



Welcome

to the MEAT's Steak & Wine

On our menu, you will find only top-quality Swiss beef, veal, and pork, all labeled and meeting the highest standards.

The preparation is important for us. Your steak will be grilled in an 800 degree BeefCraft. The extremely high heat creates a caramel-like crust and the meat is crisp and also luscious. The meat is super delicate to be savored. Enjoy your piece of meat prepared like in the most famous steakhouses in USA.

In cooperation with our wine partner TERRAVIGNA we offer you a wide selection of premium wines from all over the world.

Degrees of Steak Doneness:

Rare	40° C
Medium rare	50° C
Medium	55° C
Well done	70° C

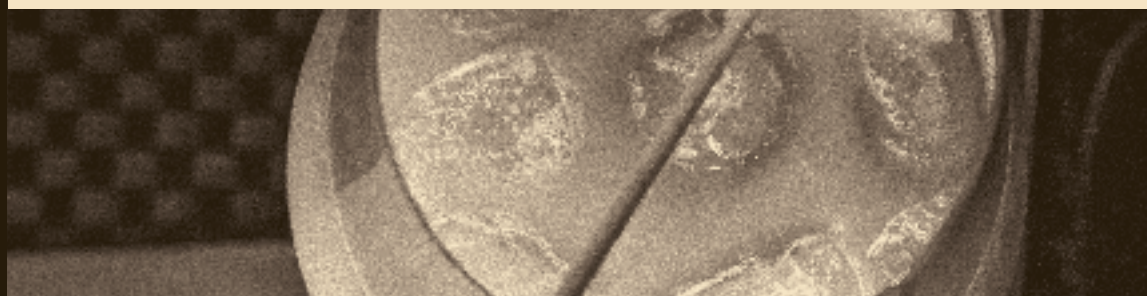
All following weight indication relates to the raw weight before grilling.

***The MEAT's team wishes you
an enjoyable meal!***



Aperitif Drinks

Prosecco	10 cl	8.90
MEAT's Whiskey Sweet and Sour Michter's Bourbon 43% sugar lemon		15.—
Hugo	10 cl	12.—
Brooklyn Defender Golden IPA	35,5 cl	7.90
Ginger Cocktail GingerAle Lime Ginger	<i>without Alkohol</i> <i>with Vodka 37,5%</i>	9.— 14.—
MEAT's Fusion Tea Pink Panther <i>Etsu Gin 43%, Botanical Tonic Water Indi & Co, summer fruit tea</i>		15.—
Aperol Spritz with Prosecco	10 cl	12.—
Negroni Martini 15% Campari 23% Hendricks Gin 41%		14.—
Martini 15%	5 cl	6.90
Sherry Dry Lustau 15%	5 cl	6.90
Portwein Porto Niepoort 10 years Tawny 19,5%	5 cl	7.90
Homemade ICE Tea	40 cl	7.90



Children's Menu

Stripes of chicken breast with tomato pasta	16.—
Children's Burger	16.—
Colorful Vegetables Plate served with curd dip	13.—
Squares of Beef Fillet served with french fries and carrots	19.—

all menu's include a scoop of ice cream





Salads & Appetizers

Corncreme Soup with Bacon Bags		12.—
corn cream bacon		
Caesar Salad		12.—
lettuce caesar dressing parmesan		
Soy-Chicken Caesar Salat	<i>Starter</i>	18.—
lettuce caesar dressing backed chicken stripes soy caramel parmesan	<i>Main Course</i>	26.—
Baked Bone Marrow		14.—
bone marrow Fleur de Sel parsley garlic	<i>with 2 cl Hanz Vodka 40%</i>	20.—
MEAT's Crostini		12.—
tomato BBQ pulled pork avocado bacon chips		
MEAT's Nachos Grande		14.—
corn chips cheddar cheese guacamole salsa sour cream chili		
Side Salad		7.—
lettuce sprouts kabuki dressing		
Smoked Water Buffalo Carpaccio organic (Aargau, CH)		21.—
arugola parmesan pine nuts olive oil lemon		
Duo of Tuna		22.—
kimuchi avocado wasabi nuts soy		
Bacon strips on the line		18.—
pork belly BBQ crouton		
Blooming Onion		14.—
fried onions in dough tomato dip		
MEAT's Water Buffalo Tatar organic (Aargau, CH)	<i>Starter</i>	21.—
olive oil lemon	<i>Main Course</i>	32.—
pickles capers onions Dijon mustard		
SwissLabel Beefsteak Tatar Classic	<i>Starter</i>	21.—
tomato cognac onions capers pickles chili	<i>Main Course</i>	32.—
Bacon-Shrimps		19.—
king prawns bacon garlic		



