
A SPECIAL PACK

Nice to meat you!

We wish you well at Mahl & Meute

We are just like you. We are unique and individual, a diverse group of people making quality food a part of our lives. We love great food. We love eating with others. Humorous or romantic, wildly gesticulating or enjoying. It's your decision today.

We are crazy about meat. We love beef and strive to wow you with outstanding breeds and cuts. Animal welfare is very important to us and we take this responsibility with pleasure. We believe that the best restaurant experience is shared with others, so you can order all side dishes, sauces and dips in ample portions, sharing is caring. Enjoy making the table look like a feast fit for a King.

We offer you vegan dishes, craft beer, awesome wine, giftcards and events for small and large parties. We support payment by card.



Food for the soul

and every occasion

Eating together is good for the soul. We want to offer a break from everyday life and want you to feel good about it. That's why we fill your table with sides and sauces made for sharing. You decide and enjoy together. It's such a great thing to focus only on good company and our food. How about switching off your smartphones? Stack them on the table. Whoever picks first, pays the next drinks.

We recommend our **family & friends style** meal if you are a **group of 10 or more**. You get starters, main courses and desserts for sharing. We put everything on the table ready for snacking. 2 course or 3 course offer. Please make a reservation. Perfect for company and Christmas parties.

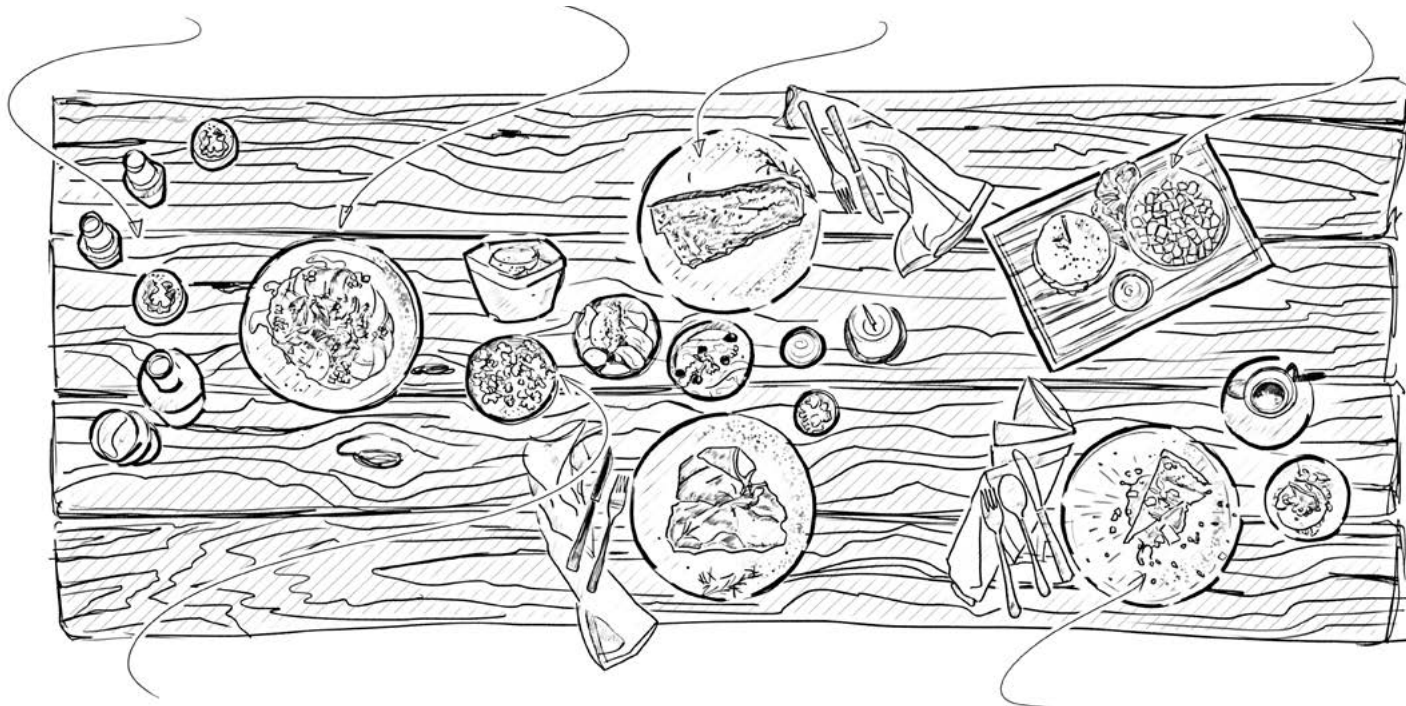
And if you are a **huge group** and you want to celebrate something special, we are here for you with our brand "Freudentaumel" to accompany you. Weddings are our core business. We also love company parties, anniversaries and other events.

