


## APERITIVO

Mallorca-Orangen-Spritz	11
Rosémarie Vermouth-Spritz	11
Pfalzwasser %_alkoholfrei_	7
Robert de Niro Spritz	11
Espresso-Martini	15
Aperol Sour	13
Canard Duchene Rosé	17
Billecart Salmon Reserve Brut	18

## SALADS & CO

**spring leaf salad**   
colorful market salad  
in cranberry balsamic vinaigrette  
cashew | bread chip **VS 19.5**

**'fit for fun' salad**  
pumpkin bulgur | avocado | colorful  
pomegranate dressing | oven tomato  
herb salad | baby spinach **24.5**  
.....& 'catch of the day' **39.5**

**meyer's caesar-salad**  
beef fillet slices | olive croutons  
cranberry sour cream **35.0**

## CLASSICS

**grandma's beef roulade**  
creamed savoy cabbage | potato and  
turnip stomp | grape sauce **29.5**

**braised veal cheeks**  
potato truffle gratin | oven carrot  
port wine shallots **38.0**

**french corn poularde**  
porcini mushroom filling | young turnips  
cranberry pepper jus | gnocchi **39.5**

## SIDES

asparagus risotto	7.0
wild broccoli	7.5
potatoes mash	6.5
tarragon french fries	6.0
red lettuce & french dressing	11.0

## STARTER

**carpaccio 'cipriani'**  
mustard emulsion | caper apples  
parmesan leaves **21.0**

**yellow-fin tuna tartare**  
avocado | edamame |  
shitake mushrooms sesame sour cream **23.0**

**tom kha gai-coconut lime soup**  
prawns | enoki mushrooms **14.0**

**double boiled beef essence**  
marrow dumplings  
| market vegetables fillet strips **12.5**

## WINE-BAR

**Château les Crostes, Rosé**  
Côte de Provence **9 | 44**

**Riesling | Rheingau**  
Weingut Künstler **9 | 44**

**Vermentino | Bolgheri**  
Weingut Chiappini **11 | 54**

**Terre di Tufi | Toscana**  
Weingut Teruzzi **12 | 58**

**Château les Crostes Rouge Prestige**  
Côtes de provence **9 | 44**

**Spätburg. | Westhofener Erste Lage**  
Rheinhessen | Weingut Gutzler **12 | 59**

**Masi Toar | Venetien**  
Valpolicella Classico Superiore **11 | 54**

## GRILL

**Hohenloher veal cutlet**  
marjoram pesto | flageolet beans **47.5**

**argentinian beef fillet**  
stir-fried vegetables | béarnaise sauce  
small-Cut **150 g 43.0**  
grand-Cut **250 g 49.5**

**'surf & turf'**  
small-cut & black-tiger-prawns  
béarnaise sauce **49.5**

**loup de mer from the oven**  
leaf spinach | caper butter **46.5**


## PLAT DE JOUR

**'meyer's vital juice'**  
&  
market fresh daily recommendation **29.5**

**4 / 6 cracked oysters**  
'fin de claire' **DP**

## PASTA & RISOTTO

**tagliatelle in truffle cream**   
autumn truffles | egerlings  
finger carrots **VS 24.0**  
**HG 32.5**

**linguine all'arrabbiata**   
chilli | young leek | parmesan **20.0**  
.... black tiger prawns **39.5**

**date tomato risotto**  
& **grilled octopus**  
french asparagus | lime **36.5**

## GREEN KITCHEN

**beetroot carpaccio & pear**   
grilled herb mushrooms | williams pear  
pumpkin pesto **VS 21.0**

**mushroom-potato gratin &**  
**oven-roasted turnip**   
dukkah | cabbage **26.5**

## DESSERT

**'café surprise'**  
coffee specialty of your choice  
& little surprise from the patisserie **7.0**

**creme brûlée**  
raspberry Roaster | lime Sorbet **12.0**

**mousse & chocolate fondant**  
apple sorbet | granola | berry **16.0**

**berry crumble**  
tonka bean foam | raspberry sorbet **12.0**

**french mountain cheese**  
fig mustard | grapes | walnut bread **16.0**

 vegan  vegetarian

All prices in euros, including VAT Our employees will be happy to help you with information about allergens.