Top Cuts I



*Smoke your meat by choice!
Choose between **cherry wood with vanilla, oak** or
Jack Daniels wood.*

SwissLabel Entrecôte Centercut	the first	200 g	39.—
	each +	100 g	16.—
SwissLabel Beef Filet	the first	150 g	39.—
	each +	50 g	9.50
Ireland Angus Beef Filet	the first	150 g	35.—
	each +	50 g	8.50
SwissLabel Rib Eye (from 300 g)	the first	300 g	39.—
	each +	100 g	11.—
Veal Sirloin Steak (CH)	the first	200 g	36.—
	each +	100 g	14.—
SwissLabel Flat Iron Steak		250 g	38.—
		500 g	69.—
SwissLabel T-Bone		450 g	69.—
Horse-Filet Center Cut (CH)	the first	150 g	29.—
	each +	50 g	6.50

Luma Pork Chops

300 g **45.—**



The noble pigs used to be feed with natural products and with large amounts of flax seeds. The thereby formed lard contains large amounts of the important omega-3 fatty acids. During the ripening process the meat is stored up to 28 days on the bone.

Dry Aged Entrecote MEY Selections (GB)

the first 200 g **39.—**
each + 100 g **16.—**



King Charles founded the label MEY Selections in the year 2005 with the goal of ensuring a secure existence for the scottish farmers and preserving the local culinary heritage. Our cattle grazes from march to october on fresh green grass. MEY Selections Beef forms the classic basis for dry-aged products.





Top Cuts II

Corn Chicken Breast Supreme	180 g	21.—
MEAT's Beefsteak Burger best beef sweet bun bacon tomato/cucumber cocktail sauce	250 g	29.—
Burger Trilogy chicken with curry-cocktail beef with tomato/cucumber horse with BBQ		29.—
MEAT's Monster Burger 1 kg best beef sweet bun bacon tomato/cucumber cocktail sauce	1000 g	69.—
Beef Tomahawk (Ireland) – suitable for sharing Beef Tomahawk Steak with extra-long bone	1000 g	119.—
Babyback Ribs NYC-Style Lucious SwissLabel Babyback Ribs BBQ-Sauce	500 g	29.—
Swiss Beef Ribs beef garlic rosemary maple syrup	800 g	49.—
Lamb Racks (IE)	300 g	39.—

Ocean Currents

Grilled whole Lobster		45.—
Tuna Steak on cilantro-tomato sauce (Sashimi Quality)		32.—

Vegan

Vegan Burger Beyondpattie (pea protein) tomato/cucumber cocktail sauce focaccia bread		26.—
Vegan filet from the 3D printer Crust of the roast closes like real meat, fine fiber Soy protein beet -> Select your inserts in the side orders	220 g	22.—

Pimp up your Steak

Roasted Duck Liver (France)	50 g	9.50
Grilled half Lobster		22.—

Declaration

Meat

We only serve SwissLabelGourmet Meat from Traitafina AG.

Horse

CH

Lamb

IE / AU

Poultry

France / CH

Crustaceans

Our Black-Tiger Prawns (Vietnam) are FOS (Friend of the Sea) certified delivered from Hugo Dubno | Dyhrberg

Salmon

Scotland / Ireland

Scallops

USA

Lobster

Canada

Tuna

Indonesia, open sea, wild-caught | Supplier: Dyhrberg

Wines

Our wide selection of premium wines is selected in cooperation with our wine partner TERRAVIGNA AG in Utzenstorf.

We are proud to offer you a high quality selection of wines in all price categories from all over the world.

Allergens

Our staff will be available to answer your questions in terms of allergens.

***Selling wine and beer to people under 16 is prohibited by law.
Selling spirits to people under 18 is prohibited by law.***

All prices in CHF and including VAT.



