



---

**MENU**

---

# BRUNCH

**EVERY SATURDAY AND  
SUNDAY FROM 12 PM TO 3 PM**

## **BRUSCHETTA WITH ROAST BEEF**

**14**

Roast beef, ricotta cream, marinated peppers,  
balsamic glaze, chimichurri sauce, brioche bread

## **STEAK AND EGGS**

**24**

Flat Iron steak, two fried eggs, potato hash browns, chilli oil

## **SHAKSHUKA**

**16**

Baked egg in tomato sauce with fresh herbs and feta,  
served with chiabatta

## **MEXICAN BREAKFAST**

**18**

Flour tortilla, chorizo, mild green peppers, avocado salsa,  
cherry tomatoes, chilli peppers and an egg

## **RIBEYE WITH CAFÉ DE PARIS SAUCE**

**26**

Ribeye, chips, baby gem lettuce with Caesar dressing  
and hard cheese, Café de Paris sauce

## **BRUNCH PLATTER**

**99**

Flat Iron steak, braised chorizo sausages, halloumi,  
scrambled eggs with truffle cream, chips,  
grilled vegetables, aioli sauce

---

# STARTERS

## CAMEMBERT

16

Baked Camembert cheese with honey and garlic,  
served with fig jam and mini ciabatta

## BEEF TARTARE

18

Beef tenderloin, capers, Dijon mustard, quail's egg,  
olives, onions, pickles, sesame oil, spring onions,  
served with ciabatta

## BEEF CARPACCIO

19

Beef tenderloin, arugula, capers, balsamic glaze,  
extra virgin olive oil, truffle oil, hard cheese,  
served with ciabatta

## BURRATA WITH YELLOW BEETROOT

18

Burrata, roasted yellow beetroot, plums, pickled onions,  
almonds, mustard, balsamic glaze, red wine vinegar,  
lemon gel, served with ciabatta

## SCALLOP CEVICHE

22

Scallops, marinated courgette, avocado, oranges,  
chilli peppers, coriander, potato and bacon crisps,  
lime juice, served with ciabatta

## FOIE GRAS TERRINE

18

Duck liver pâté with apple and apricot jam,  
served with brioche

---

# SOUPS

## BEEF AND PORCINI SOUP

8

Beef broth, beef fillet (tenderloin), pearl barley,  
porcini mushrooms, onions, garlic, thyme,  
served with sour cream and ciabatta

---

# SALADS

## ROAST BEEF AND AUBERGINE SALAD

19

Roast beef, fried aubergine, ricotta cream,  
little gem salad, balsamic glaze, chimichurri sauce,  
pomegranate seeds, garlic chives

## PRAWN AND POTATO SALAD

19

Fried prawns, baby potatoes, smoked Philadelphia cheese,  
lettuce, sun-dried cherry tomatoes, avocado,  
radishes, cucumber sauce, pine nuts

---

# TAPAS

## PIMIENTOS DE PADRON

9

Mild green peppers with Maldon salt, served with lemon

## GAMBAS

12

Chilli prawns, served with lemon and ciabatta

## CHORIZO AL VINO TINTO

10

Chorizo sausages in red wine sauce, served with ciabatta

## TUNA CEVICHE

16

Tuna, mango, chilli-orange, sun-dried cherry tomatoes, mint, coriander, chimichurri sauce, lime juice and lime zest, served with ciabatta

## BEEF CROQUETTES

12

Beef cheeks, Camembert, halloumi, chilli peppers, apple jam, raspberry jam, mustard

## HALLOUMI

10

Goat's and cow's milk cheese, served with tzatziki sauce

## CALAMARES FRITOS AL AIOLI

11

Lightly fried calamari, served with lemon, aioli and ciabatta

## PULPO

18

Octopus with romanesco and sriracha sauces, served with lemon and ciabatta

---

# SPANISH DINNER (FOR TWO)

70

Pimientos de padron, gambas, chorizo al vino tinto, halloumi, calamares fritos al aioli, beef croquettes and our homemade churros dessert

---

# BAR SNACKS

## CRISPS

7

Corn and potato crisps, served with peri peri and tzatziki sauces

## OLIVES

7

A marinade of honey, thyme, orange juice, and balsamic vinegar

---

# MAINS

## PERI PERI CHICKEN

19

Juicy chicken marinated in peri peri sauce,  
served with lemon

## PARMIGIANA DI MELANZANE

22

Vegetarian aubergine bake with homemade Napoletana sauce,  
mozzarella and hard cheese

## ACQUA DI MARE FISH

26

Please ask your waiter about today's fish, served with  
a sauce made from fresh cherry tomatoes, capers, garlic,  
white wine, butter and fish stock

## VEAL OSSO BUCO

28

Veal shank on the bone, served with  
creamy mash and red wine sauce

## CAULIFLOWER STEAK

22

Roasted cauliflower, chilli peppers, almonds,  
coriander, romanesco sauce

## DUCK CONFIT

26

Served with creamy mash, roasted apples,  
and a red wine and cherry sauce

## MEATING ROOM BURGER

20

Flat Iron beef, red cheddar, lettuce, tomatoes,  
onions, pickles, aioli and tomato sauces,  
served with chips and aioli

## BURGER WITH CAMEMBERT CHEESE

20

Flat Iron beef, camembert cheese, caramelized onion jam,  
onions, arugula, barbecue and aioli sauces,  
served with chips and aioli

## EXPERIENCE LOBSTERS & STEAK

Fresh lobster, grilled and served with warm butter sauce, chips, and  
romaine lettuce salad with Caesar sauce and hard cheese.

