

MEYER

CAFÉ-RESTAURANT

BITES

SALMON CORNETTO 2pcs. chives 6
PULPO GILDA 2pcs. rouille, pepperoncino & olive 6
BEEF BIRRIA TOSTADA 2pcs. jalapeño cream 8
LAMB KÖFTE SKEWERS 2pcs. tzatziki 8
COPPA from Epicerie Bouf 10
OYSTER CLASSIC pc. lemon, mignonette 4
OYSTER SPECIAL pc. ceviche & passionfruit 5

STARTERS

BUTTERFLIED PRAWNS sobrasada beurre blanc 16
TUNA CEVICHE leche de tigre, sweet potato & corn 16
STEAK TARTARE green curry cream & lime leaf oil 14
SURF-AND-TURFCARPACCIO beef and scallops with unagi sauce 16
STRACCIATELLA [v] grilled peach, hot honey & croutons 14

MAINS

WATERMELON FETA SALAD [v] quinoa, watercress & mint 20
BUTTERFLIED PIETERMAN mussels, shrimp bisque & potato mousseline 30
LINGUINE WITH SHELLFISH cockles, white wine & garlic parsley 25
CHICKEN PIRI PIRI half corn-fed chicken, labneh & herb salad 25
STEAK FRIES of Black Angus with XO-butter or green pepper
sabayon (fries Cacio e Pepe +2.5) 28
SMASHBURGER [v possible] with fries (fries Cacio e Pepe +2.5) 21

SHARED

BUTTERFLIED SEABASS green herb cream 60
CÔTE DE BOEUF (600G OR 800G) 75 | 100
XO saus or green pepper sabayon

SIDES

GREEN ASPERGUS [v] pangrattata & chive crème 7
BABY CAESAR [v] croutons, Parmesan & caesar dressing 6
FRIES [v] mayonnaise 5
FRIES CACIO E PEPE [v] pecorino cream & black pepper 7

DESSERT

OLIVE OIL ICE CREAM pistachecrumble 8 (caviar +10)
MANGO-LIME SORBET passionfruit, chili & coconut 8
CHOCOLATE MOUSSE [vgn possible] dulce de leche & hazelnut crunch 8
CHEESE PLATTER four assorted cheeses from 'De Kaaskamer' 14

[vgn] = vegan | [v] = veggie

Allergies? Let us know!