



It's all about
Imagination.

Ask for a reference?

Gastronomy













THE FOOD AWARDS 2014
West Midlands Winner
of Restaurant of the Year
ANDERSON'S BAR & GRILL

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Midlands WINNER
of Restaurant of the Year
ANDERSON'S BAR & GRILL

ANDERSON'S

























Butchery & Retail



AGED BEEFSTEAK GRILL
CARNICERIA
EST. 2014
BARRELS
ASADOR POR ANDREA PEREZTHU



vinzenzmurr

dry aged steaks

Reifezeit: 5 Wochen

dry aged steaks

Reifezeit: 4 Wochen

dry aged steaks

Reifezeit: 3 Wochen

dry aged steaks

Reifezeit: 2 Wochen

Saltimbocca
Vom Schwein

100g 1,77



EST. 2014
DRY AGER
BUILT FOR BEEP



EST. 2014
DRY AGER
BUILT FOR BEEP



Animal Supply
GIFT CARDS
FOR THE HEAT LOVER
WHO HAS EVERYTHING





Blacky Schinken
100g 1,69 €
Wienerle
100g 0,99 €
Wäldersalam
100g 1,59 €
Biarom
Käse
100g 1,29 €

Rouladenwurst
versch. Sorten
100g 2,20 €
Fleischkäse
fein o. Pizza
100g 0,99 €

Putenfilet oder
Schnitzel 1kg 8,99 €
Gordon
Bleu 1kg 9,99 €

it's good
DRY AGED BEEF



GE
R
BEIK
W
DUK



DRY AGED BEEF



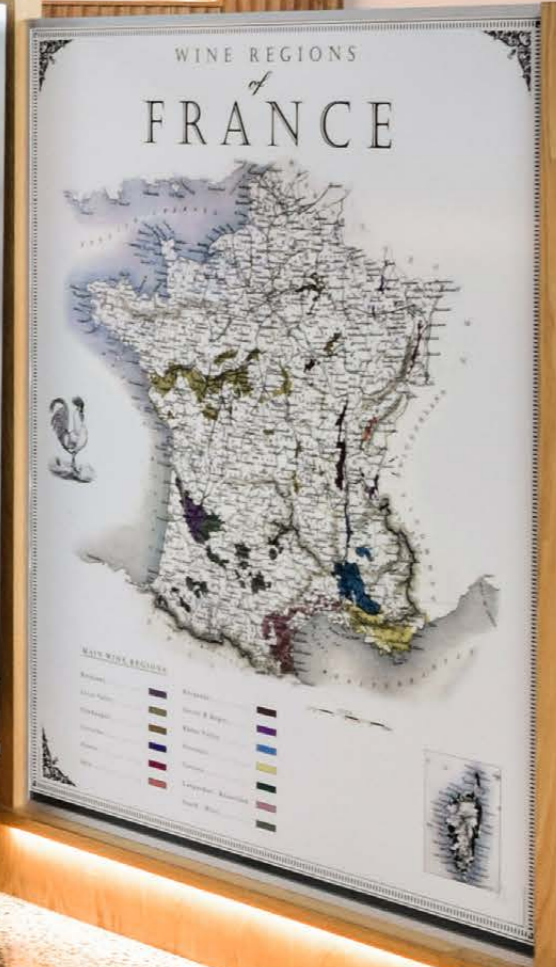


Beers on tap:
Maccleson pale ale - 5% - \$7
A Draught - 4.6% - \$5
Artois - 4.8% - \$6
Island Session IPA - 4.5% - \$7

Beer Specials:
Temptress Choc. Porter - 6% - \$7
Gate Keeper Session Ale - 3.5% - \$7

Wine Specials:
Cassat Alea Riesling - SA - \$10
Jus Beaujolais Villages - France - \$10

Cocktail Specials:
Cocktail-champ, brandy, bitters - \$16
SPRITZ - Aperol, sparkling, Soda - \$15
G - Pink gin, fresh raspberries, tonic - \$13
P - Pimms, lemonade, & ginger - \$13







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