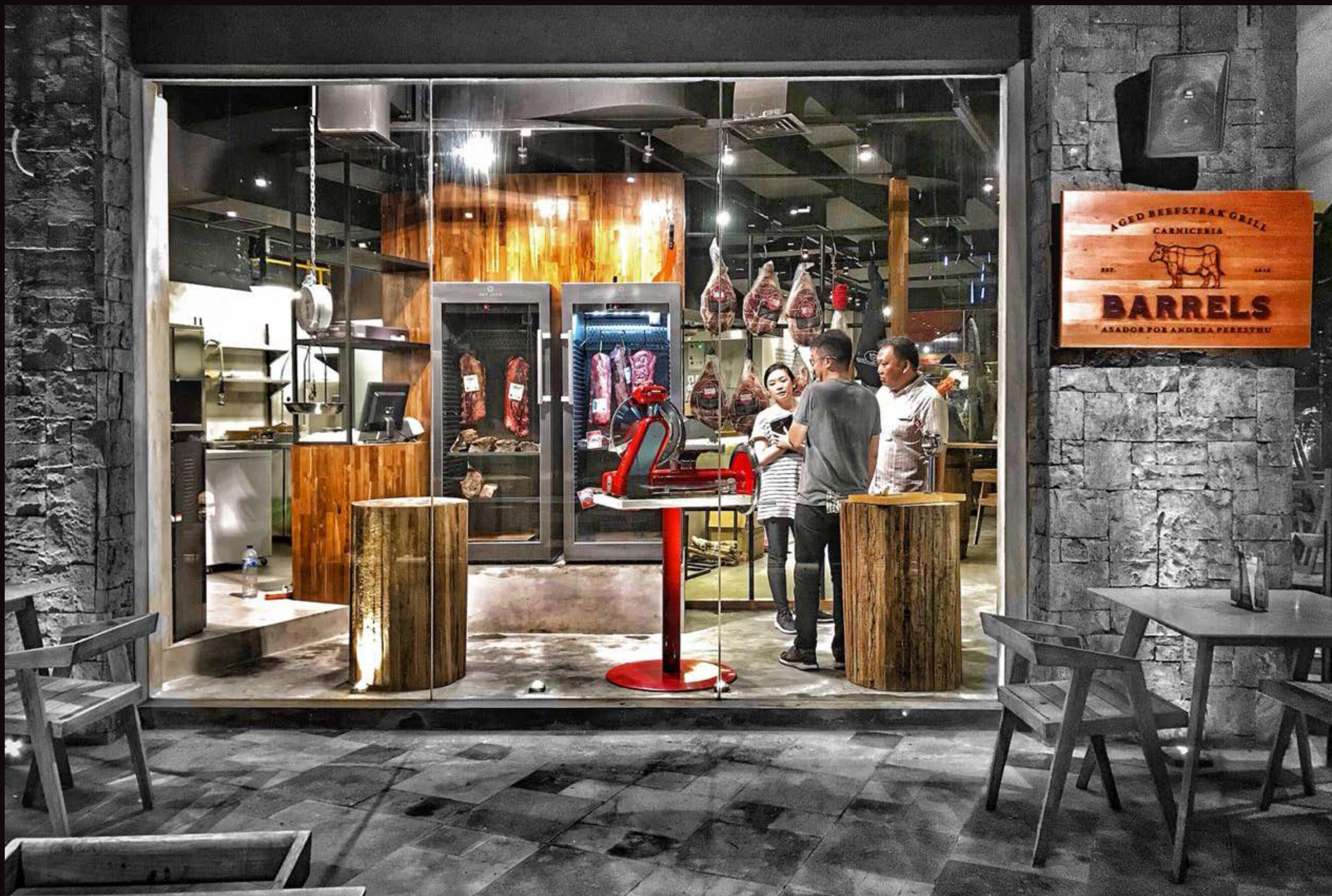








Butchery & Retail





The image shows the interior of a restaurant named 'vinzenzmurr'. The ceiling is made of vertical wooden slats. The main display area features four refrigerated cases, each labeled 'dry aged steaks' with a specific maturation time: 5 weeks, 4 weeks, 3 weeks, and 3 weeks. The steaks are hanging vertically in these cases. In the foreground, a long counter displays various cuts of meat, including steaks and roasts, with price tags. To the left, a chalkboard menu lists 'Saltimbocca vom Schwein' for 17.77. The overall atmosphere is warm and rustic.





DRY AGED BEEF





Beers on tap:
Maccaron pale ale - 5% - \$7
n Draught - 4.6% - \$5
rtois - 4.8% - \$6
sland Session IPA - 4.5% - \$7
Beer Specials:
a Temptress Choc. Porter - 6% - \$7
s Gate Keeper Session Ale - 3.5% - \$7
Wine Specials:
asset Alea Riesling - SA - \$10
Jus Beaujolais Villages - France - \$10
Cocktail Specials:
Cocktail-champ, brandy, bitters - \$16
Spritz - Aperol, sparkling, Soda - \$15
y - Pink gin, fresh raspberries, tonic - \$13
- Pimms, lemonade, dry ginger - \$13



