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**
- **Salmon Tartare**

**Classical**

Traditional French marinade with cognac, capers and shallots.

**Mediterranean**

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

**Asian**

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

**Oriental**

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

**How may we prepare your tartare for you?**

### Vegetarian Tartare

**Avocado Tartare** vegan

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 1, 3, 4, 6, 7, 9, 10, 12

- 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 1, 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.

**4,50 €** Oysters 1, 7, 14

- 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 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.

**12 €** [m]eatery Beef Tea 3, 9, 12

- 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.

**9 €** 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.

**16 €** Rocket & Tuna Salad 4, 7, 10, 11

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

**12 €** Grilled black pudding 1, 7, 9, 12

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

**10 €** 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.

**12 €** [m]eatery Beef Tea 3, 9, 12

- 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.
**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!

<table>
<thead>
<tr>
<th>US Beef</th>
<th>South America</th>
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<tbody>
<tr>
<td>45 €  Sirloin Cut 300 g (10,6 oz)</td>
<td>36 € Sirloin Cut 280 g (9,9 oz)</td>
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<tr>
<td>72 €  T-Bone 600 g (21,2 oz)</td>
<td>49 € Fillet Steak 300 g (10,6 oz)</td>
</tr>
<tr>
<td>51 €  Rib-Eye 350 g (12,3 oz)</td>
<td>34 € Fillet Steak 200 g (7,1 oz)</td>
</tr>
<tr>
<td>98 €  Porterhouse 900 g (31,7 oz)</td>
<td>38 € Rib-Eye 300 g (10,6 oz)</td>
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+20 € Surfer Style 2, 7, 9, 12
What about a 200 g (7,1 oz) Black Tiger prawn with your steak?

**Specials**

48 € Beef fondue for 2 persons or more
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 € Robespierrre 7
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 1, 3, 6, 7, 10, 12
Raw grated beetroot, ginger and Parmesan in a wholemeal bun.

**Fish**

44 € Black Tiger prawns 2, 7
The queen of prawns – two giant prawns of 200 g each.

29 € Cod cutlet 380 g 4, 7
Fresh from the grill.

29 € Tuna Steak 200 g 4
Perfect when grilled medium rare.

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

**Side Dishes**

[m]eatery fries 13
Pommes allumettes 13
Potato chips 13
Rosemary potatoes 7
Gratin potato with Reblochon and bacon 7, 12
Mashed potatoes
- with herbs 7
- with roasted shallots 7
Celery puree 7, 9
Side salad 3, 4, 7, 8, 10, 12
Leaf spinach 7, 9

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

**Vegetable pot au feu** 7, 9
French 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, 13

**Sauce & Butter**

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

+2 € per additional sauce oder butter

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, cashew, 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.

HH, 03/2018