Side Orders

sides package

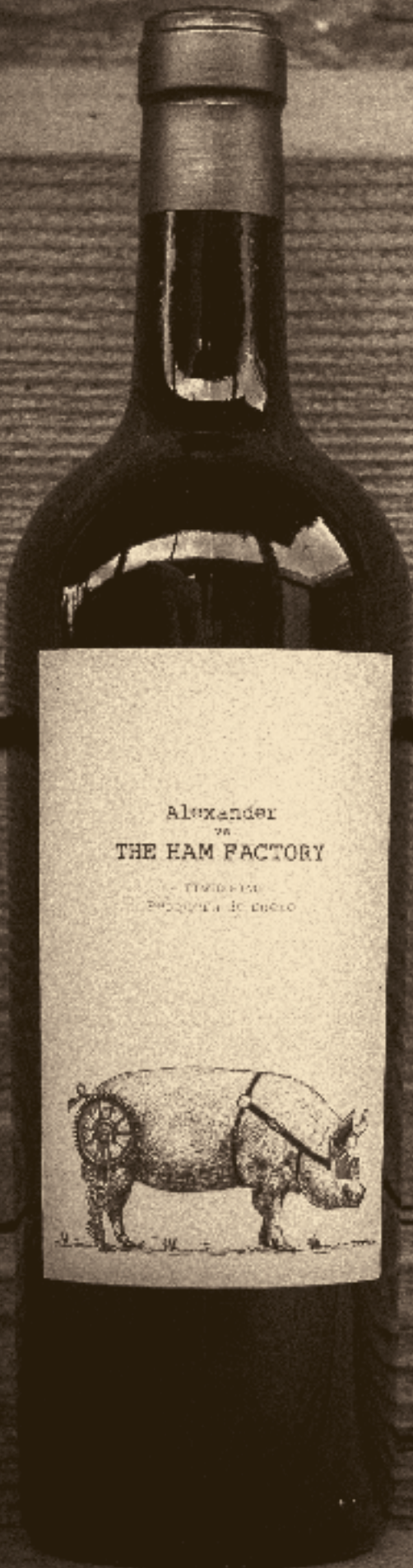
2 side orders and 1 sauce of your choice	15.—
MEAT's Sweet Cheese Fries sweet potato, cheese sauce, jalapeno	9.—
Match Fries	7.—
Truffle Fries	8.—
Sweet Potato Fries	8.—
Mac & Cheese Macaroni cream, cheese, fried onions	8.—
Baked Potatoe with sour cream	7.—
Side-Salad	6.—
Coleslaw	6.—
Spinach with garlic and onions	6.—
Glazed Carrots	6.—
Mashed Sweet Potatoe	8.—
Corn Grains fried in Butter	6.—
Roasted Champignons	7.—
Grilled Vegetables	8.—

Sauces

MEAT's Café de Paris, Sauce Béarnaise, Chili BBQ-Sauce each	3.—
Pepper Sauce, Chimichurri Sauce, Onion Chutney	

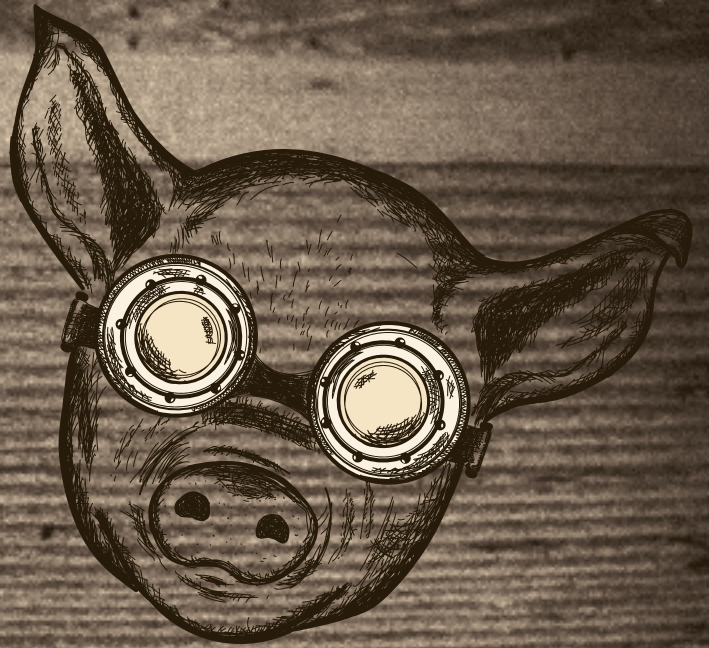
Sweets

Crème Catalan	12.—
B52 Cheesecake	12.—
Caramel Popcorn Brownie with Fior di Latte Ice Cream	12.—
Chocolate Cake with Chocolate pieces and Vanilla Ice Cream	12.—
Crumble with Fruit Salat and Vanilla Ice Cream	12.—
Mochi Vegan Little Moons Chocolate	12.—
small japanese rice cakes filled with chocolate ice cream	



Alexander
THE HAM FACTORY

— TERRAVIGNA —
PUBBLICITÀ DI LUGLIO



TERRAVIGNA

www.terravigna.ch



Wines *by the glass*

Sparkling

	1 dl	75 cl
ADORO Prosecco Superiore Extra Dry DOCG Col di Rocca x Terravigna Veneto Italy <i>Glera</i>	8.90	53.—