### WHOLE LOBSTER ~ 1,3 KG

120

### SURF & TURF

150

Grilled rib eye 300 g and lobster ~ 1.3 kg.  
Served with chips, romaine lettuce salad with  
Caesar sauce and hard cheese, and butter sauce.

**ADVANCE RESERVATION REQUIRED AT LEAST 10 DAYS IN ADVANCE.**

# MEATING ROOM STEAK TASTING

270

(SERVES 4—5 PEOPLE)

**Discover four exceptional cuts of meat:** ribeye (Uruguayan), lamb chops (New Zealand), beef fillet (Argentina), picanha (Australia).

**Served with sauces:** peppercorn and chimichurri.

**Sides:** chips, grilled vegetables, Japanese-style cucumber salad.

**Includes a magnum (1,5 L) bottle of Castello D'Albola Chianti Classico DOCG red wine (Italy).**

**We recommend adding Wagyu; please ask your server about the available weights.**

## STEAKS

### FLAT IRON TOPPED WITH HERB BUTTER (200 G)

23

Uruguayan oyster blade, known for its rich flavour and tenderness  
Recommended: **medium rare** / **medium**

### BEEF FILLET TOPPED WITH HERB BUTTER (250 G)

35

Argentinian beef tenderloin, the most tender and leanest cut  
Recommended: **rare** / **medium rare** / **medium**

### RIBEYE (300 G)

37

Uruguayan rib eye, noted for its marbling and juiciness,  
served with bone marrow  
Recommended: **medium rare** / **medium**

### LAMB CHOPS (350 G)

32

New Zealand lamb loin chops, tender with a distinctive flavour,  
served with mint, pomegranate seeds and tzatziki  
Recommended: **medium rare** / **medium**

### VEAL ENTRECÔTE (250 G)

32

Dutch veal sirloin, exceptionally tender with a delicate flavour  
Recommended: **medium rare** / **medium**

### PICANHA (250 G)

30

Australian rump cap, juicy due to its natural fat layer  
Recommended: **medium rare** / **medium**

### WAGYU

50/100 g

Japanese A5 striploin, please ask your  
server for available weights

### TOMAHAWK STEAK

150/1 kg

Dry-aged Irish bone-in beef, juicy and full of flavour.  
Served with baby potatoes with truffle cream and hard cheese,  
tomato salad, grilled vegetables and peppercorn sauce.  
Approximate meat weight (without bone) 900 g

---

## SIDES

|                                                                                                                                  |          |
|----------------------------------------------------------------------------------------------------------------------------------|----------|
| <b>GRILLED VEGETABLES</b><br>Baby potatoes, pepper, cherry tomatoes, carrots, courgette                                          | <b>8</b> |
| <b>SWEET POTATO FRIES</b><br>Sprinkled with smoked paprika seasoning                                                             | <b>7</b> |
| <b>CHIPS</b><br>Steakhouse fries                                                                                                 | <b>7</b> |
| <b>CREAMY MASH</b>                                                                                                               | <b>7</b> |
| <b>FRESH SALAD</b><br>Mixed leaves, cucumbers, cherry tomatoes, radishes, lemon dressing, sesame seeds                           | <b>7</b> |
| <b>BABY POTATOES</b><br>Served with truffle cream and hard cheese                                                                | <b>8</b> |
| <b>ROASTED BEETROOT</b><br>Served with balsamic vinegar, goat's cheese and almonds                                               | <b>8</b> |
| <b>RICE</b><br>A blend of wild black rice and parboiled white rice with butter                                                   | <b>7</b> |
| <b>JAPANESE-STYLE CUCUMBER SALAD</b><br>Cucumbers with soy and chilli sauce, ginger, garlic, rice vinegar, mint and sesame seeds | <b>8</b> |

---

## SAUCES

|                                                                         |            |
|-------------------------------------------------------------------------|------------|
| <b>AIOLI / CHIMICHURRI / PEPPERCORN / PERI PERI / TZATZIKI / CHERRY</b> | <b>2,5</b> |
| <b>TRUFFLE CREAM / RED WINE / CAFÉ DE PARIS</b>                         | <b>3</b>   |

---

## DESSERTS

|                                                                                                |           |
|------------------------------------------------------------------------------------------------|-----------|
| <b>CHURROS</b><br>Meating Room special recipe, served with salted caramel and chocolate sauces | <b>12</b> |
| <b>APPLE CRUMBLE</b><br>Served with vanilla ice cream                                          | <b>9</b>  |
| <b>CRÈME BRÛLÉE</b>                                                                            | <b>9</b>  |
| <b>CHOCOLATE BROWNIE</b><br>Served with vanilla ice cream                                      | <b>9</b>  |

---

\* Information about dishes which may contain allergens or substances causing allergies and intolerances, including GMOs, ask your serving staff.  
A 10 % service charge applies for parties of 8 or more.

Reaton<sup>R</sup>Food



**Like   Subscribe**