




APERITIVO

Mallorca-Orangen-Spritz	11
Rosémarie Vermouth-Spritz	11
Cordino-Spritz %_alkoholfrei_	9
Pfalzwasser %_alkoholfrei_	7
Robert de Niro Spritz	12
Espresso-Martini	15
Aperol Sour	14
Canard Duchene Rosé	17
Billecart Salmon Reserve Brut	18

SALADS & CO

lukewarm asparagus salad
tarragon-orange dressing
arugula | young leeks  19.5

'fit for fun' salad

Lettuce hearts | Vegetable quinoa
pomegranate dill vinaigrette
white asparagus 24.5
....& 'catch of the day' 39.5

meyer's caesar-salad

beef fillet paillard | olive croutons
cranberry sour cream 35.0

CLASSICS

grandma's beef roulade

fried pointed cabbage | grape sauce
truffle and potato mash 29.5

halibut fillet from the oven
wild garlic risotto | riesling foam 38.0

boiled veal shank
asparagus and potato vegetables
fresh horseradish | green sauce 34.5

SIDES

asparagus vegetables	7.0
wild broccoli	7.5
mashed potatoes	6.5
tarragon fries	6.0
lettuce & french dressing	11.0

STARTER

tataki from yellowfin tuna
pea and wasabi emulsion | coriander
ginger | lime cress 21.0

angus beef tartare
egerling juzu cream | panko
quail egg | fried capers 24.0

asparagus-coconut soup
black tiger prawn | ras el hanout 14.0

double boiled beef essence
marrow dumplings | market vegetables
young leek 12.5

WINE - BAR

Blanc de Noir Rheinhessen	
Weingut Gutzler	9 44
Château les Crostes, Rosé	
Côte de Provence	9 44
Riesling Rheingau	
Weingut Künstler	9 44
Pinot Bianco, Sanct Valentin	
Weingut Eppan	14 69
Terre di Tufi Toscana	
Weingut Teruzzi	12 58
Merlot Toscana	
Weingut Tenuta Lenzini	9 44
Spätburg. Westhofener Erste Lage	
Rheinhessen Weingut Gutzler	12 59

GRILL

hohenloher veal cutlet
chimichurri | oven cauliflower 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

whole sea bream royal
orange pepper butter | wild broccoli 42.5

PLAT DE JOUR

meyer's vital juice
&
market fresh daily recommendation 29,5
4 / 6 Austern 'Fin de Claire' DP


ASPARAGUS

asparagus from hofgut merlau
portion of white asparagus 
hollandaise sauce | butter potatoes 25.5

shaved parma ham
& truffle ham 13.0
grilled atlantic halibut 20.0
arg. beef fillet 26.0

PASTA & RISOTTO

tagliatelle in truffle cream
summer truffles | egerlings
finger carrots vs 24.0
HG 32.5

linguine all'arrabbiata 
chilli | young leek | parmesan 18.0
...& black tiger prawns 39.5

asparagus risotto & grilled octopus
lime | saffron sour cream 36.5

GREEN KITCHEN

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

DESSERT

'café surprise'
coffee specialty of your choice
& cl. Surprise from the patisserie 7.0

creme brûlée
rhubarb and strawberry roaster
lemon sorbet 12.0

mousse & chocolate fondant
mango Cranberry Salad | mint 16.0

berry crumble
mayweed 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.