White

Epesses Vignefol AOC J & M Dizerens Epesses, Vaud	6.90	70 cl 47.—
Chardonnay L'Altro Langhe DOC (organic) Pio Cesare Piedmont Italy	8.—	55.—
Sauvignon Blanc Poggio Argentato IGT Fattoria Le Pupille Tuscany Italy	8.—	53.—
Verdejo El Gordo del Circo Rueda DO Casa Rojo Rueda Spain	7.90	49.50
Riesling «No Sex» (organic) Emil Bauer & Söhne Palatinate Germany	7.90	49.50

Red

Don Martin Mendoza City Malbec (biodynamic) Viñas Don Martin Mendoza Argentina	7.90	49.50
Barbera d'Alba Superiore «Scassa» DOC (organic) Bruna Grimaldi Piedmont Italy	7.90	49.50
Morellino di Scansano Riserva DOCG Fattoria Le Pupille Tuscany Italien	8.90	59.—
Ripasso Valpolicella Classico «Pegrandi» DOC (organic) Vaona Veneto Italy	8.90	59.—
Macho Man Monastrell DO (organic) Casa Rojo Jumilla Spain	8.90	59.50
SPES Rioja DOCa Bodegas Loa Rioja Spain	8.90	59.—
Alexander vs. The Ham Factory Reserva DO Casa Rojo Ribera del Duero Spain	11.50	85.—

Sparkling wine

Prosecco di Conegliano DOCG extra dry Conte Collalto Veneto Italy <i>Prosecco</i>	53.—
Cava Brut Moltó Negre DO Casa Rojo Catalonia Spain <i>Trepát</i>	59.—
Champagne Brut Cordon Bleu Champagne de Venoge Champagne France <i>Pinot Noir, Pinot Meunier</i>	89.—
Riesling Schützenhaus brut nature ERSTE LAGE (organic) Barth Rheingau Germany <i>Riesling</i>	79.—

White wine

Switzerland

Epesses Vignefol AOC J & M Dizerens Epesses, Vaud <i>Chasselas</i>	70 cl 47.—
Petite Arvine «Altimus» Wallis AOC Lux Vina - Domaines Chevaliers Salgesch, Valais <i>Petite Arvine</i>	79.—
Heida «Les Effeulleuses» Wallis AOC Bétrisey Albrecht Sion, Valais <i>Païen (Heida)</i>	65.—
Malanser Sauvignon Blanc Graubünden AOC (organic) Wegelin Scadenagut Malans, Grisons <i>Sauvignon Blanc</i>	75.—

Italy

Pinot Grigio «Collio» DOC Borgo Savaian Friuli <i>Pinot Grigio</i>	47.—
Roero Arneis «Costa delle Rose» DOCG (organic) Tenuta Ca' Du Russ di Sergio Marchisio Piedmont <i>Arneis</i>	49.50
L'Altro Langhe DOC (organic) Pio Cesare Piedmont <i>Chardonnay</i>	55.—
Falanghina Taburno DOP (organic) Fattoria La Rivolta Campania <i>Falanghina</i>	53.—

White wine

Spain

El Gordo del Circo Rueda DO	49.50
Casa Rojo Rueda <i>Verdejo</i>	
The Orange Republic Godello Valdeorras DO	59.50
Casa Rojo Valdeorras <i>Godello</i>	
La Marimorena Rias Baixas DO	55.—
Casa Rojo Rias Baixas <i>Albariño</i>	

Germany

Riesling «No Sex» (organic)	49.50
Weingut Emil Bauer & Söhne Palatinate <i>Riesling (dry)</i>	
Riesling Hassel GROSSES GEWÄCHS (organic)	89.—
Barth Rheingau <i>Riesling (dry)</i>	
Chardonnay Holzfass (organic)	54.—
Knewitz Rheinhessen <i>Chardonnay</i>	

Austria

Grüner Veltliner Weingärten Fuchs	49.50
Sighardt Donabaum Wachau <i>Grüner Veltliner</i>	
Weisser Burgunder Muschelkalk Alte Reben (organic)	89.—
Kolfok Neusiedlersee <i>Pinot blanc</i>	

South Africa

CREATION Sauvignon Blanc	49.50
Creation Wines Walker Bay <i>Sauvignon Blanc</i>	

Rosé wine

HARU Rosado Jumilla DOP	47.—
Casa Rojo Jumilla Spain <i>Garnacha, Monastrell, Syrah</i>	
GERTRUD Rosé Wallis AOC	55.—
1/LAFFU Valais Switzerland <i>Gamay, Pinot Noir</i>	

