“Julia Roberts" freshly squeezed carrot juice & orange juice, lemon 5

"Nicole Kidman" freshly squeezed apple, orange juice & thyme 5

„Paul Newman“ 2 country apples, carrot, orange juice & fresh ginger 5

„Welcome Aperitif“

„Robert de Niro“ Aperol, Campari, orange juice & Prosecco on the rocks 9

„George Michael“ Kombucha Vitalrink & Prosecco on the rocks 9

„Five Fruit Cocktail“ fine selection of 5 different juices (non-alcoholic) 7

„Prosecco Spumante“ fine Prosecco from Valdobbiadene 0,1 l 7

„Champagne Billecart-Salmon Brut Réserve“ 15

„Champagne Canard-Duchene Brut Rosé“ 15

„Champagne Ruinart, Blanc de Blanc“ bottle 120

„Champagne Ruinart – Rosé“ bottle 120

„Negroni-Bassd“ Martini, Campari, Prosecco Spumante 12

„Hugo“ Prosecco di Valdobbiadene, mint, elderflower 9

<table>
<thead>
<tr>
<th>STARTERS</th>
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<tbody>
<tr>
<td>Young spinach salad &amp; witloof</td>
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<tr>
<td>Pomegranate-apple-Vinaigrette &amp; shaved Parma ham</td>
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<tr>
<td>Appetizer 14</td>
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Tataki of the veal tenderloin
Shiitake mushrooms | Mini Pak Choi | Yellow beetroot 17
Fresh cilantro & Wasabi Espuma 24

Carpaccio of the beef filet
Estragon mustard crème & shaved “Belper” (Swiss cheese) 16
Small salad basket

Tartar of the Yellow-Fin Tuna with wakame
Guacamole & grilled mushrooms 19

Oysters time

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

CHAMPAGNE FOR TWO

«Champagne Paul Goerg, 1er Cru», Cuvée Meyer 0,375 l 40

All prices excluding 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

Meyer’s Caesar Salad

Crispy romaine lettuce with parmesan leaves
Herbal olive croutons
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 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
- 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 gently braised beef roulade in grape sauce
  - With truffle potato mash & creamy savoy cabbage 22
  - Hohenlohe veal chop, matured on the bone
  - Asparagus risotto
  - Wild broccoli & oven tomatoes 32

- **Comptoulard**
  - Breast of the comptoulard
  - Potato & peas
  - Shallot portwine marmelade 26

<table>
<thead>
<tr>
<th><strong>Meyer’s Steak Classics</strong></th>
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<tbody>
<tr>
<td>Nebraska U.S. Prime Beef</td>
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<tr>
<td>Strip Loin Steak (Rump steak with the typical fat edge) with crispy pan vegetables</td>
<td>45</td>
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<tr>
<td>baked potato sticks &amp; homemade béarnaise sauce</td>
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<tr>
<td>Argentina 1 Best Angus beef</td>
<td></td>
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<tr>
<td>Large fillet (250gr) from the strip grill</td>
<td>38</td>
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<tr>
<td>... baked potato sticks &amp; homemade béarnaise sauce or</td>
<td></td>
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<tr>
<td>... vegetables of green asparagus</td>
<td>42</td>
</tr>
<tr>
<td><strong>Surf &amp; Turf</strong></td>
<td></td>
</tr>
<tr>
<td>Fillet mignon (Argentina) &amp; black tiger prawns with baked potato sticks &amp; homemade béarnaise sauce</td>
<td>45</td>
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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

_____ 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 its 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
Banilor Chardonnay

"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

"Tones“ 10 year old Spanish Brandy 4 cl 7

"Carlos I, Cardenal Mendoza“ 4 cl 8,5