1) You are probably thirsty. You can choose great wine, craft beer, highballs or sodas. We´d love to recommend something.

2) Start the evening right with our starters.

3) Choose the main ingredient of your meal. Awesome steaks, poultry or fish, all from ethologically sound sources . Of course we would like to present a specialty from the dry ager.

* We offer great vegan and vegetarian food like the quinoa burger.



4) You choose a package with side orders and sauces that fits your party. We serve everything in bowls to make sharing easy.

5) After the meat, there's now something sweet. With espresso and digestif, right?

Ready, set, eat!

STARTERS

Salmon Tartare

The chopped salmon is pickled with gin. Served with cauliflower marinated with raisins, toasted oatmeal, garlic and smoked salt. Sour cream, chives and lime zest fits great. | 11,50

Creme brulee with goat cream cheese

The crisp sugar crust cracks and shows the creamy goat cheese. Additionally we serve braised beetroot, apple, raspberry vinaigrette and greens.. | 9,50

Beef Tea

Tea time at Mahl & Meute. We pour the aromatic beef broth in a bowl with cut tenderloin and root vegetables. | 7,90

Sweet potato soup with chili^(v)

Looks nice, smells and tastes great. Slightly spicy with ginger and chili. The aroma profile of this vegan soup based on vegetable broth is very well-balanced. | 6,50

Carpaccio

All ingredients have a strong unique flavour. Beef, sauted mushroom, rocket salad, Parmesan cheese, tomato relish and sliced mushrooms create a lasting taste impression in your mouth. | 12,50

CREATE YOUR MAIN MEAL

1. Choose your center piece

Just choose a cut of meat that then becomes the center piece of your meal. To get a tasty crust we grill our steaks at 800 degrees. Or you choose one of the great alternatives like the vegan burger.

Tenderloin

Black Angus, Jack´s Creek, Australia, 200g – The cattle feed on Australian Flanders grass which results in a characteristic juicy, tender and spicy flavour. The additional grain feeding brings a caramel taste. Wins every team meat battle. | 36,50

Entrecote (Sashi Gold) – Winner of World Steak Challenge 2018 & 2019

Ayrshire, JN Meat International, Finland, 300g – Sashi is a synonym for fine marbelling of the meat, tenderness and juiciness. Our supplier makes no compromises in keeping to high animal welfare standards. The steak with pronounced fat eye is a delicacy for steak lovers. | 35,50

Entrecôte Wagyu

Wagyu, Jack´s Creek, Australia, 300g – It´s the ultimate steak. A precious piece of meat for Gourmets. In comparisson to the Japanese original with high fat content our steak unites tenderness, juicyness and bite. | 99,00

Rumpsteak (dry aged) – gold medal at the World Steak Challenge 2017 & 2018

Selected breeds, John Stone, Ireland, 300g – Our supplier selects only the best grass-fed Irish cattle to get a unique meat experience which is fully traceable back to the source. All farms are accredited by the global leading sustainabilty program. | 34,50

Sirloin (Gold Label)

Black Angus, Greater Omaha, USA, 250g – The sirloin steak is a lean and tender part of the leg. Corn feeding leads to a sweet flavour. High-quality meat provides a juicy and full-bodied eating experience. The Goldlabel secures extraordinary tenderness, juicyness and taste. | 24,50

Teres Major (Gold Label)

Black Angus, Greater Omaha, USA, 250g – This cut is also called Petite Tender which means extra tenderness. It´s located in the beef shoulder. The bite experience is similar to the tenderloin. We fry it briefly and cut it. | 27,00

Chuck Flap

F1 Wagyu-Angus, Jack's Creek, Australia, 250g – The feeding, the free life and the late age at butchering makes this a globally demanded prime steak. We prepare this lower part of the neck in the Teppanyaki style. We grill single cuts and butter them with Teriyaki sauce. | 29,50

Flank Steak

Black Angus, Heritage Angus Beef, Canada, 250g – The cattle feed on juicy green grass in the Canadian prairie and through that, the meat receives a strong flavour. Heritage Angus Beef is natural beef of the highest quality – in keeping with nature. We briefly fry the steak and cut it. | 27,50

Marinated beef ribs

Marinated short ribs, 400g – Pickled 3 days with american bourbon, honey, ketchup, smoked paprika, cayenne and cubeb pepper. The gentle cooking process lasts 24 hours. To finish, it goes on a 950 degree grill. | 24,50

