



Treat the important man in your life to a special meal this Father's Day. A tender, juicy, seasoned steak is irresistible if done right, and these restaurants are sure to deliver.



Father's Day

Steak Dinner

By Genevieve Northup

Bavaria

Barbecue La Mira, Ansbach: Turkish kebabs, rumps, rib-eyes, filets and lamb steaks sizzle on La Mira's massive grill. Italian and German fare are also available.

Die Blaue Sau (Mittermeier),

Rothenburg ob der Tauber: The Blue Pig is a gourmet bistro offering five-course dinners, lamb, duck and a 300-gram Gentlemen's Cut of U.S. prime rib-eye. Make it a weekend and stay at the adjacent Villa Mittermeier Hotel.

Ekü Inn Steakhaus, Nuremberg: The best of five countries is what's for dinner here. You won't need a passport to dine on Canadian bison, Irish ox, New Zealand lamb, Argentinian beef and Australian Wagyu.

Kaiserslautern

Der Pferdestall, Einöllen: Miss good ole American food? This saloon prepares fancy burgers, pork steak, corn-fed chicken and ribs. But Der Pferdestall's claim to fame is American-style rib-eyes, T-bones and porterhouses aged for four to six weeks. Reservations are required.

Stadtkrug, Baumholder: Watch your steak, pork ribs and skewers cook over the flames of a beechwood fireplace. Stadtkrug is bustling six nights a week (closed Sunday), so have drinks and appetizers as you await made-to-order meats.

Burgschänke, Neuleiningen: The medieval cellar of the Neuleiningen castle houses a modern kitchen and charming dining room. Dishes range from garlicky, buttery escargot and fresh shrimp to beef

tournedos, veal, ox roast with horseradish cream sauce and feta-topped steak.

Zur Burg, Kaiserslautern: Grilled fish, schnitzel, pork loin, pork steak, turkey steak and roast beef are smothered in yummy sauces at Zur Burg. But hungry guys may want the 14-oz rib-eye or 1.3-lb T-bone.

Weberstübchen, Ramstein: Known by locals as the Butcher's Restaurant, the Weberstübchen specializes in well-priced, tasty beef and pork rib-eyes, beef rump steaks, turkey steaks, bratwurst and schnitzel. Thomas Walter is part owner/waiter/bartender/chef and will make your family feel at home.

Rhein Main

Horns 'n' Hoofs, Wiesbaden: Reminiscent of elegant southern steakhouses, the recently opened Horns 'n' Hoofs prepares beef from Nebraska, Argentina and Germany. While digesting, have a cigar and whiskey in the lounge.

Patagonia Steakhouse, Mainz: South American wine, beef, lamb, salmon and other ingredients are imported to ensure an authentic experience. A favorite is the filet mignon wrapped in bacon or topped with caramelized peppers, avocado butter and mashed potatoes.

Zur Ziegelhütte, Raunheim: Does your hubby think he's a grill master? Test his skills at Zur Ziegelhütte, where guests sear their own steaks over heated lava rocks.

Buffalo Steakhaus, Frankfurt: This casual spot sells several cuts and weights of South American beef, plus baked potatoes, garlic butter drizzled corn on the cob and build-your-own salads. Buffalo Steakhaus is frequently packed, so book a table in advance.

Surf 'n Turf, Frankfurt: Expect only the best American beef here. The mouthwatering menu includes the Carnivore Connoisseur platter of lamb and beef, Butterknife Nebraskan filet and, of course, surf 'n turf.

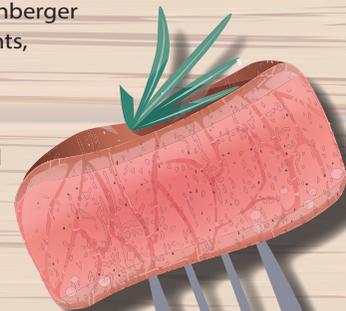
Stuttgart

Meatery, Stuttgart: Why wouldn't you eat at a place named the "Meatery"? Choose from 10 cuts of Nebraskan, Argentinian and European cattle, plus sides, sauces and homemade butters.

Pier 51, Stuttgart: You'll want try everything — Maine and Canadian lobsters, Asian-inspired dishes and American classics. Beef from Argentina, Australia, America and Germany is served with a rich sauce of your choosing and one decadent accompaniment, like truffled French fries or potatoes au gratin.

Zeppellino's, Stuttgart:

Among the Steinberger hotel's restaurants, Zeppellino's purchases only USDA prime, Argentinian and Uruguayan beef. Give in to the temptation of the Black Angus filet served with prawns.



Reserve now for June 21! ■