Red wine

Switzerland

Garanoir Dornfelder Döttingen Aargau AOC (biodynamic) Hauksson Weine Aargau <i>Dornfelder, Garanoir</i>	2018	49.50
Pinot Noir Sólskin Aargau AOC (biodynamic) Hauksson Weine Aargau <i>Pinot Noir</i>	2020	59.—
«Elixir» Assemblage Rouge Wallis AOC Lux Vina - Domaines Chevaliers Salgesch, Valais <i>Merlot, Diolinoir, Cabernet Sauvignon</i>	2017	89.—
Cornalin L'Enfer du Calcaire Wallis AOC (biodynamic) Histoire d'Enfer Corin, Valais <i>Cornalin</i>	2019	95.—
Fläscher Pinot Noir RESERVE Graubünden AOC Christian Hermann Fläsch, Grisons <i>Pinot Noir</i>	2021	75.—
Tre Terre Merlot del Ticino DOC Chiodi Ticino <i>Merlot</i>	2021/22	49.50
Rompidée Merlot del Ticino DOC Chiodi Ticino <i>Merlot</i>	2020	85.—

Spain

Macho Man Monastrell DO (organic) Casa Rojo Jumilla <i>Monastrell</i>	2021	59.50
Tinta Fina Tempranillo DO Casa Rojo Ribera del Duero <i>Tempranillo</i>	2020	59.50
Matanegra Crianza DO (biodynamic) Pagos de Matanegra Ribera del Duero <i>Tempranillo</i>	2019	59.—
Matanegra Vendimia Seleccionada DO (biodynamic) Pagos de Matanegra Ribera del Duero <i>Tempranillo</i>	2019	89.50
Silvanus Crianza Ribera del Duero DO Bodegas Asenjo & Manso Ribera del Duero <i>Tempranillo</i>	2019/20	63.—
Alexander vs. The Ham Factory Reserva DO Casa Rojo Ribera del Duero <i>Tinto Fino (Tempranillo)</i>	2018	85.—
Rioja «SPES» DOCa Bodegas Loa Rioja <i>Tempranillo</i>	2018	59.—
Alma de la Marciana Tinto (biodynamic) La Marciana Rioja <i>Garnacha, Graciano, Tempranillo</i>	2021	59.—
MINAMI Cuvée Tierra de Murcia IGP (organic) Casa Rojo Tierra de Murcia <i>Petit Verdot, Syrah</i>	2021	99.—

Red wine

Gotes del Priorat (organic) Alfredo Arribas Priorat <i>Garnacha, Cariñena, Syrah</i>	2020/21	62.—
Negre de Negres Priorat DOQ (biodynamic) Clos del Portal Priorat <i>Cariñena, Garnacha, Syrah</i>	2021	75.—
Somni Priorat DOQ (biodynamic) Clos del Portal Priorat <i>Cariñena, Syrah</i>	2017/19	98.—
<i>Portugal</i>		
Terra Magna Reserva Dão DOC Terra Magna Dão <i>Alfrocheiro, Jaen, Tinta Roriz, Touriga Nacional</i>	2020	57.—
Mythos DOC Casal da Coelheira Tejo <i>Cabernet Sauvignon, Touriga Franca, Touriga Nacional</i>	2021	69.—
<i>Italy – Tuscany</i>		
Majori Rosso Toscana IGT (organic) Bulichella Suvereto <i>Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot</i>	2021/22	59.—
Morellino di Scansano RISERVA DOCG Fattoria Le Pupille Grosseto <i>Sangiovese</i>	2020/21	59.—
Poggio Valente Toscana IGT Fattoria Le Pupille Grosseto <i>Sangiovese</i>	2020	69.—
Emilio Primo Rosso Bolgheri DOC Terre del Marchesato Bolgheri <i>Cabernet Sauvignon, Merlot, Syrah</i>	2022	59.50
Chianti Classico Riserva DOCG (organic) Gagliole Chianti <i>Sangiovese</i>	2019/20	69.—
Il Tarabuso Cabernet Sauvignon Toscana IGT Terre del Marchesato Bolgheri <i>Cabernet Sauvignon</i>	2019	75.—
Marchesale Bolgheri Superiore DOC Terre del Marchesato Bolgheri <i>Syrah, Cabernet Sauvignon, Merlot, Petit Verdot</i>	2019/20	89.—
Tassinai IGT Castello del Terriccio Castellina Marittima <i>Cabernet Sauvignon, Merlot, Sangiovese</i>	2018	79.—
Brunello di Montalcino DOCG (organic) Tenuta Fanti Montalcino <i>Sangiovese</i>	2018/19	89.—
Giusto di Notri IGT Tua Rita Suvereto <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	2018/19	95.—

