

# 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 marinade 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

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 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

### 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>

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

### 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

+ 11 Fillet of beef 80g  
We'll be happy to serve the [m]eatery chopped salad with slices of beef fillet

### 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 fillet in the broth <sup>3, 9, 12</sup>

Thinly sliced Dry Aged fillet 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 per person</sup>

### 21 Burrata <sup>7</sup>

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

### 22 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

### 22 Nizza Salad <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. 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

- 54 New York Cut 400 g (14,1 oz)  
Sirloin on the bone
- 64 Bone-in Rib-Eye 500 g (17,6 oz)  
Marbled steak with a juicy eye of fat on the bone
- 74 T-Bone 600 g (24,6 oz)  
Juicy sirloin and tender fillet on the T-bone

### US Beef

- 58 Sirloin Cut 300 g (10,6 oz)
- 69 Rib-Eye 350 g (12,3 oz)
- 89 T-Bone 600 g (21,2 oz)
- 135 Porterhouse 1000 g (35,2 oz)

### South America

- 45 Sirloin Cut 280 g (9,9 oz)
- 45 Fillet Steak 200 g (7,1 oz)
- 60 Fillet Steak 300 g (10,6 oz)
- 49 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

## [m]eatery specials to share

- 120 Dry Aged Tomahawk 1000 g  
8 weeks dry matured Tomahawk from 35 oz
- 49 Brisket 500 g  
Braised US Black Angus brisket in a spice rub with fennel, lavender and paprika 35 oz
- Filet in Salzkruste <sup>3</sup>  
fillet of beef gently cooked in salt
- 99 500 g (35 oz)
- 199 1000 g (17,5 oz)

## 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 fillet 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 in a whole-meal bun

## Fish

- 37 Tuna Steak 200 g (7,1 oz) <sup>4</sup>  
Perfect when grilled medium rare
- 52 Black Tiger Prawns <sup>2, 7, 12</sup>  
The queen of prawns – two giant prawns of 200 g (7,1 oz) each
- + 24 Surfer Style <sup>2, 7, 12</sup>  
What about a 200 g (7,1 oz) 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>
- Bean cassoulet <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 (5g) 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 oder 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.

HH, 01/2024