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

Tuna tartare 4

Salmon tartare 4

How may we prepare your tartare for you?

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 80 g (2,8 oz) 15	2 bricks à 80 g (2,8 oz) 25	3 bricks à 80 g (2,8 oz) 35	4 bricks à 80 g (2,8 oz) 45

Appetisers

Tomato & bread salad 11
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 12
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
Slices of Filet Mignon + 14
Tuna 100 g 4 + 6

Chunky Chowder 4, 9 12
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 15
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.

Rocket & Tuna Salad 4, 7, 10, 11 21
Rare grilled tuna on rocket salad with candied cherry tomatoes and a tomato-lime dressing.

Burrata vegetarian 7 21
Italian cottage cheese made of mozzarella and cream with braised Ligurian vegetables, baked tomatoes and pyramid salt.

Small selection of European [m]eatery pasture-fed beef 1, 3, 7, 9 22
Carpaccio roll, tartare, oxtail praline, braised roast beef, mini beef tea.

Beef Carpaccio 7, 9, 12 24
Rocket salad, Parmesan, candied tomatoes, diced potatoes, truffle

[m]eatery Burger

Classic 1, 3, 10 18
150 g Beef Burger with tomatoes, [m]eatery BBQ sauce, mayonnaise, red onion rings and lettuce.

Add on
Fried Egg + 1
Avocado + 2
Bacon + 2
Pata Negra + 2

Vegi Burger vegetarisch 3, 6, 7, 12 18
Raw grated beetroot, ginger and Parmesan in a wholegrain bun.

[m]eatery specials to share Price for two persons

Variation of starters 3, 4, 6, 7, 10, 12 44
Small beef, salmon and avocado tartare with grilled tuna and burrata

Salat Niçoise 3, 4, 10 36
The French classic. Rare grilled tuna, romaine hearts, Pommery mustard dressing, Kalamata olives and confit artichoke

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) 53
Generous sirloin on the bone.

Bone-in Rib-Eye 500 g (17,6 oz) 62
The steak with a juicy core of tasty fat on the bone.

T-Bone 600 g (21,1 oz) 72
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) 52

Rib-Eye 350 g (12,3 oz) 63

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 300 g (10,6 oz) 40

Fillet Steak 200 g (7,0 oz) 43

Fillet Steak 300 g (10,6 oz) 61

Rib-Eye 300 g (10,6 oz) 46

Tagliata 7, 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.

Chef´s choice: Three course Menue 69

Daily according to the chef's choice.

Pork

Iberico pork loin 370 g (13,0 oz) 38
Meat with typical nutty taste.

Fish

White Halibut 300 g (10,6 oz) 4 38
Fresh from the grill.

Tuna Steak 200 g (7,0 oz) 4 36
Our recommendation: grilled medium rare.

Black Tiger prawns 2, 7, 12 50
The queen of prawns – two giant prawns of 200 g (7,0 oz) each.

Surfer Style 2, 7, 12 + 25
What about a 200 g (7,1 oz) Black Tiger prawn with your steak?

[m]eatery specials to share

59 US Brisket (17,6 oz)
Braised US Black Angus Brisket with a fennel, lavender and peppers spice rub.

Specials

22 Cress and King Oyster Mushroom Risotto 7, 9
With assorted cresses, Parmesan and braised king oyster mushrooms.

Side dishes + 6

Each main course includes a side dish of your choice.
Per additional side dish

Pommes allumettes
[m]eatery French Fries
Rosemary Potatoes 7
Mashed Potatoes with Herbs 7
Mashed Potatoes with Roasted Shallots 7
Potato Gratin with Reblochon and Bacon 7
Celeriac Purée 7, 9
Seasonal Risotto 7, 9
Grilled Corn on the Cob 7
Wild Mushrooms with Bacon 7
Leaf Spinach 7, 9
Green Beans 7, 9
Mediterranean Vegetables
Side Salad 3, 4, 7, 8, 10, 12

Sauce & butter + 3

Per additional sauce or butter

Veal jus 9
Pepper jus 7, 9, 12
Sauce bernaise 3, 7, 12
Morel sauce 7, 9, 12
Mango chilli chutney 12
[m]eatery BBQ sauce 1, 9, 12
Fresh horseradish 12
Chili Jam
Herb butter 1, 4, 7, 9
Tomato butter 7, 9

DD,08/2026

All prices in Euro.

Allergens: 1 Cereal containing gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya beans, 7 Milk (with lactose), 8 Nuts, listed by name: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur dioxide and sulphites, 13 Lupins, 14 Molluscs – Allergen cards are available from our service staff.
Our allergen information is based on the recipe. In addition, all foods can contain traces or cross-contamination of all allergens processed in our kitchen such as gluten, nuts, egg, etc.