



APERITIVO

Pfalzwasser % alkoholfrei	7
Cordino-Spritz % alkoholfrei	9
Frankfurt Sour	12
Aperol Sour	14
Clemetino Spritz	12
Espresso-Martini	15
Canard Duchene Rosé	17
Billecart Salmon Reserve Brut	18

SALADS & CO

lamb's lettuce & baked pumpkin
yellow beetroot | potato dressing
styrian pumpkin seed oil
16.5

winter salad & beetroot 
red lettuce | king oyster mushroom
shaved pecorino sardo
18.0

,fit for fun'-salad 
endive salad | vegetable couscous
pumpkin seeds | cranberry's
pomegranate pumpkin seed dressing
24.0

....& „catch of the day“ 37.0

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

CLASSICS

**grandma's beef roulade
from the oven**
creamed cabbage | grape sauce
turnip - potatoes mashed
29.5

bavarian veal cream goulash
carrot-cranberry vegetables
hand-grated almond spaetzle
36.0

our farmer's duck from the oven
potato-mushroom-rösti | cassis jus
39.0

SIDES

pumpkin risotto	7.5
wild broccoli	7.5
truffled mashed potatoes	10.0
tarragon french fries	7.0
endive salad & french dressing	11.0

STARTER

angus beef carpaccio
Black truffle | Truffle emulsion
Parmigiano Reggiano
21.0

salmon tartare from Ikarimi back
avocado | potato straw
wasabi crème fraiche
22.0

truffled cauliflower soup
salmon tramezzini |sambal manis 13.5

double boiled beef essence
semolina dumplings | market vegetables
fillet strips
13.5

WINE-BAR

Côtes de Provence, Rosé
Winery Château les Crostes 9 | 44

Chardonnay | Südtirol
Winery Schreckbichl 9 | 44

Weißburgunder | Mosel
Winery Van Volxem 11 | 55

Sauvignon Blanc | Südtirol
Winery St. Michael - Eppan 16 | 79

Cuvée Rouge | Côtes de Provence
Winery Château les Crostes 9 | 44

Merlot | Toskana
Winery Tenuta Lenzini 9 | 44

Primitivo | Salento
Winery Masseria Altemura 10 | 49

Valpolicella Classico | Venetien
Winery Masi 12 | 59

GRILL

„hohenlohe“ veal chop
french asparagus | oyster mushrooms
tarragon cream sauce
45.0

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 oven
nut butter | french asparagus
potato mousseline
49.5

FAST & BUSY

**meyer's vital juice
&
market freshness
daily recommendation**
29,5
mondays - fridays // 12 - 18 Uhr

PASTA & RISOTTO


tagliatelle in truffle cream 
winter truffle | truffle mushroom cream
flamed spring onions
starter 29.0
main 39.0

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

„oreciette con ragù“
lamb ragout | green beans
shaved provolone
27.5

hokkaido pumpkin risotto
grilled fillet of skrei
lomo iberico
34.5

GREEN KITCHEN

beetroot carpaccio & burrata 
apple-horseradish sour cream
pesto verde
starter 19.0

heirloom carrots from the oven 
mushroom - potato gratin
fried cabbage | dukkah
27.0

DESSERT

,café surprise'
coffee specialty of your choice
little surprise from the patisserie
8.5

creme brûlée
Roasted pistachio | Pistachio ice cream
12.0

meyer's apple crumble
vanilla foam | hazelnut ice cream 13.0

„kaiserschmarrn“ from the pan
plum roast | vanilla cream ice cream
16.0

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.