VITAL__freshly squeezed Vital drinks 20cl__VITAL

“Julia Roberts” freshly squeezed carrot juice & orange juice, lemon
...we squeeze freshly !!!!!
“Nicole Kidman” freshly squeezed apple, orange juice, pineapple
„Paul Newman“ 2 country apples, carrot, orange juice, fresh ginger

„Welcome Aperitif“
„Robert de Niro“ Aperol, Campari, orange juice & Prosecco on the rocks
„George Michael“ Kombucha Vital drink & Prosecco on the rocks
„Five Fruit Cocktail“ fine selection of 5 different juices (non-alcoholic)
„Prosecco Spumante“ fine Prosecco from Valdobbiadene
„Champagne Billecart Salmon Brut Réserve“ 0,1 l
„Champagne Canard-Duchene Brut Rosé“
„Champagne Ruinart, „Blanc de Blanc“ bottle
„Champagne Ruinart – Rosé“ bottle
„Negroni-Bassd“ Martini, Campari, Prosecco, Spumante
„Hugo“ Prosecco di Valdobbiadene, mint, elderflower

_________________________ STARTERS

| Young spinach salad & witloof | Pomegranate-apple-Vinaigrette & shaved Parma ham | Appetizer | 14 |

Tataki of the veal tenderloin
Shiitake mushrooms | Mini Pak Choi | Yellow beetroot
Fresh cilantro & Wasabi Espuma

Main course 24

Carpaccio of the beef fillet
Estragon mustard crème & shaved “Belper” (Swiss cheese)
Small salad basket

Starter 16

Tartar of the Yellow-Fin Tuna with wasabi
Guacamole
& grilled mushrooms

Starter 19

______ Oysters time ________

‘Fines de claire’ oysters on crushed ice
Shallot vinaigrette & Chester bread
4 oysters freshly cracked
6 oysters freshly cracked

18
25

CHAMPAGNE FOR TWO

„Champagne Paul Goerg, 1er Cru“, Cuvée Meyer 0.375l

40

All prices including 19% VAT.
OUR SOUPS

Truffled black salsify soup
With the grilled Tiger Prawn 11

---Our soup duo---

Essence of the prime boiled beef, majoram & vegetables from the market & light peas-mint soup 13

OUR SALADS

---Regards from the ocean---

Grilled scallops
Risotto of the green asparagus 22
Kafir lime 30

---Meyer's Caesar Salad---

Crispy romaine lettuce with parmesan leaves
Herbal olive croutons
grilled paillard of beef & cranberry cream 28

---Fit-For-Fun Salad---

Rocketradicchio salad & vegetables quinoa with ginger
Sweet potato chips
& the “Catch of the day” from the oven 30

BASTA PASTA

Homemade ricotta-spinach tortelloni on wild broccoli
Oven tomatoes & sage 19

Main course

Spaghetti with herbs, spring onions & roasted cherry tomatoes “Arrabbiata” 13

Spaghetti in lime cilantro sauce grilled “Black Tiger Prawns” & sugar snap peas pink pepper berries 28
**FISH DISHES**

“Loup de mer” roasted on the bone on the Tuscan vegetables
Potato gnocchi & basil pesto

Yellow fin tuna from the grill (rare)
Wok vegetables
Horseradish-potato-mash

Monkfish medallion, grilled in flavours
Beetroot risotto
Young spinach with shallot butter

**MEAT DISHES**

___Meyer’s “butchers’” Classics___

Grandma’s gentlybraised beef roulade in grape sauce
With truffle-potato-mash
& creamy savoy cabbage

Hohenlohe veal chop, matured on the bone
Asparagus risotto
Wild broccoli & oven tomatoes

___Corn poulard___

Breast of the corn poulard
Potato & peas
Shallot portwine marmelade

Lamb crown from the oven
Date lemon grass sauce
Carrot | Potato mash

___Meyer’s Steak Classics___

Nebraska U.S. Prime Beef
Strip Loin Steak (Rump steak with the typical fat edge)
with crispy pan vegetables
baked potato sticks & homemade béarnaise sauce

Argentina I Best Angus beef
Large fillet (250gr) from the strip grill
... baked potato sticks & homemade béarnaise sauce
or
... vegetables of green asparagus

___Surf & Turf___

Filet mignon (Argentina) & black tiger prawns
with baked potato sticks & homemade béarnaise sauce
THE DESSERT

Apricot-Duo
Dumpling & stewed fruits of the Donau apricot
Homemade hazelnut ice cream 13

Classic Vanille crème brûlée
With salted caramel ice cream 10

Meyer's Mousse au Chocolat
Freeze raspberries
Meringue & Beet root chip 12

„Café Surprise“
coffee specialty of your choice
with a small sweet surprise from the Pâtisserie 6

___ LITTLE CHEESE HIGHLIGHT ___

Meyers cheese selection
with walnut bread, seedless grapes & apple slices 14

___ DessertAccompagnement ___

2018  Sweetheart, Wineyard Oliver Zeter
This Sauvignon Blanc fits the starter as well as the dessert. Sweet, many faceted and grasping...yes, also thrilling. You expire a smell just like from exotic fruits, but it's not too fruity for your taste. Aromatic, elegant sweet wine. This one is definitely worth a taste!

glass 0,05  7  bottle  44

GRAPPA & EAU DE VIE

"Grappa Nonino Distribuzione" 2 cl  8,5
Banior Chardonnay

"Grappa Sassiscia, Berta" 2 cl  11

"Ziegler pear, Mirabelle" 2 cl  12

"Distillery "Wecklein"
Plum, Raspberry 2 cl  9

COGNAC & BRANDY

"Hennessy" | Courvoisier | "Remy Martin XO" 2 cl  12

"Tones" 10 year old Spanish Brandy 4 cl  7

"Carlos I, Cardenal Mendoza" 4 cl  8,5