Corn chicken

Kikok, Münsterland, 250g – The slow raising according to the Kikok philosophy provides not only more animal welfare but also a firm and aromatic meat with „juicy“ and „tender“ characteristics. | 14,50

Salmon fillet

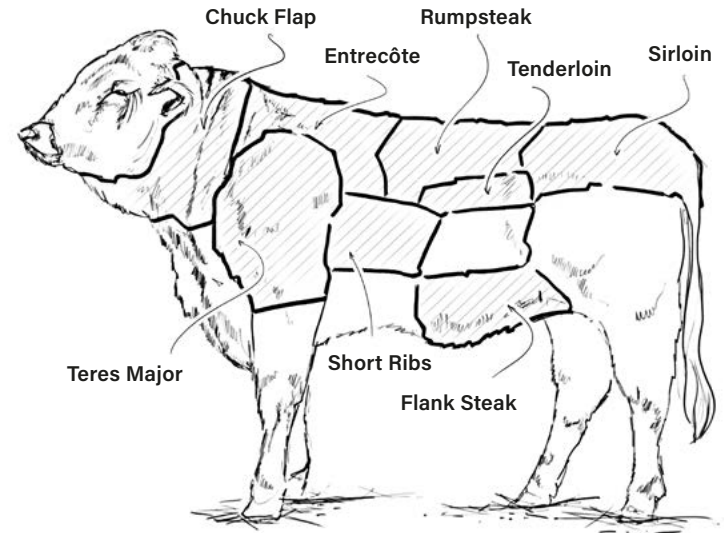
Western fjords/ Iceland, 200g – We are often asked why the salmon tastes so great. Here is the secret: it's pickled with light soy sauce, mirin, sake, orange and ginger. The fish is gently bred in crystal-clear, nutritious water. 100% traceable from egg to fish. | 16,50

Mahl & Meute Burger

Our burger doesn't need many ingredients to be awesome: tomato, pickled cucumber, red onion, lettuce, garlic mayonnaise and bbq sauce with licorice. The beef patty shows the craftsmanship of the butcher and chef. | 14,50

Quinoa Burger ^(v)

Indulgence doesn't have to mean meat. The vegan burger shines because of a juicy patty, tomato, pickled cucumber, red onion, lettuce and chili cilantro seed sauce. | 12,50



Cooking levels

Everyone has his or her own personal preference when eating meat. This is usually differentiated by the steak's doneness. If you keep an eye on the core temperature, you will find the desired cooking point.

Rare	approx. 38 degrees core temperature – raw in the core
Medium rare	approx. 47 degrees core temperature – almost raw in the core
Medium	approx. 54 degrees core temperature – complete pink
Medium well	approx. 60 degrees core temperature – pink/grey
Well done	above 65 degrees

The temperature applies to the tenderloin and may differ for other cuts. Unless specified otherwise, we cook the steaks medium.

Special meats are always maturing in our dry ager and under our supervision. The offer is limited and changes regularly. For a very special taste experience we will gladly advise you personally.

2. Complete your meal

We would like you to share and enjoy your meal. Therefore we offer all sides, sauces and dips in different packages, matching the size to your appetite. Your meal, your decision. All dishes are served in separate tableware and can be easily shared.



Small pack		Big pack	
approx. 2 – 3 guests	4 x sides 3 x sauces	approx. 3 – 4 guests	6 x sides 4 x sauces
			
26,90		38,90	

Table cover yourself	
5 people +	We put together the perfect meal from side dishes and sauces. Let yourself be surprised.
	per person 11,50

2.1 Side orders

each additional side dish 5,50

Baked potatoes

We love potatoes, rustic and simply prepared. In one piece and with skin. The brown butter gives it a slightly nutty taste. Thyme and sea salt add a fine flavour.

Diced sweet potato ^(v)

A great side dish with meat. Deep-fried sweet potato cubes, perfect for absorbing the meat juice and sauces. Absolutely suitable for truffle mayonnaise.

French fries ^(v)

A little sin. Premium steakhouse fries, with skin.

Thin tagliatelle

Noodles are an honest, simple dish with an ancient tradition. The Italians add passion and we also add basil pesto, arugula and parmesan. This makes this side dish nice and creamy and a good companion to meat and fish.

Sweet potato gratin ^(v)

We wanted a potato casserole on the menu. Something our own style, though. That's why this gratin is slightly Asian in inspiration. With coconut, kafir lime leaf, chili, red onion and coriander.

