

APERITIVO

Crodino-Spritz %_alcohol-free_	9
Pinot Noir %_alcohol-free_	9
Sarti Spritz	13
Aperol Sour	14
Basil Smash Spritz	15
Pornstar Spritz	15
Canard Duchene Rosé	18
Billecart Salmon Reserve Brut	18

SALADS & CO

lamb's lettuce & french dressing grilled pumpkin wedges apricot	18.5
fig salad with burrata port wine reduction wild arugula, shaved belpier cheese	20.5
‘fit for fun’-salad moo-too lettuce & baby spinach cranberry vinaigrette vegetable quinoa	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 pumpkin-potato mash	29.5
grilled atlantic turbot risotto nero venere baby-pak-choi	41.0
stuffed corn-fed chicken with grilled aromatics fried mushroom & potato wild broccoli	35.5

SIDES

fried porcini mushrooms	12.0
wild broccoli	7.5
mashed potatoes	7.0
tarragon french fries	7.0
lettuce & french dressina	11.0

STARTER

baby calamaretti & wild arugula beetroot french radish	21.0
carpaccio of angus beef & veal grilled porcini mushrooms tomato infusion shaved parmesan cheese	22.0
tartare & fillet of ikarimi salmon fennel and orange confit, avocado and wasabi sour cream	22.0
hokkaido pumpkin soup Styrian pumpkin seed oil crayfish	14.0
double boiled beef essence truffled dumplings market vegetables marjoram	13.0

WINE-BAR

Château les Crostes, Rosé Côte de Provence	9 44
Riesling Rheingau Weingut Künstler	9 44
Chardonnay Wien Weingut Wienerer	12 59
Sancerre Loire Weingut Domaine de la Garenne	12 59
Merlot Reserva Chile Weingut Tagua Tagua	9 44
Primitivo Salento Weingut Masseria	10 49
Russo & Longo Kalabrien Weingut Jachello	12 59
Pinot Noir Südtirol Weingut St. Michael-Eppan	18 89

GRILL

hohenlohe veal cutlet grilled porcini mushrooms spring leek potato mousseline	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 creamed spinach tomato and shallot butter	49.5

 vegan  vegetarian

FAST & BUSY

<i>meyer's vital juice</i> & <i>our daily recommendation</i>	29,5
monday – friday // 12 – 16 Uhr	

PASTA & RISOTTO

tagliatelle in truffle cream	
porcini mushroom mix & lemon thyme	
STARTER	24.0
MAIN	32.0
mezze maniche all’arrabbiata & burrata	
chilli young leek parmesan	
...& black tiger prawns	39.5
grilled baby calamari risotto nero venere lime chili oil pimientos de padron	32.5
beetroot carpaccio & burrata	
grilled mushrooms aged balsamic vinegar shaved belpier cheese	
	23.0

GREEN KITCHEN

DESSERT

„café surprise“ coffee specialty of your choice little surprise from the patisserie	8.5
creme Brûlée roasted pistachios pistachio ice cream	12.0
lukewarm apple crumble matcha ice cream rosemary vanilla foam	14.0
chocolate mousse & oven pear almond hip chocolate clay	12.0
french mountain cheese fig mustard grapes stone oven baguette	16.0