

# Welcome!

Our special [m]eatery recipe consists of meat, eat and meet – you meet friends, eat together and enjoy premium-quality meat. The [m]eatery represents a passion for meat, quality and lifestyle. We wish you a memorable stay!

## Tartare

Our [m]eatery tartare is prepared à la minute for you using only the finest ingredients

### Beef Tartare

### Tuna Tartare <sup>4</sup>

### Salmon Tartare <sup>4</sup>

How may we prepare your tartare for you?

### Classic <sup>3, 4, 6, 10, 12</sup>

Traditional French marinated with cognac, capers and shallots

### Mediterranean <sup>3, 7</sup>

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

### Asian <sup>1, 3, 6, 11, 12</sup>

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

### Oriental <sup>1, 3, 5, 10, 11</sup>

This typical Oriental marinade is composed of a homemade spice mixture of toasted cardamom, fenugreek and coriander

## Vegetarian Tartare

### Avocado Tartare <sup>vegan</sup>

The composition of avocado, Kalamata olives and tomato impresses with its freshness and lightness

1 brick à 80g – 15

2 bricks à 80g – 25

3 bricks à 80g – 35

4 bricks à 80g – 45

## Starters

### 22 Selection of German [m]eatery pasture-fed cattle <sup>1, 3, 4, 6, 7, 9, 10, 12</sup>

Rolled Carpaccio, fresh beef tartare with a classic marinade, a hearty beef brew, a stewed entrecote on mashed potatoes and a crispy praline of oxtail make a varied and irresistible starter

### 20 Burratini <sup>7, 12</sup>

<sup>vegetarian</sup> A cow's milk mozzarella stuffed with rich cream and created with Apulian artisan craftsmanship. Accompanied by Ligurian vegetables with melted tomatoes and pyramid salt

### Oysters <sup>1, 7, 14</sup>

5 The kind and country of origin are seasonal. Our service staff is happy to inform you about the oyster of the day  
6 pcs. 28  
12 pcs. 52

### 14 [m]eatery Chopped Salad <sup>3, 4, 7, 8, 10</sup>

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

+ 15 Filet of beef 100g  
We'll be happy to serve the [m]eatery chopped salad with slices of beef filet

### 15 Tomato & Bread Salad <sup>1, 7, 8, 10, 12</sup>

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

### 22 Wild Octopus Salad <sup>3, 14</sup>

Crispy pulpo with quail beans, grilled fennel and sepia mayonnaise

### 14 Chunky Chowder <sup>2, 7, 9, 12</sup>

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

### 20 Dry Aged filet in the broth <sup>3, 9, 12</sup>

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

### 16 Grilled Black Pudding <sup>1, 7, 9, 12</sup>

Crispy roasted Black Pudding on homemade mashed shallots and potatoes with a hearty oxtail jus

## To share <sup>Price for two persons</sup>

### 40 Burrata <sup>7</sup>

125g burrata with grated frozen tomato and olive on yellow Stuffer, Black Crimea and Romello tomatoes

### 44 Variation of starters <sup>3, 4, 6, 7, 10, 12</sup>

Best of meatery, small beef, salmon and avocado tartare with grilled tuna and burrata

### 36 Salad Niçoise <sup>3, 10</sup>

The French classic. Rare grilled tuna, romaine hearts, Pommery mustard dressing, Kalamata olives and confit artichoke

## The [m]eatery dry-aged German pasture-fed beef

Our speciality is German [m]eatery pasture-fed beef. The cuts of sirloin are matured by traditional methods in our in-house maturing chamber for at least 6 weeks. Our chefs will grill your steak on an 800°C Southbend grill exactly the way you wish it to be done. The result: a superlative steak with a crisp, caramelised finish!

- 54 New York Cut 400 g  
Sirloin on the bone
- 64 Bone-in Rib-Eye 500 g  
Marbled steak with a juicy eye of fat on the bone
- 74 T-Bone 600 g  
Juicy sirloin and tender filet on the T-bone

### US Beef

- 58 Sirloin Cut 300 g
- 89 T-Bone 600 g
- 69 Rib-Eye 350 g
- 135 Porterhouse 1000 g

### South America

- 45 Sirloin Cut 280 g
- 60 Filet Steak 300 g
- 45 Filet Steak 200 g
- 49 Rib-Eye 300 g

### Tagliata <sup>9, 12</sup>

Alternatively, instead of the side dishes we can serve your steak Italian-style, in slices on rocket salad with candied tomatoes and lime dressing

## [m]eatery specials to share

- 120 Dry Aged Tomahawk 1000 g  
8 weeks dry matured Tomahawk
- 59 US Brisket 400 g  
Braised US Black Angus brisket in a spice rub with fennel, lavender and paprika
- Filet in a salt crust <sup>3</sup>  
filet of beef gently cooked in salt
- 99 500 g
- 199 1000 g

## Specials

- 22 Cress and King Oyster Mushroom Risotto  
With various types of cress, Parmesan and braised king oyster mushrooms (vegetarian)
- 45 Robespierre <sup>7</sup>  
Thinly sliced filet of pasture-fed cattle, served raw on a hot plate with rosemary butter and freshly grated truffle
- 22 Vegetarian Beetroot-Quinoa-Burger <sup>1, 3, 6, 7, 10, 12</sup>  
Raw grated beetroot, ginger and Parmesan served with fries (vegetarian)

## Fish

- 37 Tuna Steak 200 g <sup>4</sup>  
Perfect when grilled medium rare
- 52 Black Tiger Prawns 400 g  
<sup>2, 7, 12</sup>  
The queen of prawns flambéed
- + 24 Surfer Style <sup>2, 7, 12</sup>  
What about a 200 g Black Tiger prawn with your steak?

We are happy to truffle your steak (5 g) for additional 8

Choose one side dish and a sauce or butter for your main course

1

+

1

## Side Dishes

- [m]eatery fries
- Pommes allumettes
- Potato chips
- Rosemary potatoes <sup>7</sup>
- Gratin potato with Reblochon <sup>7</sup>
- Mashed potatoes
- with herbs <sup>7</sup>
- with roasted shallots <sup>7</sup>
- Mashed celery <sup>7, 9</sup>
- Side salad <sup>3, 4, 7, 8, 10, 12</sup>
- Leaf spinach <sup>7, 9</sup>
- Vegetable pot au feu <sup>7, 9</sup>
- Green beans <sup>7, 9</sup>
- Wild mushrooms with bacon <sup>7</sup>
- Grilled corn on the cob <sup>7</sup>
- Seasonal risotto <sup>7, 9</sup>
- Onion rings in herb batter <sup>1, 12</sup>

+6 per additional side dish  
+8 we'll be happy to add truffles to your side dish

## Sauce

- Veal jus <sup>9, 12</sup>
- Pepper jus <sup>7, 9, 12</sup>
- Sauce bernaïse <sup>3, 7, 12</sup>
- Mango chilli chutney <sup>12</sup>
- [m]eatery BBQ sauce <sup>1, 9, 12</sup>
- Fresh horseradish <sup>7, 9, 10, 12</sup>
- Chili Jam

+4 per additional sauce or butter, 6 truffle mayonnaise <sup>3, 10</sup>

## Butter

- Herb butter <sup>1, 4, 7, 9</sup>
- Café de Paris butter <sup>4, 7, 10, 12</sup>
- Chili butter <sup>7, 12</sup>

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.

Dear guests, to offset your CO2 emissions, we will add EUR 1 per person to your total bill.