

Lunch [m]eating

12 – 15 hours

Starters

Chopped Salad ^{3,4,7,8,10,12}	9
Market-fresh salads with vegetables and tomato-lime-dressing.	
Tomato & Bread Salad ^{1,7,8,10,12}	9
Rocket and juicy olivetti tomatoes with buffalo mozzarella and balsamico dressing.	
Chunky Chowder ^{2,7,9,12}	10
Corn soup with crabs and vegetables.	
Classic Beef Tatare ^{1,3,4,6,7,10}	12
Beef tartar with traditional french marinade.	
Oriental Salmon Tatare ^{1,3,4,9,10,12}	12
Fresh salmon with cardamom, coriander and fenugreek.	

Main Courses

Steak Tagliata ^{9,12}	20
Steak of the day on rocket salad with dried tomatoes.	
Avocado Burger ^{1,3,10}	17
150 g beef burger with avocado, chilli-chives-aioli and [m]eatery french fries.	
Hamburger à Cheval ^{3,7,9}	18
150 g classic beef tartare, grilled with french beans, potato chips and fried egg.	
Black Tiger Shrimps ^{2,7,9}	20
The queen of shrimp, served with our risotto of the season.	
Tuna Steak ^{4,7,9}	24
With leaf spinach and melted tomatoes.	
Burratini ^{7,12}	18
Mozzarella from cows milk filled with cream and Ligurian grilled vegetables.	

2 Courses Menu	28
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All prices in Euro.

Allergens: 1 gluten-containing cereal, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans, 7 milk (including lactose), 8 nuts, including almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia- or Queensland-nuts, 9 celery, 10 mustard, 11 sesame seed, 12 sulfur dioxide and Sulphite, 13 lupins, 14 molluscs – allergen cards are available from the service. Our allergen information refers to the recipe. In addition, all foods may contain traces or cross-contaminations of all allergens that are processed in our kitchen, such as gluten, nuts, egg, etc.