

MEAT

STARTERS

Served monday – thursday from 5 pm – 10 pm and friday – saturday from 5 pm – 11 pm

MEAT Appetizer (Served as small tapas dishes on a board – add an extra + 35,-) 4 pieces 139,-

Choose between:

- Bruschetta with tiger prawns and chili mayo
- Bruschetta with grilled tomatoes, olive tapenade and burrata
- Bruschetta with pulled pork from our smoker with barbecue sauce and pork rind
- Bruschetta with salmon from our smoker, pesto and seaweed salad
- Bruschetta with marinated beef fillet, peppers, tomatoes and aioli

24 carat Kobe gold bar 299,-

50g. gold covered Japanese Kobe MBS 8+ with a red wine reduction and caviar

Creamy lobster soup 139,-

With lobster tails, dill foam and fresh herbs

Tiger prawns 109,-

Served in garlic and chili oil

Grilled cod 139,-

With Jerusalem artichoke, oyster mushrooms, Jerusalem artichoke chips, pickled little shallots and creamy mussel sauce (add fresh truffle + 45,-)

Cigar 109,-

Smoked barbecue marinated brisket with cheddar cheese in crisp phyllo dough

Carpaccio 139,-

From tenderloin with parmesan cheese, balsamic and olive oil, mustard and rucola – prepared at the table

Moules julienne 139,-

Blue mussels steamed in white wine with julienne of seasonal greens (Can be upgraded to Moules frites and served as a main course for 239,-)

Beef tartare 139,-

Stirred with onion, capers, tarragon, tabasco, pickles, olive oil and egg yolk. Served with frissé salad, pickled red onions, artichoke chips, watercress mayo and confit egg yolk - prepared at the table

Snack – Salted almonds, honey/chilli roasted cashews and olives 65,-

All starters are served with home baked bread and salted butter



MEAT

MEAT'S SHARING MENU

If you want a wine or drinks menu for your Sharing then you can just contact a waiter

3 servings – 7 dishes

pr.pers. 499,-

(Min. 2 pers. – has to be chosen by the whole table)

Carpaccio

From tenderloin with parmesan cheese, balsamic and olive oil, mustard and rucola

Bruschetta

With marinated beef fillet, peppers, tomatoes and aioli

Pork Belly

Pork breast with chili / garlic teriyaki sauce and a cabbage salad

Cigar

With tiger prawns, cheddar cheese, peppers, dill and chilli mayo

Uruguayan filet

Served on a table grill and for this a broccoli salad with nuts, dried cranberries and bacon, potato fondant and bearnaise

Spareribs

Barbecue marinated Spanish Iberico pork, smoked in our own smoker

Nougatine with passion

Nougatine ice cream with passion fruit coulis, fresh fruit salad and nut crumble - flambéed with white rum at the table

Upgrade your sharing menu (has to be chosen by the whole table - it replaces the Uruguayan filet):

(Price is pr.pers.)

Tournedos from Himmerland	+ 50,-
American Black Angus Ribeye	+ 80,-
American Black Angus New York Strip	+ 80,-
Japanese Kobe MBS 8+	+ 445,-

This menu is served with home baked bread and salted butter



MEAT

MAIN COURSES

Served monday – thursday from 5 pm – 10 pm and friday – saturday from 5 pm – 11 pm

THE CHEF'S SIGNATURE DISHES

Buttergrilled tenderloin	200g.	389,-
<i>Danish tenderloin (grilled at the table)</i>	300g.	499,-
Sashi Côte du Boeuf (att. cooking time: 45-50 min.)		789,-
<i>1000g. Finnish Sashi Côte du Boeuf from our own maturation cabinet (can be shared by 2 persons)</i>		
Organic Chicken Supreme		239,-
<i>180g. marinated chicken breast with wing bones from Rokkedahl</i>		
Lamb chop		389,-
<i>550g. glazed Irish lamb chop covered in a variety of nuts</i>		
Beef Wellington (att. cooking time: 30 min.)		419,-
<i>300g. baked in Danish tenderloin with mushrooms, Parma ham, mustard and fresh herbs (add fresh truffle + 45,-)</i>		
Spareribs		249,-
<i>500g. barbecue marinated Spanish Iberico pork, smoked in our own smoker</i>		
MEAT Kobe burger		379,-
<i>200g. minced Kobe beef with salad, onions, pickled onions, crispy onions, tomatoes, cheese and spicy dressing. Served with fries (additional side orders are not included)</i>		
MEAT gold bar		639,-
<i>300g. New York strip coated with 24 carat gold</i>		

Choose the cut you want and pick 3 side orders that are included in the price. You can mix your side orders however you like.



