M·EAT
SteakHouse

BRUNCH (12 a.m. - 15 p.m.)

12,5€ · Brazilian Mokeka Benedict. Prawns, relish with crushed tomatoes, peppers, limes, coconut cream, melted butter topping and pita

12,5€ · Hemingway Benedict. English muffin, salt cured salmon, goat cheese, Hollandaise sauce

COLD STARTERS

9€ · Green vegetable salad with herb dressing Extra:
+ 4€/ 8€ · Grilled shrimps 3 p. / 6p.
+ 15€ · Aged beef

8€ · Fried mozzarella cheese sticks with tomato jam.

17,5€ · Appteizer with wine. Dried ham, marinated olives, humus, cheese and grissini

HOT STARTERS

16,5€ · Oven baked shrimps with garlic butter. Served with fresh salad and toasted bread

12,9€ · Hummus with deep fried cauliflower. Physalis, basil oil, sesame, pita

13,9€ · Pork meatballs with mango glaze, hummus, and pita

TARTAR

15,9€ · Mexican aged beef tartar with pico de gallo and corn chips

16,9€ · Tuna ceviche with yuzu dressing and citrus slices

15,9€ · Aged beef carpaccio with thin potatoes fried in duck fat and tuna sauce

SOUPS

8€ · Gazpacho

10,9€ · Gazpacho with grilled shrimp and mango salad

9€ · Oven baked French onion soup

KIDS MENIU

9,5€ · Traditional cheese curd pancakes with mascarpone cream and berr

10,5€ · American pancakes with maple syrup

+3€ · Crispy bacon. Served with pancakes

15€ · Crispy chicken pieces with honey and butter sauce, French fries and fresh cucumber slices

8.5€ · Pasta with San Marzano tomato sauce, hard cheese and basil

DESSERTS

8,9€ · Chocolate fondant cake with liquid raspberry and chocolate filling.
Served with coffee bean ice cream

7,5€ · Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream

8€ · Caramel panna cotta. Mango compote, nuts crumble

AGED BEEF

We recommend enjoying your steak with a side dish, fries, and a sauce of your choice.

Rib-eye 300 g
33 €

Filet Mignon 180 g / 260 g
29€ / 40€

New York strip 300 g
33 €

Pepper crusted Filet Mignon 180 g / 260 g
30 € / 41 €

AGED MARBLED BEEF

We recommend enjoying your steak with a side dish, fries, and a sauce of your choice.

Rib-eye 300 g
46€

New York strip 300 g
41€

BURGERS

15,9€ · Classic burger with aged beef, aged cheddar cheese, tomatoes and caramelized onions

16,9€ · Wagyu special "MEAT" burger with bacon jam, aged cheddar cheese and rucola

MEAT COURSES

19€ · Free herded pig ribs served with cucumber in lime sauce

22€ · BBQ corn fed chicken. Served with fresh salad

23€ · Cedar plank duck magret. Served with a sauce

22€ · Beef Stroganoff with aged beef filet, mashed potatoes and cucumbers

17,5€ · Pork neck shashlik skewer. Served with smashed baby potatoes, fresh cucumbers, pickled onions, and tomato sauce

FISH AND SEAFOOD

25€ · Cedar plank salmon. Served with chioggia beets with honey and fennel seeds

26€ · Oven baked Sea Bream. Served with grilled vegetables

30€ · Octopus baked in the oven. Served with roasted baby potatoes and baked baby tomatoes

VEGETARIAN COURSE

14€ · Oven baked eggplant with miso glaze. Served with Greek yogurt and truffle honey

SIDE DISHES

8,9€ · Portobello mushrooms with garlic butter

7€ · Chioggia beets with honey and fennel seeds

5,5€ · Grilled colored carrots with honey and fennel seeds

7,5€ · Grilled vegetables

4,5€ · Fresh salad

FRENCH FRIES

5€ · French fries fried in duck fat

6,5€ · French fries fried in duck fat with oil with truffle and parmesan cheese

5,5€ · Crushed baby potatoes with olive oil and rosemary

5,5€ · Sweet potatoes fried in duck fat

SAUCES 2€

Čeprackuri (similar to chimichurri)
Black pepper sauce
Tomato sauce
Blue cheese sauce
Garlic and sage butter

For information about allergens in our dishes, please ask the waitstaff