

APERITIVO

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|--------------------------------|----|
| mallorca-orange-spritz | 12 |
| crodino-spritz %_alkohol free_ | 9 |
| pfalzwasser %_alkohol free_ | 7 |
| clemetino spritz | 13 |
| limoncello spritz | 13 |
| espresso-martini | 15 |
| aperol sour | 14 |
| canard duchene rosé | 17 |
| billecart salmon reserve brut | 18 |

SALADS & CO

lukewarm asparagus salad
tarragon-orange vinaigrette
arugula | spring Leeks  **starter 18.5**

'fit for fun'-salad
baby spinach salad | pak choi | sesame
quinoa | pomegranate dill vinaigrette
white asparagus **main 24.5**
...& 'catch of the day' **main 37.0**

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

GREEN KITCHEN

baked eggplant
pomegranate harissa | tabbouleh
tahini sesame sour cream  **23.5**

CLASSICS

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

grilled turbot with aromatics
wild garlic risotto | beurre blanc **38.0**

poussin from the tube
asparagus and potato vegetables
lemon thyme butter **34.5**

SIDES

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|---------------------------|------|
| asparagus vegetables | 7.0 |
| wild broccoli | 7.5 |
| mashed potatoes | 7.5 |
| tarragon french fries | 7.0 |
| lettuce & french dressing | 11.0 |

STARTER

tataki from u.s. roast beef
vegetable gyoza | coriander
snow pea salad | lemon cress
starter 21.0 / main 34.0

meyer's duo from ikarimi salmon
tartare | sirloin fillet | avocado
orange and fennel salad **22.0**

Spargel-Kokos-Süppchen
Black Tiger-Prawn | Ras El Hanout **14.0**

double boiled beef essence
swabian raviolis | market vegetables
marjoram **13.0**

WINE-BAR

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|--|---------|
| Château les Crostes, Rosé Côte de Provence | 9 44 |
| Château la Vivionne, Rosé Côte de Provence | 10 49 |
| Riesling Rheingau Weingut Künstler | 9 44 |
| Sancerre Loire Weingut Domaine de la Garenne | 12 59 |
| Gavi Etichetta Nera Piemont Weingut La Scolca | 15 69 |
| Merlot Toskana Weingut Tenuta Lenzini | 9 44 |
| Primitivo Salento Weingut Masseria Altemura | 10 49 |
| Jachello Rosso Kalabrien Weingut Russo & Longo | 12 59 |

GRILL

hohenlohe veal cutlet
wild garlic and potato mash
asparagus vegetables **45.5**

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**


grilled sole
baked artichoke hearts
tomato and shallot butter **46.5**

PLAT DE JOUR

meyer's vital juice
&
our daily recommendation **29.5**

monday - friday // 12 - 16 Uhr

ASPARAGUS

asparagus from hofgut merlau 
portion of asparagus
hollandaise sauce | buttered potatoes **26.5**

parma ham
& cooked truffle ham **+ 13.0**
grilled turbot **+ 21.0**
argentinian tenderloin **+ 26.0**

PASTA & RISOTTO

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

homemade wild garlic tortelloni 
asparagus vegetables | heirloom carrot **18.0**
...& black tiger prawns **39.0**

**asparagus risotto & grilled
calamaretti**
lime | green asparagus **36.5**

DESSERT

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

creme brûlée classique
roasted pecan nuts
pineapple sorbet **12.0**

meyer's chocolat variation **16.0**

berry pavlova
berries | sour cream ice | vanilla foam **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.