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MAIN COURSES

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MEAT SYMPHONY (Min. 4 pers)

5 different steaks served over 3 rounds with stories from our competent waiters: Japanese Kobe MBS 8+, American ribeye, New York Strip, tenderloin from Himmerland and Uruguayan striploin incl. 3 side orders per person

Pr. pers.
589,-

MEAT FOR TWO (2 pers.)

Danish veal 500g. (250g. pr. pers.)

pr. pers. 339,-

URUGUAYAN CORN FED BLACK ANGUS

Filet 200g.

259,-

Filet 300g.

329,-

LIMOUSINE YOUNG CATTLE FROM HIMMERLAND

Tournedos 220g.

359,-

AMERICAN BLACK ANGUS

Ribeye 300g.

419,-

Ribeye 400g.

529,-

New York Strip 300g.

419,-

New York Strip 400g.

529,-

JAPANESE KOBE (MBS 8+)

Filet 250g.

1149,-

GRILLED NORWEGIAN WILD SALMON

Filet 200g.

239,-

Choose the cut you want and pick 3 side orders that are included in the price. You can mix your side orders however you like.



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SIDE ORDERS

(Choose 3 side orders that are included in the price. This includes the chef's signature side orders with a small addition in the price)

GARNISH

- Breaded onion rings
- Vegetable sauté with crisp bacon
- Broccoli salad with nuts, dried cranberries and bacon
- Tomato salad
- Grilled pointed cabbage with roasted pine nuts and green yozu oil
- Stuffed portobello mushrooms
- Grilled cauliflower with pine nuts, parmesan cheese and fresh herbs
- Grilled corn with butter, parmesan, smoked paprika and chives

SAUCES

- Piment d'espelette bearnaise
- Bearnaise
- Madagascar pepper sauce
- Mushroom sauce
- Hollandaise sauce with fresh chives
- Homemade BBQ sauce (cold)
- Red wine sauce (Marsala)

POTATOES

- French fries – choose between parmesan, chili salt, herb salt or regular salt
(Add fresh truffle to your French fries + 45,-)
- Breaded mashed potatoes with cheese and bacon, topped with chive dressing and spring onions
- Oven baked potatoes a la MEAT
- New Danish potatoes with butter and parsley
- Upgraded potato salad a la MEAT

Extra side orders will have an additional cost of 35,- a piece

THE CHEF'S SIGNATURE SIDE ORDERS

(if these are ordered beside the 3 included side orders it will cost an additional 35,-)

Upgraded Madagascar pepper sauce with sautéed onions flambéed in cognac	+ 15,-
Mac and cheese with fresh truffle	+ 30,-
Grilled asparagus with sauce mousseline and fresh truffle	+ 40,-
Burrata with fresh cherry tomatoes, pickled onions, balsamic and olive oil	+ 25,-
Surf 'n' Turf (add a lobster tail to your steak – grilled with garlic butter)	+ 210,-



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DESSERTS

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Baked New York Cheesecake	119,-
Served with lemon sorbet, strawberry coulis and fresh berries	
Crème brûlée	109,-
Served with green apple sorbet and fresh berries	
Gateau Marcel a la MEAT	129,-
2-layered chocolate cake with burnt white chocolate, berries and vanilla ice cream	
Nougatine with passion	129,-
Nougatine ice cream with passion fruit coulis, fresh fruit salad and nut crumble - flambéed with white rum at the table	
MEAT's grilled ice cream bomb	129,-
Baked in ice cream with mint leaves and strawberries – flambéed with orange liqueur at the table	
Fluffy Pavlova a la MEAT	129,-
With blueberry mascarpone cream, vanilla ice cream, pistachio, fresh fruit and berries	

HOT DRINKS

Coffee	35,-
Americano	39,-
Café Latte	45,-
Cappuccino	45,-
Espresso/double	29,-/39,-
Ice coffee	49,-
Hot chocolate	39,-
Tea	35,-
Chai Latte	49,-
Syrup flavors (caramel, salty caramel, vanilla, hazelnut, sugar, tiramisu)	10,-

COGNAC, WHISKEY, RUM (2 CL.)