Red wine

Saffredi IGT Fattoria Le Pupille Grosseto <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	2020/21	135.—
Orma Toscana IGT Podere Orma Toscana <i>Cabernet Franc, Cabernet Sauvignon, Merlot</i>	2020	99.—
Aldone Merlot Toscana IGT Terre del Marchesato Bolgheri <i>Merlot</i>	2019	129.—
Monteverro IGT (biodynamic) Monteverro Capalbio <i>Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot</i>	2018/19	169.—
<i>Italy – Piedmont</i>		
Barbera d'Alba Superiore «Scassa» DOC (organic) Bruna Grimaldi Serralunga d'Alba <i>Barbera</i>	2021/22	49.50
Barbera d'Alba DOC (organic) Pio Cesare Alba <i>Barbera</i>	2022	53.—
Barolo «Badarina» DOCG (organic) Bruna Grimaldi Serralunga d'Alba <i>Nebbiolo</i>	2019/20	89.—
Barbaresco DOCG (organic) Pio Cesare Alba <i>Nebbiolo</i>	2018/19	129.—
<i>Italy – Veneto</i>		
Valpolicella VESCOVO MORO IGT Cà dei Conti Tregnago <i>Croatina, Corvina</i>	2021	59.—
La Roara Rosso Veronese IGP Cà dei Conti Tregnago <i>Corvina, Rondinella, Croatia, Oseleta</i>	2018	75.—
Ripasso Valpolicella Classico «Pegrandi» DOC (organic) Vaona Valgatara <i>Corvina, Corvinone, Rondinella, Molinara</i>	2021/22	59.—
Amarone Valpolicella Classico «Pegrandi» DOC (organic) Vaona Valgatara <i>Corvina, Corvinone, Rondinella, Molinara</i>	2017/18	89.—
Amarone della Valpolicella Superiore «TANO» Cà dei Conti Tregnago <i>Corvina, Rondinella, Corvinone, Marzemino, Croatia, Oseleta</i>	2017/18	119.—

Red wine

Italy – Puglia

Salice Salentino MONTECOCO DOC Cantine Due Palme Cellino San Marco <i>Negroamaro, Malvasia Nera</i>	2020	49.—
SIMPONIO Primitivo di Manduria DOC Terra Nobile Puglia <i>Primitivo</i>	2021	55.—

Italy – Sicily & Campania

HALLELUJA Syrah Terre Siciliane IGP (organic) Vini Campisi Sicily <i>Syrah</i>	2019	59.—
Tancredi «Dolce & Gabbana» Sicilia DOC Donnafugata Sicily <i>Cabernet Sauvignon, Nero d'Avola, Tannat</i>	2020	79.—
Mille e Una Notte Sicilia DOC Donnafugata Sicily <i>Nero d'Avola, Petit Verdot, Syrah</i>	2019	99.—
Sul Vulcano Etna Rosso DOC Donnafugata Sicily <i>Nerello Mascalese, Nerello Cappuccio</i>	2021	69.—

Germany

Das kleine Kreuz (biodynamic) Weingut Rings Palatinate <i>Merlot, St. Laurent, Cabernet Sauvignon, Cabernet Franc</i>	2021/22	79.—
Meisterstück (organic) Emil Bauer & Söhne Palatinate <i>Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot, Nebbiolo, Petit Verdot</i>	2020/21	69.—

Austria

Zweigelt (organic) Weingut Wellanschitz Burgenland <i>Zweigelt</i>	2021	49.—
W PUR Cuvée (organic) Weingut Wellanschitz Burgenland <i>Cabernet Sauvignon, Merlot</i>	2018	65.—

Red wine

France

Le Diable Cuvée Diabolique Rouge Gipsy Wines Lanquedoc <i>Cabernet Sauvignon, Syrah</i>	2020/21	45.—
Le Rif Vacqueyras Rouge AOP (organic) La Ferme du Mont Côtes du Rhône <i>Grenache, Mourvèdre, Syrah</i>	2021/22	65.—
Château Labatut Grande Réserve Bordeaux Superieur Château Labatut Bordeaux <i>Cabernet Franc, Cabernet Sauvignon, Merlot</i>	2018	49.—
Château de Rouillac (organic) Château de Rouillac Bordeaux <i>Cabernet Sauvignon, Merlot</i>	2014/18	89.—

