ANNO 1776

Meat & Eat

EVERY FAMILY HAS A STORY... WELCOME TO OURS

FOOD & DRINKS

Starters & bites

Prosciutto di Manzo *Cured beef*	€ 15,90
Lamb sweetbreads – gribiche	€ 13,50
Roma tomato soup – mascarpone	€ 7,50
Crispy chicken wings	€ 9,50
Bone marrow – farmhouse butter – toast *Allow 15 min.*	€ 13,50
Carpaccio	€ 13,50
Steak tartare – tonnato *+ Beef Ball € 2,90*	€ 13,50
Sautéed chicken livers	€ 13,50
Cheese croquettes – 2 pcs *Vegetarian*	€ 14,50
Marinated salmon *Cucumber, grapefruit & dill*	€ 13,50
Cheese & shrimp croquettes – 2 pcs	€ 16,50
Vitello tonnato	€ 16,50
Shrimp croquettes – 2 pcs	€ 17,50
Carpaccio – pickled shallot & truffle	€ 15,90

Chef's classics

Cheeseburger *50% veal – 50% beef*	€ 18,50
Flemish beef stew	€ 19,90
Meat & Eat steak tartare	€ 20,50
Fish & Chips with Scottish salmon	€ 24,50
Whole lobster à la plancha	€ 44,90
Vegetable stew *Roasted sautéed vegetables, basil & Parmesan* *Add truffle + € 4,90*	€ 20,90

Salads

Caesar salad – farmhouse chicken breast	€ 18,50
Goat cheese salad *Vegetarian*	€ 18,90
Spicy salmon salad	€ 19,50

Main courses

All main courses include one vegetable side, one potato side and meat jus.

Beef

Holstein steak – 200 g *14 days dry-aged*	€ 18,50
Holstein onglet – 220 g *21 days dry-aged*	€ 20,50
Holstein Rib-Eye – 250 g *21 days dry-aged*	€ 24,50
Holstein beef tenderloin – 200 g	€ 34,90
Holstein Secreto steak – 200 g	€ 23,50
Shoulder tender – 200 g	€ 26,50

Veal

Veal steak – 200 g	€ 22,50
Veal sweetbreads – 220 g	€ 23,50
Veal T-bone – 450 g	€ 29,90

Lamb

Lamb saddle – 220 g	€ 23,50
Lamb chops – 5 pcs / 300 g	€ 25,90

Poultry

Farmhouse chicken breast	€ 19,50
Young rooster	€ 19,90

Special cuts

Dry-aged in our own dry ager!

Simmentaler Côte à l'os – 900 g *For 2 persons*	€ 27,50 p.p.
Holstein Tomahawk – Belgian – 1 kg *For 2 persons*	€ 34,50 p.p.
Black Label Côte de Boeuf – 1 kg *For 2 persons*	€ 39,50 p.p.
Bavarian Simmentaler Porterhouse – 1 kg *For 2 persons*	€ 39,50 p.p.

Sauces

€ 2,90 each

- Béarnaise
- Pepper sauce
- Mushroom sauce
- Café de Paris butter

Side dishes

Choose 1 vegetable side + 1 potato side.
Extra portion: € 3,90

Vegetables

- Lettuce with mustard dressing
- Chicory salad
- Green beans & shallots
- Tomato salad
- Carrots & peas
- Yo's Salad – mixed salad + € 3.50

Potatoes

- Fresh fries + mayonnaise
- Fresh croquettes
- Mashed potatoes
- Sautéed potatoes
- Extra truffle mayonnaise + € 2.50

Toppings

Bordelaise *Bone marrow & onion compote*	+ € 7.50
Rossini *Truffle & foie gras*	+ € 8,50
Fried egg	+ € 3,50
Surf & Turf *Whole grilled lobster – for 2 persons*	+ € 39,90

Sweets

Crème brûlée	€ 8,90
Apple crumble – cinnamon cream – Calvados	€ 10.50
Coupe Dame Blanche *Prepared à la minute*	€ 9,50
Vanilla & raspberry millefeuille	€ 9,90
Camembert	€ 7,50
85% chocolate fondant	€ 9,90
Extra pot of fresh vanilla ice cream *Prepared à la minute*	+ € 4,90
Iced coffee	€ 8,90
Cherry clafoutis - kirsch	€ 9,90

Meat & Kids

For children up to 12 years

Cheeseburger *50% veal – 50% beef • Including fries*	€ 12,50
Flemish beef stew *Including fries*	€ 13,50
Fish & Chips with Scottish salmon *Including fries*	€ 14,90
Farmhouse chicken breast – apple compote *Including fries*	€ 14,50

Special days

Monday – Own Wine Day! € 8
Bring your favourite bottle of wine from home and enjoy it at our restaurant.
Our team will professionally serve your wine the way it deserves to be served.
Available every Monday for both lunch and dinner.
Corkage: € 8 per bottle of 75 cl.

Tuesday evening – Lobster Night! € 39,90 p.p.
1 whole lobster p.p. + side dishes
+ 1 bottle of Meat & Eat Exclusive Wines
Available for 2 persons only.

Thursday evening – Steak Night! € 28,90 p.p.
Rump steak + side dishes + sauces
+ 1 bottle of Meat & Eat Exclusive Wines
Approx. 600 g. Available for 2 persons only.

Sunday – Sunday Roast! € 34,90 p.p.
Côte à l'os + side dishes + sauces
+ 1 bottle of Meat & Eat Exclusive Wines
Available for 2 persons only.

Tip: book these menus at least one day in advance.

These menus cannot be altered and are available while stocks last.

Wine upgrade: choose another bottle from our wine list and receive a € 15 discount.

We believe in conscious choices

You want more than just a piece of meat. You want honest, high-quality meat from healthy and happy animals.

Our beef comes from free-range cattle raised on a completely natural diet. In this way, we also contribute to animal welfare.

The meat then undergoes a special ageing process, giving it an even more intense flavour.

We use local products whenever possible.

Good to know

Kitchen open 7/7
12:00 – 14:30 / 18:00 – 21:00
Friday & Saturday until 22:00

Please let us know if you have any food allergies.

Prices are in euros and include service and VAT.

Takeaway available too.