


## 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

**salad of colorful tomatoes & burrata**  
basil pesto | aged balsamic vinegar  
shaved summer truffle   
19.5

**'fit for fun' salad**  
colorful salad hearts | watermelon  
| chanterelles from the pan **24.5**  
.....& 'catch of the day' **38.5**

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

## CLASSICS

**grandma's beef roulade from the oven**  
fried pointed cabbage | grape sauce  
truffle potato mash **29.5**

**slice of turbot from the pipe**  
pomelo risotto | beurre blanc  
fried chanterelles **37.0**

**corn-fed chicken & grilled aromatics**  
porcini and chanterelle rösti  
wild broccoli **34.5**

## SIDES

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

## STARTER

**ceviche of ikarima wild salmon**  
papaya mango salsa | avocado  
padron peppers | mini corn **21.0**

**carpaccio `cipriani` angus beef**  
dijon mustard emulsion | rocket  
grilled porcini mushrooms **22.0**

**andalusian gazpacho**  
black tiger-prawn | croutons **12.5**

**double boiled beef essence**  
maultäschle | market vegetables  
fillet strips **12.5**

## WEIN-BAR

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

**Château la Vivionne, Rosé**  
Côte de Provence **10 | 49**

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

**Sauvignon Blanc Fumé**  
Weingut Oliver Zeter **10 | 49**

**Roero Arneis | Piemont**  
Weingut Bruno Giacosa **15 | 75**

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

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

## GRILL

**grilled veal fillet & chanterelles**  
chanterelles in cream | cubed potatoes  
**37.5**

**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**

**sole from the nut butter**  
shallot and tomato tapenade  
potato mousseline **49.5**

## PLAT DU JOUR


**meyer's vital juice**


**&**

**market freshness**  
**daily recommendation**

**29,5**


## PASTA & RISOTTO

**tagliatelle in chanterelle cream**   
pulled burrata | pesto genovese  
lemon thyme **VS 24.0**  
**HG 32.0**

**mezze maniche all'arrabbiata & burrata**   
chilli | young leek | parmesan **18.0**  
...& black tiger prawns **39.5**

**mango-chili risotto & grilled yellowfin tuna**  
mini pak-choi | teriyaki **36.5**

## GREEN KITCHEN

**oven eggplant with harissa**   
**and lukewarm tabbouleh salad**  
mint | pomegranate | greek yoghurt **23.0**

## DESSERT

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

**creme brûlée**  
cherry roaster | lemon sorbet **12.0**

**tonka bean iced coffee**  
mascarpone cream | mint jelly **14.0**

**coconut rice pudding & exotic sorbet**  
Flying pineapple salad | berry pepper **12.0**

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

 vegan  vegetarian

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