Slovenia

Cabernet Franc Vipava (biodynamic) BATIČ Vipava <i>Cabernet Franc</i>	2020/21	65.—
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Georgia

Budeshuri Saperavi (organic) Kapistoni Winery Kartlien <i>Budeshuri Saperavi</i>	2019	69.—
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South Africa

CREATION Rhône Blend Creation Wines Walker Bay <i>Grenache, Syrah</i>	2020	55.—
CREATION Bordeaux Blend Creation Wines Walker Bay <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	2020	65.—

Argentina

Don Martin Mendoza City Malbec (biodynamic) Viñas Don Martin Mendoza <i>Malbec</i>	2016/17	49.50
Don Martin Mendoza City Malbec / Cab. Sauv. (biodyn.) Viñas Don Martin Mendoza <i>Cabernet Sauvignon, Malbec</i>	2016	49.50
Don Martin Mendoza City Presidente (biodynamic) Viñas Don Martin Mendoza <i>Malbec, Cabernet Franc, Cabernet Sauvignon, Petit Verdot</i>	2016	89.—

Sweet wine

Moscato d'Asti DOCG Cascina Galletto Piedmont Italy <i>Moscato</i>	2023	37,5 cl	29.50
SolAlto IGT Fattoria Le Pupille Tuscany Italy <i>Sauvignon Blanc, Semillon, Traminer</i>	2018	37,5 cl	49.—
Riesling Spätlese Oestrich Lenchen GROSSE LAGE (organic) Barth Rheingau Germany <i>Riesling</i>	2022	75 cl	59.—
Schabernack Beerenauslese (biodynamic) Dorst & Bietighöfer Palatinate Germany <i>Gewürztraminer, Pinot Blanc (dry), Sauvignon Blanc, Scheurebe</i>	2016/17	50 cl	69.—
Ben Ryé Passito di Pantelleria DOC Donnafugata Pantelleria Italy <i>Zibibbo</i>	2022	37,5 cl	59.—

Magnum bottles

150 cl

Macho Man Monastrell DO (organic) Casa Rojo Jumilla Spain <i>Monastrell</i>	2020		125.—
Matanegra Vendimia Seleccionada DO (biodynamic) Pagos de Matanegra Ribera del Duero Spain <i>Tempranillo</i>	2016		209.—
Alexander vs. The Ham Factory Reserva DO Pagos de Matanegra Ribera del Duero Spain <i>Tinto Fino (Tempranillo)</i>	2018		165.—
Silvanus Crianza Ribera del Duero DO Bodegas Asenjo & Manso Ribera del Duero Spain <i>Tempranillo</i>	2016/19		129.—
Amarone Valpolicella Classico «Pegrandi» DOC (organic) Vaona Valgatara, Veneto Italy <i>Corvina, Corvinone, Rondinella, Molinara</i>	2016/17		175.—
Somni Priorat DOQ Clos del Portal Jumilla Spain <i>Cariñena, Syrah</i>	2016		175.—
Brunello di Montalcino DOCG (organic) Tenuta Fanti Montalcino, Tuscany Italy <i>Sangiovese</i>	2017		195.—
Tassinaia IGT Castello del Terriccio Castellina Marittima, Tuscany Italy <i>Cabernet Sauvignon, Merlot, Sangiovese</i>	2016/17		165.—
Saffredi IGT Fattoria Le Pupille Grosseto, Tuscany Italy <i>Cabernet Sauvignon, Merlot, Syrah</i>	2020/21		275.—
Aldone Merlot Tuscany IGT Terre del Marchesato Bolgheri Italy <i>Merlot</i>	2016/18		269.—
Don Martin Mendoza City Presidente (biodynamic) Viñas Don Martin Mendoza Argentina <i>Malbec, Cabernet Franc, Cabernet Sauvignon, Petit Verdot</i>	2016		179.—



JUAN DE WINT & MARGARITA DE HILLA
ESTD. 1645 OLD FAMILY
WINT & HILLA
70 CL. e 40% VOL
GIN
CON FLOR DE AZAHAR DE SEVILLA



WINT

Grappa

	Vol.	2 cl
Grappa di Barolo Bruna Grimaldi Piedmont	45 %	9.—
Grappa Ben Ryè Donnafugata Sicily	42 %	12.—
Saffredi Fattoria Le Pupille Marolo Tuscany	42 %	12.—
Grappa 4 anni di Elisabetta Fattoria Le Pupille Marolo Tuscany	43 %	13.—
Neborganiclo «Tre Soli Tre» Distillerie Berta Piedmont	43 %	13.—
Barbera «Roccanivo» Distillerie Berta Piedmont	43 %	13.—
Moscato «Bric del Gajan» Distillerie Berta Piedmont	43 %	13.—
Brandy del Marchesato Terre del Marchesato Toscana	42 %	12.—