Hennessy VS	55,-
Hennessy XO	138,-
Hennessy Paradis	299,-
Chateau De Beaulon 7 years	55,-
Chateau De Beaulon Napoleon 20 years	138,-
Glenmorangie Signet	125,-
Ardberg 10 år's	69,-
Ron Zacapa Centenario 23 år's	98,-
Scnapps / bitter (Rød Aalborg, Linie Aquavit, Dr. Nielsen, Gammel Dansk etc.)	35,-



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MEAT'S OWN BEER

	0,3 l.	0,4 l.	0,75 l.	Kande 2 l.
Pilsner	44,-	56,-	76,-	259,-
Classic	49,-	62,-	84,-	279,-

DRAFT BEER

Grimbergen Double 6,5% 0,5 l. 72,-
This copper golden beer with notes of caramel and vanilla is a perfect "meat-beer" and is recommended widely

Jacobsen Brown Ale 6,0% 0,4 l. 72,-
Deep brown ale with a complex taste, fruity character and roasted notes that go well with our flavorful signature dishes

Kronenbourg 1664 Blanc 5,0% 0,5 l. 72,-
The chef recommends this fresh summer beer with notes of citrus and sweet fruits with fish and other light dishes

Brooklyn Stonewall Inn IPA 4,6% 0,5 l. 72,-
The chef recommends this golden yellow beer with notes of tropical fruits like pineapple and mango with our spareribs

Brooklyn Pulp Art Hazy IPA 6,5% 0,5 l. 72,-
The chef recommends this double IPA with beef wellington

Tasting Board with 4 kinds of beer 4 x 0,1 l. 85,-
Kronenbourg 1664 blanc, Brooklyn Stonewall Inn IPA, MEAT Classic and Grimbergen Double

CIDER / BEER ON THE BOTTLE

Somersby (apple)	0.33 cl.	49,-
Brooklyn Special Effects Hoppy Lager (non-alcoholic)	0.33 cl.	55,-

MEAT'S ECO COCKTAILS

Nice to MEAT you (a la gin hass) 79,-
Fruity interpretation of a classic Collins with passionfruit

MEAT Bramble (gin with a taste of berries) 79,-
Fruity and sweet-sour bramble interpretation made of black currants, cranberries, lemon and lime



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COLD DRINKS

	0,3 l.	0,4 l.	0,75 l.
Coca Cola	38,-	49,-	68,-
Coca Cola Zero	38,-	49,-	68,-
Schweppes Lemon	38,-	49,-	68,-
Sprite	38,-	49,-	68,-
Fanta	38,-	49,-	68,-
Apple juice / Orange juice	38,-	49,-	68,-
Ramlösa / Ramlösa Citrus	0,33 l.		39,-

LEMONADES

Ecological lemonades (Elderflower, Rhubarb or Lemon/Lime)	0,33 l.	55,-
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COCKTAILS

(Make your drink double up for 45,-)

Screwdriver <i>Vodka and orange juice</i>	85,-
Tequila Sunrise <i>Tequila, orange juice and grenadine</i>	85,-
Cuba Libre <i>Dark rum, cola and lime</i>	85,-
White Russian <i>Vodka, Kahlua, milk</i>	99,-
Mojito <i>Light rum, lime, mint, sugar, sugar syrup and sparkling water</i>	99,-
Strawberry Daiquiri <i>Light rum, frozen strawberries and strawberry syrup</i>	99,-
Gin & Tonic <i>Gin, tonic and lime</i>	90,-
Le Tribute Gin & Tonic <i>Le Tribute's own gin & tonic</i>	125,-
"ENE" Gin from Wild Distillery & Tonic <i>Original, Navy strength, Mint, Tomato, Sea Buckthorn, Hemp, Orange, Rhubarb or elderflower</i>	99,-
"FUCK DET GODT" Vodka from Wild Distillery <i>Vodka mixed with sprite or orange juice</i>	95,-
Irish Coffee <i>Coffee, Irish whiskey, syrup and brown sugar</i>	79,-



