

Welcome!

[m]eatery is 'meat, eat and meet'. Enjoying unforgettable meat, eating together and meeting friends – our innovative steak restaurant is the ideal place for this.

Tartare

Only the very best meat and fish goes into [m]eatery tartare. Freshly prepared à la minute.

Beef tartare

Veal tartare

Tuna tartare ⁴

Salmon tartare ⁴



Classic ^{3, 4, 6, 10, 12}

Traditional French marinade with cognac, capers and shallots.

Mediterranean ^{3,7}

Fresh herbs and a splash of lemon juice to give the olive-Parmesan marinade its light freshness.

Asian ^{1, 3, 6, 11, 12}

A slight sweet note with sharp touches is created by citrus soy, chopped chilli, ginger and fresh coriander leaves.

Oriental ^{1, 3, 5, 10, 11}

This typical Oriental marinade is composed of a home-made spice mixture of toasted cardamom, fenugreek and coriander.

Vegetarian Tartare

Avocado tartare ^{vegan}

This blend of avocado and tomato is irresistibly fresh and light.

1 brick à 80g (2,8oz) 15

2 bricks à 80g (2,8oz) 25

3 bricks à 80g (2,8oz) 34

4 bricks à 80g (2,8oz) 42

Appetisers

Tomato & bread salad

^{vegetarian 1, 7, 8, 10, 12}

Rocket and juicy Olivetti tomatoes with buffalo mozzarella, – mixed with croutons and pesto to create a light salad. Refined with balsamico dressing.

[m]eatery Chopped Salad

^{vegetarian 3, 4, 7, 8, 10, 12}

Market-fresh salads and Olivetti tomatoes, spring onions, walnuts and French beans. A tomato and lime dressing gives this salad a refreshing lightness.

Add-on

We'll be happy to serve the [m]eatery chopped salad with slices of beef fillet.

[m]eatery Burger

Classic ^{1, 3, 10}

150g (5,3 oz) beef burger with tomato, [m]eatery BBQ sauce, mayonnaise, red onion rings and lettuce.

11 Chunky Chowder

Stewed maize with North Sea shrimps and crispy vegetables. Bourbon whisky adds a smoky-sweet note to the dish.

[m]eatery Beef Tea ^{3, 9, 12}

Oxtail, vegetables, red wine and spices are the ingredients for our strong broth. After the first clarification with egg white and beef shank, the essence is clarified once more in the oven with minced beef and diced vegetables, giving it a double intensive aroma.

+12 Rocket & Tuna Salad ^{4, 7, 10, 11}

Rare grilled tuna on rocket salad with candied cherry tomatoes and a tomato-lime dressing.

17 Deluxe ^{1, 3, 10}

150g (5,3 oz) beef burger with crispy pata-negra ham, caramelized shallots, Pommery mustard-mayonnaise, [m]eatery BBQ sauce and herb salad.

11 Burrata ^{vegetarian}

Italian cottage cheese made of mozzarella and cream with braised Ligurian vegetables, baked tomatoes and pyramid salt.

12

Small selection of European [m]eatery pasture-fed beef

Carpaccio roll, tartare, oxtail praline, braised roast beef, mini beef tea.

Dry Aged fillet in the broth ^{3, 9, 12}

Thinly sliced Dry Aged fillet served raw with hot Beef Tea. Flavours of Tasmanian pepper, coriander and lemongrass.

20 Vegetarian Burger

^{vegetarian 3, 6, 7, 10, 12}

Raw grated beetroot Patty with ginger, parmesan and oatmeal with wasabi mayonnaise and rocket salad.

21

21

18

17

European [m]eatery dry aged beef

Our speciality is European [m]eatery pasture-fed beef, which our chefs mature in our very own dry-ageing box using traditional methods. The meat receives its irresistible tenderness and intensity of taste from a perfect interplay of temperature, humidity and air circulation. These painstakingly matured and selected steaks are prepared by our experienced experts with skill and care to your exact specifications. The result is steak with an unforgettable taste.

New York Cut 350 g (12,3 oz) 50
Generous sirloin on the bone.

Bone-in Rib-Eye 500 g (17,6 oz) 60
The steak with a juicy core of tasty fat on the bone.

T-Bone 600 g (21,1 oz) 70
Sirloin and fillet on the bone.

US Beef

In the USA farmers crossbreed cattle of different ages to create beef with the finest texture. This breeding programme ensures meat with pronounced marbling, resulting in steaks which are outstandingly tender with a delicate taste.

Sirloin Cut 300 g (10,6 oz) 50 **Rib-Eye 350 g (12,3 oz)** 59

From all around the world

Free-range cattle from regions such as South America, where they graze on more than 160 varieties of grass growing on the pampas. In their search for food the cattle cover large distances, gaining power and strength in a natural way for the production of lean and tender meat (grass feeding).

Sirloin Cut 280 g (6,3 oz) 37 **Fillet Steak 200 g (7,0 oz)** 40

Fillet Steak 300 g (10,6 oz) 59 **Rib-Eye 300 g (10,6 oz)** 44

Tagliata ^{9, 12}

Instead of our side dishes we can also serve your steak Italian style, presented in slices on a bed of rocket with candied tomatoes and the finest olive oil.

Dry Aged Tomahawk

From 35,2 oz perfect for sharing.
Price and availability on request.

Daily offer

Best of [m]eatery in three courses 59
Daily according to the chef's choice.

Fish

Cod cutlet 380 g (13,4 oz) 33
Fresh from the grill.

Tuna Steak 200 g (7,0 oz) 34
Our recommendation: grilled medium rare.

Black Tiger prawns 49
The queen of prawns – two giant prawns of 200 g (7,0 oz) each.

Surfer Style ^{2, 7, 9, 12} + 23
What about a 200 g (7,1 oz) Black Tiger prawn with your steak?

Pork

Iberico pork loin 370 g (13,0) 34
Meat with typical nutty taste.

Side dishes

Each main course includes a side dish of your choice.

Per additional side dish + 6

Pommes allumettes	Seasonal risotto
[m]eatery French fries	Grilled corn on the cob
Potatoes with rosemary	Fried wild mushrooms
Mashed potato with herbs	Vegetable Pot au feu
Mashed potato with roasted shallots	Bean cassoulet
Gratin potato with Reblochon cheese	Leaf spinach

Sauce & butter

Per additional sauce or butter + 3

Veal jus ⁹	Fresh horseradish ¹²
Pepper jus ^{7, 9, 12}	Chili Jam
Sauce bernaïse ^{7, 9, 12}	Herb butter ^{1, 7, 9}
Morel sauce ^{7, 9, 12}	Café de Paris butter ^{4, 7, 10, 12}
Mango chilli chutney ¹²	
[m]eatery BBQ sauce ^{1, 9, 12}	
Fresh chopped chilies	