

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 ⁴

Salmon Tartare ⁴



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

Traditional French marinated 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 homemade spice mixture of toasted cardamom, fenugreek and coriander

Vegetarian Tartare

Avocado Tartare ^{vegan}

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

1 brick à 80 g – 15

2 bricks à 80 g – 25

3 bricks à 80 g – 35

4 bricks à 80 g – 45

- ## Starters

22

Selection of German [m]eatery pasture-fed cattle ^{1, 3, 4, 6, 7, 9, 10, 12}

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

vegetarian

Burratini ^{7, 12}

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

5

Oysters ^{1, 7, 14}

The kind and country of origin are seasonal. Our service staff is happy to inform you about the oyster of the day

+ 15

Filet of beef 100 g

We’ll be happy to serve the [m]eatery chopped salad with slices of beef filet

15

vegetarian

Tomato & Bread Salad ^{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

22

Wild Octopus Salad ^{3, 14}

Crispy pulpo with quail beans, grilled fennel and sepia mayonnaise

15

Chunky Chowder ^{2, 7, 9, 12}

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

22

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

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

16

Grilled Black Pudding ^{1, 7, 9, 12}

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

To share ^{Price for two persons}

44

Variation of starters ^{3, 4, 6, 7, 10, 12}

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

36

Salad Niçoise ^{3, 10}

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!

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

US Beef

- 65 Sirloin Cut 300 g
- 99 T-Bone 600 g
- 75 Rib-Eye 350 g
- 155 Porterhouse 1000 g

South America

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

Tagliata ^{9, 12}

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

- 140 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 ³
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)
- 49 Robespierre ⁷
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 ^{1, 3, 6, 7, 10, 12}
Raw grated beetroot, ginger and Parmesan served with fries (vegetarian)

Fish

- 39 Tuna Steak 200 g ⁴
Perfect when grilled medium rare
- 52 Black Tiger Prawns 400 g
^{2, 7, 12}
The queen of prawns flambéed
- + 25 Surfer Style ^{2, 7, 12}
What about a 200 g Black Tiger prawn with your steak?

We are happy to truffle your steak (5 g) for additional 10

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

1

Side Dishes

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

+ 8 per additional side dish
+ 10 we'll be happy to add truffles to your side dish

+

1

Sauce

- Veal jus ^{9, 12}
Pepper jus ^{7, 9, 12}
Sauce bernaïse ^{3, 7, 12}
Mango chilli chutney ¹²
[m]eatery BBQ sauce ^{1, 9, 12}
Fresh horseradish ^{7, 9, 10, 12}
Chili Jam

+ 4 per additional sauce or butter, 6 truffle mayonnaise ^{3, 10}

Butter

- Herb butter ^{1, 4, 7, 9}
Café de Paris butter ^{4, 7, 10, 12}
Chili butter ^{7, 12}

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.