Mashed celery with white chocolate

Developed from a great idea in a try-it-and-see cooking, this side dish will surprise you. The combination of white celery and caramelized white chocolate can be addictive. So be careful.

Grilled green asparagus

Memories of BBQ in the garden or a barbecue in the park. It is fried raw until it is nice and brown. The pure asparagus flavour is complemented by an ice cream with white balsamic vinegar and honey tomatoes.

Shallots

We take the whole shallots and cook them in a sauce with a lot of port wine. It produces an intense aroma and a great dark colour. Mustard seeds are a crunchy component.

Grilled pointed peppers ^(v)

The art lies in reduction. For this side dish we need red pointed peppers, some oil for frying and sesame seeds. This is enough to give the peppers a new flavour.

Chinese cabbage

Here the inspiration lies in a classic German cabbage dish. To make it an equal contributor to the meal, we add truffle cream, caramelized seeds and nuts.

Mushrooms

We leave the mushrooms in one piece and take care to add the perfect companion: dark balsamic vinegar. The side dish has a fine acidity and enriches every steak.

Baby spinach

Apparently Baby spinach is set on the menu in the steakhouse environment by law. We didn't want to make it too easy for us and we'll show you how to make the dish exciting by adding ginger and cherry tomatoes.

Deep-fried bacon beans

The side dish is a tribute to the traditional package of beans with bacon. Everyone knows that. With Westphalian ham and fried in breading, this dish is a favorite of our guests and employees.

Mixed greens with mustard seed dressing

We spice up the small side salad and it tastes beautifully fresh and light. Hence a good addition to your side dish package. With cucumbers, tomatoes, pointed peppers and a green mixed salad.

2.2 Sauces

each additional sauce 3,00

Ketchup/ Mango chutney ^(v)

Gravy with port wine

Foamed potato sauce/ smoke

BBQ sauce/ licorice ^(v)

Herb butter

Chili cilantro seeds cream ^(v)

Tomato chutney/ tamarind ^(v)

Nut butter sauce with rosemary and thyme

Garlic mayonnaise

Cherry sauce with green pepper

Truffle mayonnaise

Chives lemon sour cream

DESSERTS

New York Cheesecake

Our cheesecake has long ceased to be an insider tip and is a bit more delicate and smaller than the American version. In our opinion, our recipe flavored with lime and lime gel is far ahead. | 5,50

Chocolate tarte

We want to shout it out loud: CHOCOLATE! Because it makes everybody happy. Our French tart with almond and cardamom will sweeten your evening. | 5,50

Crème Brûlée

Another classic, to which we give a fine twist. A great citrus note through the lemon-grass, freshness and character through blood orange and rosemary sorbet and an extra kick with Timut pepper. | 6,50

Variety of yoghurt, apricot and almond

Playfully fruity, sweet and light. Yogurt cream, apricot relish, dried apricot sorbet. | 6,50

Homemade ice cream

Creative and regularly changing. Behind this short description are the wealth of ideas, wit and dedication of the kitchen team. You can only get these varieties from us. A big scoop. | 4,50

^(v) All marked dishes are prepared vegan.

All prices in euros including VAT. Our service staff can provide detailed information of additives and/or allergens on request. All mentioned meat weight refers to the gross weight. It is assumed that there is a small loss of 15 – 20% of weight from the grilling process.

Animal welfare

Our attitude

We like to eat meat. We are aware that this also means responsibility today. Therefore, we put great emphasis on **animal welfare and appropriate livestock-farming**. We are against factory farming and disrespectful treatment. The well-being and protection of farm animals is important to us. When selecting suppliers and working with them, we make sure that the animals are well-bred and raised responsibly.

What you can do

- When shopping, look for appropriate labels and awards
- Eat less meat
- Get all the information
- Stay away from low prices in retail and restaurants.
Often that is a sign for low quality and low emphasis on animal welfare
- Ask for origin of stock and breeding conditions

Dry ager and farm Keil

Origin matters

Cattle are living beings and not an industrial product. It has 2 tenderloins that only make up about 2% of the meat. And entrecôte don't grow on the cooling shelf. There are a lot more great meat cuts. It's time to use the **whole animal**. We partner with Hof Keil. We now also need your help. Ask us about special parts and cuts and dare to try something new.

We use a very traditional method in the restaurant to improve the quality of the meat. In the maturing cabinet you can admire the dry aging and choose your favourite piece. The meat matures under controlled conditions for several weeks to develop a more intense flavour. This creates aromas of nuts and butter and also makes the meat more tender overall.