

VITAL__freshly squeezed Vital drinks 20cl__VITAL

„Julia Roberts“ freshly squeezed carrot juice & orange juice, lemon		5
_____...we squeeze freshly !!!!_____		
„Nicole Kidman“ freshly squeezed apple, orange juice, fennel		5
„Paul Newman“ 2 country apples, carrot, orange juice & fresh ginger		5
„Welcome Aperitiv“		
„Robert de Niro“ Aperol, Campari, orange juice & Prosecco on the rocks	Gl.	9
„George Michael“ Kombucha-Vital drink & Prosecco on the rocks	Gl.	9
„Five Fruit Cocktail“ fine selection of 5 different juices (non-alcoholic)	Gl.	7
„Prosecco Spumante“ fine Prosecco from Valdobbiadene	0,1 l	7
„Champagne Billecart-Salmon Brut Réserve“	0,1 l	15
„Champagne Canard-Duchene Brut Rosé“	0,1 l	15
„Champagne Ruinart „Blanc de Blanc“	bottle	120
„Champagne Ruinart – Rosé	bottle	120
„Negroni-Basso“ Martini, Campari, Prosecco Spumante	Gl.	12
„Hugo“ Prosecco di Valdobbiadene, mint, elderflower	Gl.	9

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	Starter	17
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 wakame		
Guacamole		
& grilled mushrooms	Starter	19

Oysters time

‘Fines de claire’ oysters on crushed ice		
Shallot-vinaigrette & Chester bread		
4 oysters freshly cracked		18
6 oysters freshly cracked		25

CHAMPAGNE FOR TWO

«Champagne Paul Goerg, 1 ^{er} Cru», Cuvée Meyer 0,375 l	40
--	----

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

___Meyer's Caesar Salad___

Crispy romaine lettuce with parmesan leafs
Herbal-olive croûtons
grilled paillards of beef & cranberry cream 28

___Fit-For-Fun Salad___

Rocket-radicchio-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 Entrée 19
Oven tomatoes & sage Main course 27

Spaghettini with herbs, spring onions
& roasted cherry tomatoes "Arrabbiata" 13

Spaghettini 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	33
Yellow fin tuna from the grill (rare) Wok vegetables Horseradish-potato-mash	29
Monkfish medallion, grilled in flavours Beetroot risotto Young spinach with shallot butter	28

MEAT DISHES

___Meyer’s “butchers” Classics___



Grandma’s gently braised beef roulade in grape sauce With truffle-potato-mash & creamy savoy cabbage	22
Hohenloher veal chop, matured on the bone Asparagus risotto Wild broccoli & oven tomatoes	32

___Com poulard___

Breast of the com poulard Potato & peas Shallot portwine marmelade	26
--	----

___Meyer’s Steak Classics___

<u>Nebraska U.S.-Prime Beef</u> Strip Loin Steak (Rump steak with the typical fat edge) with crispy pan vegetables baked potato sticks & homemade béarnaise sauce	45
<u>Argentina Best Angus beef</u> Large fillet (250gr.) from the strip grill ... baked potato sticks & homemade béarnaise sauce or ... vegetables of green asparagus	38 42
<u>Surf & Turf</u> Filet mignon (Argentina) & black tiger prawns with baked potato sticks & homemade béarnaise sauce	45

THE DESSERT

Apricot-Duo Dumpling & stewed fruits of the Donau apricot Homemade hazelnut ice cream	13
Classic Vanilla crème brûlée With salted caramel ice cream	10
Meyer's Mousse au Chocolat Freezed 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
--	----

___ *Dessert Accompagnement* ___

2018 Sweetheart, Winery Oliver Zeter

This Sauvignon Blanc fits the starter as well as the dessert. Sweet, many faceted and grasping... yes, also thrilling. You experience 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 Barolo Chardonnay	8,5
"Grappa Sassiscaia, 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
"Torres" 10 year-old Spanish Brandy 4 cl	7
"Carlos I, Cardenal Mendoza" 4 cl	8,5