

# 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 à la minute is freshly prepared for you using only the choicest ingredients.

### Beef Tartare

### Veal Tartare

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

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

How may we prepare your tartare for you?

## Classical <sup>1, 3, 4, 6, 7, 10, 12</sup>

Traditional French marinade with cognac, capers and shallots.

## Mediterranean <sup>3, 4, 7, 8</sup>

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

## Asian <sup>1, 3, 5, 6, 8, 11, 12, 14</sup>

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

## Oriental <sup>1, 3, 9, 10, 12</sup>

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

## Vegetarian Tartare

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

This composition of avocado and tomato impresses with its lightness and freshness.

1 brick à 80 g – 12 €

2 bricks à 80 g – 20 €

3 bricks à 80 g – 28 €

4 bricks à 80 g – 35 €

## Appetisers

### 20 € Selection of European [m]eatery pasture-fed cattle <sup>1, 3, 4, 6, 7, 9, 10, 12</sup>

Delicate carpaccio, fresh beef tartare with a classic marinade, a hearty mini beef tea in a small jar, a stewed entrecote on mashed potatoes and a crispy praline of oxtail make a varied and irresistible starter.

### 18 € 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.

### 4,50 € Oysters <sup>1, 7, 14</sup>

6 pcs. 24 €  
12 pcs. 45 €  
The variety and country of origin are seasonal. Our service staff is happy to inform you about the oyster of the day.

### 9 € [m]eatery Chopped Salad <sup>3, 4, 7, 8, 10, 12</sup>

<sup>vegetarian</sup>

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

+ 10 € Fillet of beef 100g (3,5oz)  
We'll be happy to serve the [m]eatery chopped salad with slices of beef fillet.

### 9 € 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.

### 16 € Rocket & Tuna Salad <sup>4, 7, 10, 11</sup>

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

### 12 € [m]eatery Beef Tea <sup>3, 9, 12</sup>

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 its doubly intensive aroma.

### 10 € 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.

### 12 € Grilled black pudding <sup>1, 7, 9, 12</sup>

Crispy roast black pudding on homemade mashed shallots and potatoes with a hearty oxtail jus.

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

Our speciality is European [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. Every day our chef checks the climate in the maturing cell and thus guarantees the best quality. The steaks are then sawn out of the mature beef with the greatest of care and skill. 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!

- 49 € New York Cut 400 g (14,1 oz)  
Sirloin on the bone.
- 55 € Bone-in Rib-Eye 500 g (17,6 oz)  
Marbled steak with a juicy eye of fat on the bone.
- 69 € T-Bone 700 g (24,6 oz)  
Juicy sirloin and tender fillet on the T-bone.

### US Beef

- 45 € Sirloin Cut 300 g (10,6 oz)
- 72 € T-Bone 600 g (21,2 oz)
- 51 € Rib-Eye 350 g (12,3 oz)
- 98 € Porterhouse 900 g (31,7 oz)

### South America

- 36 € Sirloin Cut 280 g (9,9 oz)
- 49 € Fillet Steak 300 g (10,6 oz)
- 34 € Fillet Steak 200 g (7,1 oz)
- 38 € Rib-Eye 300 g (10,6 oz)

### 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.

### + 20 € Surfer Style <sup>2, 7, 9, 12</sup>

What about a 200 g (7,1 oz) Black Tiger prawn with your steak?

### Specials

- 48 € Beef fondue <sup>for 2 persons or more</sup>  
per pers. Why not cook your fillet (200 g per pers.) in oil directly at the table, while we serve side dishes and sauces of your choice!
- 39 € Robespierre <sup>7</sup>  
Thinly sliced fillet of pasture-fed cattle, served raw on a hot plate with rosemary butter and freshly grated truffle.
- 16 € Vegetarian Beetroot-Quinoa-Burger <sup>1, 3, 6, 7, 10, 12</sup>  
Raw grated beetroot, ginger and Parmesan in a whole-meal bun.

### Fish

- 44 € Black Tiger prawns <sup>2, 7</sup>  
The queen of prawns – two giant prawns of 200 g each.
- 29 € Cod cutlet 380 g <sup>4, 7</sup>  
Fresh from the grill.
- 29 € Tuna Steak 200 g <sup>4</sup>  
Perfect when grilled medium rare.

Choose a side dish, sauce and butter for your main course.

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### Side Dishes

- [m]eatery fries <sup>13</sup>
- Pommes allumettes <sup>13</sup>
- Potato chips <sup>13</sup>
- Rosemary potatoes <sup>7</sup>
- Gratin potato with Reblochon and bacon <sup>7, 12</sup>
- Mashed potatoes
- with herbs <sup>7</sup>
- with roasted shallots <sup>7</sup>
- Celery puree <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>
- French 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, 13</sup>

+ 4 € per additional side dish / + 5 € we'll be happy to add truffles (5g) to your side dish

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### Sauce & Butter

- Veal jus <sup>9</sup>
- Pepper jus <sup>7, 9, 12</sup>
- Sauce bernaise <sup>3, 7, 12</sup>
- Mango chilli chutney <sup>12</sup>
- [m]eatery BBQ sauce <sup>1, 9, 12</sup>
- Morel sauce <sup>7, 9, 12</sup>
- Fresh horseradish <sup>12</sup>
- Fresh chopped chilies
- Herb butter <sup>1, 4, 7, 9</sup>
- Café de Paris butter <sup>4, 7, 10, 12</sup>
- Chili butter <sup>7, 10, 12</sup>

+ 2 € per additional sauce oder butter