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BUBBLES

Chandon Garden Spritz, Chandon 1959, Argentina	Glass 99,-	549,-
Prosecco Brut Doc, Treviso, Spagnol, Italy	Glass 69,-	359,-
Crémant de Bourgogne Rosé, Juillot, Bourgogne, France		529,-
Brachetto, Rocca Dei Forti, Veneto, Italy	Glass 65,-	329,-
Brut Réserve, Pol Roger, Champagne, France	Glass 139,-	849,-
Brut Réserve, Pol Roger, Magnum, Champagne, France		1799,-
Cuvée Rich, Demi Sec, Pol Roger, Champagne, France		849,-
Rosé vintage 2015, Pol Roger, Champagne, France		1299,-
Moët Ice, Möet & Chandon, Champagne, France		1149,-
Moët Ice, Möet & Chandon, Magnum, Champagne, France		2249,-
Dom Perignon 2012, Möet & Chandon, Champagne, France		2999,-
Krug Grande Cuvée 170 Edition, Krug, Champagne, France		3399,-
Sir Winston Churchill 2009, Pol Roger, Champagne, France		3499,-



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WHITE WINE

Chardonnay, Alameda, Central Valley, Chile	Glass 59,- 289,-
Zeltinger Sonnenuhr Spätlese Trocken, Markus Molitor, Mosel	Glass 139,- 629,-
Pinot Gris Reserve, Fernand Engel, Alsace, France	Glass 75,- 389,-
Pouilly-Fumé, J. de Villebois, Loire, France	569,-
Bourgogne Blanc Les Murelles, Domaine Roux, France	629,-
Chablis Les Deux Rives, Olivier Leflaive, Bourgogne, France	Glass 175,- 799,-
Chassagne-Montrachet, Sylvain Morey, Bourgogne, France	1299,-
Riesling Kabinett, Weingut in den Zehn Morgen, Nahe, Germany	Glass 79,- 399,-
Riesling Trocken, Wegeler, Rheingau, Germany	369,-
Chardonnay Monterey County, Secret Cellars, California, USA	Glass 75,- 389,-
Chardonnay, Soumah, Yarra Valley, Australia	449,-
Sauvignon Blanc, Mission Estate, Marlborough, New Zealand	359,-

ROSÉ

Rosé Blend, Alameda, Central Valley, Chile	Glass 59,- 279,-
BBQ-Rosé Trocken, Gustavshof, Rheinhessen, Germany	Glass 69,- 359,-
Sancerre Rosé Le Colombier, Roger Neveu, Loire, France	489,-



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RED WINE (Our cellar wines can be seen on the last page)

Pinot Noir Riserva, Alameda, Central Valley, Chile	Glass 65,- 299,-
Cotes du Rhone Mistral, Ferrand, Rhone, France	359,-
Chateauneuf du Pape, Cote de l'Ange, Rhone, France	699,-
Cornas, Pic & Chapoutier, Rhone, France	939,-
Chateau Puy Razac, Saint Emilion Grand Cru, Bordeaux, France	499,-
Chateau Belgrave, Haut Medoc 5.Cru, Bordeaux, France	899,-
Bourgogne Rouge, Ambroise, Burgundy, France	Glass 119,- 569,-
Gevrey-Chambertin La Justice, A. Guyon, Burgundy, France	1249,-
Valpolicella Classico Le Muraie Ripasso, Recchia, Veneto, Italy	Glass 85,- 439,-
Amarone Classico Masua di Jago, Recchia, Veneto, Italy	699,-
Chianti Classico, Forcole, Tenuta Degli Dei, Tuscany, Italy	529,-
Bolgheri Rosso DOC, Grattamacco, Tuscany, Italy	Glass 149,- 699,-
Brunello di Montalcino, Il Poggione, Tuscany, Italy	Glass 199,- 899,-
Barbera d'Asti, Fratelli Antonio & Raimondo, Piedmont, Italy	329,-
Barbera d'Alba, Castello di Neive, Piedmont, Italy	499,-

To be continued on the next page →



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Barolo, Domenico Clerico, Piedmont, Italy	949,-
Rioja Vendimia Seleccionada, Gomez Cruzado, Rioja, Spain	389,-
Ribera del Duero Crianza, Pago de los Capellanes, Spain	699,-
Cabernet Sauvignon, Avalon, California, USA	379,-
A Villainous Zinfandel, Once Upon a Vine, California, USA	389,-
Pinot Noir Lambda, Ampelos, Santa Rita Hills, California, USA	Glass 199,- 899,-
Diamond Collection Merlot, Francis Ford Coppola, California, USA	589,-

DESSERT WINE

Tawny Port, Santa Eufemia, Portugal	Glass 69,- 349,-
10 years Tawny, Santa Eufemia, Portugal	Glass 129,- 599,-
10 years White Tawny, Santa Eufemia, Portugal (50 cl.)	Glass 139,- 489,-
Pineau Blanc Jeune, Chateau Montifaud, France	Glass 109,- 499,-