Fassbind eaux-de-vie

	Vol.	2 cl
Vieille Apricot Vieille Prune Vieille Poire Vieille Framboise	40%	8.50
Quince	44%	9.50
Kirsch L'Héritage de Bois	52,3%	9.50

Cognac

	Vol.	2 cl
Hine Rare VSOP Cognac	40 %	12.—
Hine Antique XO Cognac	40 %	19.—

Brandy

	Vol.	2 cl
Brandy Mascarò XO Ego	40 %	11.—

Rhum

	Vol.	2 cl
Ron Millonario Solera 15 años	40 %	9.50
Ron Millonario XO Reserva Especial	40 %	16.—
Helvada	40%	12.—
<i>The Helvada rum - made from Caribbean and Jamaican sugar cane - was given a distinctive taste of walnut, subtle orange, banana and caramel, resulting in a rum.</i>		

Whisky

	Vol.	2 cl
Crown Royal	40 %	9.—
Nikka from the Barrel	51,4 %	9.—
Bowmore 15 Years Old «Darkest»	43 %	12.—
Mortlach 16 Years	43 %	14.—
Michter's US*1 Sour Mash Bourbon Whiskey	43 %	12.—
Glengoyne Cask Strength Batch 4	58,8 %	12.—
Ardbeg Uigeadail	54 %	12.—

Gin

	Vol.	4 cl
Hendricks Gin	41 %	13.—
nginious! Vermouth Cask Finished Gin	43 %	16.—
Orange Spiced Gin <small>Swiss gin with juniper, orange and vanilla</small>	40 %	13.—
ZH Züri Gin	45 %	13.—

Etsu Etsu with Yuzu 43% 14.—

Etsu means joy in Japanese. This gin has been refined with Japanese lemon, juniper berries, licorice root, coriander, and matcha.

Vodka

	Vol.	2 cl
Hanz-Vodka	40 %	8.50

Liquor

	Vol.	2 cl
Benedictine DOM herbal liquor	40 %	7.50
Heuschnaps – The Original hay liquor	25 %	7.50
Sciur Limun Grappa Limoncello	28 %	9.50

Drinks

MEAT's Fusion Tea Pink Panther 15.—

Etsu Gin 43%, Botanical Tonic Water Indi & Co, summer fruit tea

MEAT's Gin Tonic 16.—

Etsu Gin 43%, Botanical Tonic Water Indi & Co

MEAT's Whiskey Sweet and Sour 15.—

Michter's Bourbon 43% | sugar | lemon

Negroni 14.—

Martini 15% | Campari 23% | Hendricks Gin 41%

Coffee / Tea / Aperero / Beer

Coffee		4.90
Espresso		4.90
Double Espresso		5.90
Cappuccino		5.90
Tea		5.90
Martini 15% Vol.	5 cl	6.90
Pastis 40% Vol.	5 cl	7.90
Campari 23% Vol.	5 cl	7.90
Cynar 16,5% Vol.	5 cl	7.90
Aperol Spritz with Prosecco	10 cl	12.—
Feldschlösschen draught Beer	30 cl	4.90
Feldschlösschen Bügel-Beer	50 cl	6.90
Feldschlösschen dark Beer	33 cl	5.90
Schneider Weisse (German Wheat Beer)	50 cl	6.90
Brooklyn Defender IPA	35 cl	7.90
Feldschlösschen alcoholfree Beer	33 cl	5.90
Orange- / Tomato juice	20 cl	5.90

non-alcoholic beverages

Coca Cola Coca Cola Zero	33 cl	5.10	
Fuse Tea Lemongrass	33 cl	5.10	
Rivella red blue	33 cl	5.10	
Apple Spritzer	33 cl	5.10	
Sprite Fanta	33 cl	5.10	
Indi & Co Botanical Tonic Water	20 cl	4.90	
Ginger Ale	20 cl	4.90	
Bitter Lemon	20 cl	4.90	
Homemade Ice Tea	40 cl	7.90	
Arkina Rhäzünser	80 cl	9.—	
	30 cl	50 cl	100 cl
Mineralwater by the glass	3.—	5.—	9.—
Citro by the glass	3.—	5.—	9.—



Now available.
**The original MEAT's
Spices & Sauces.**



We don't use any kind of flavor enhancers.