



# [M]eatery

## DINNER MENU

**DENMARK'S FIRST & ONLY  
STEAKHOUSE WITH 100%  
DANISH DRY-AGED BEEF**



See our  
pop-up menu

### Starters

cocktails

<b>Aperol Spritz</b> Italian aperitif and a Danish favourite.	109,-
<b>Passion Daiquiri</b> An exotic twist on the Daiquiri.	119,-
<b>Strawberry Daiquiri</b> Taste like summer, strawberries & rum.	119,-
<b>Negroni</b> Intense and balanced with gin, Campari & red vermouth.	109,-
<b>Gin Hass</b> Perfect combination of gin, mango & lemon.	109,-
<b>Col De Mar Prosecco DOC Millesimato Extra Dry</b> Grape: 100% Glera	119,-
<b>Blue Moscatel</b> Lightly Sparkling.	109,-

### Starters

<b>Steak Tartare Dry-aged</b> Freshly chopped beef tartare, tossed in red onion, tarragon, capers, gherkins and egg yolks. Seasoned with cognac, salt & pepper. Served with bread & butter.	179,-
<b>Beef Carpaccio</b> Regular / Homemade With arugula, cherry tomatoes, parmesan, topped with balsamic vinegar. Served with bread & butter	149,- / 179,-
<b>Garlic Bread</b> Home-baked bread with garlic, butter & cheese	99,-
<b>Shrimp Cocktail (hand-peeled)</b> With Thousand Island dressing, lemon, cavi-art, asparagus, tomato, lettuce & cucumber. Served with bread & butter.	159,-
<b>Cold-smoked Salmon</b> With smoked cheese, crispy rye bread flakes, dill & lemon. Served with bread & butter	159,-
<b>Marinated Chili Prawns</b> With avocado cream, rye bread flakes & lime. Served with bread & butter.	159,-
<b>Homemade Nachos</b> small / large Gratinated with cheddar and mozzarella. Served with sour cream, salsa & guacamole. <b>Add chicken +39,-</b>	139,- / 229,-
<b>Snack Basket</b> With nuggets, chili cheese tops, onion rings, rösti & mozzarella sticks. Served with mayonnaise & barbecue.	129,-
<b>Deluxe Tapas (suitable for two)</b> Salmon, 2 kinds of cheese, chorizo, tuna, torpedo shrimp, tiger shrimp, cucumber, tomato, olives & garlic bread. Served with bread & butter.	399,-
<b>Soup of the season</b> Served with bread & butter.	99,-

A fee of 99,- per person will be added, when purchasing appetizers only.

### Burgers

Our steakhouse-style burgers are served without lettuce, cheese or extra toppings, allowing the dry-aged beef to take center stage with peak flavor and juiciness.

**Dry-aged WAGYU Burger** 349,-  
Ca. 150 g. dry-aged ground Wagyu beef, pickled onions and burger dressing.  
**Double the patties +199,-**

**Dry-aged Meatery Burger** 239,-  
Ca. 250 g. dry-aged ground beef, pickled onions and burger dressing.  
**Double the patties +99,-**

**Dry-aged Bearnaise Burger** 259,-  
Ca. 250 g. dry-aged ground beef and pickled onions. Topped with Bearnaise.  
**Double the patties +99,-**

**Dry-aged Spicy Burger** 249,-  
Ca. 250 g. dry-aged ground beef, pickled onions, jalapeños, guacamole, salsa and chili corn.

**Homemade Chicken Burger** 229,-  
Fresh chicken breast, cheese, lettuce, pickled red onions, and burger dressing.

**Vegetarian Burger** 219,-  
Vegan patty, salad, pickled onions and burger dressing.

Dips  
for your fries

Mayonnaise / Chili mayo  
Truffle mayo / Ketchup  
Remoulade

+15,-

Our  
Favorite

### Sides & extras

Steak fries	49,-
Skinny fries	49,-
Rösti potatoes	49,-
Homemade mashed potatoes	59,-
Pommes Anna	59,-
Extra bacon	25,-
Extra cheese	17,-
Parmesan on fries	19,-
Truffle salt on fries	19,-

### Desserts

<b>Belgian Waffle</b> With vanilla ice cream, fresh fruit, whipped cream and chocolate sauce. Topped with hazelnut topping.	119,-
<b>Churros</b> Served with vanilla ice cream, whipped cream and chocolate sauce.	119,-
<b>Chocolate Cake</b> With pistachio, strawberry ice cream, fresh fruit, whipped cream and chocolate sauce.	119,-
<b>Homemade Pancake</b> With vanilla ice cream, fresh fruit, whipped cream and chocolate sauce. Topped with hazelnut topping.	119,-
<b>Banana Split</b> With vanilla ice cream, banana, whipped cream and chocolate sauce. Topped with hazelnut topping.	119,-
<b>Homemade Crème Brûlée</b> Served with fresh berries.	119,-
<b>Ice Cream</b> Topped with whipped cream and chocolate sauce. Choose between chocolate, strawberry and vanilla	
2 scoops	79,-
3 scoops	89,-
4 scoops	99,-
<b>Cheese Plate</b> 2 kinds of cheese, tomato jam and nuts. Served with sourdough bread and rye bread flakes.	119,-

### Lasagna

<b>Homemade Lasagna with Beef</b> Served with salad, pesto and parmesan. Salad is topped with parmesan.	279,-
<b>Homemade Veggie Lasagna</b> Served with salad, pesto and parmesan. Salad is topped with parmesan.	249,-



**ALL OUR BEEF IS DANISH  
BEEF OF HIGHEST QUALITY**



Perfect to share - for two people

Only at Meatery

## Danish Wagyu MBS 5-6

**Ribeye** ca. 300 g.  
With heavy fat marbling.

1199,-

**Tenderloin** ca. 200 g.  
The most tender cut of beef.  
(Wet-aged)

999,-

**Striploin** ca. 300 g.  
Tender and flavorful with a fat edge.

1199,-

**Bone-in Ribeye** ca. 400 g.  
With heavy fat marbling  
and with bone for extra flavor.

1399,-

**Bone-in Striploin** ca. 400 g.  
Tender and flavorful with a fat edge  
and with bone for extra flavor.

1249,-

### Dry-aged Tomahawk Steak

Between 800 - 1400 g.

**99,-**  
per 100 g.

Tomahawk marinated in garlic, thyme and olive oil.  
We recommend this delicious dish for 2 people.  
Expect a cooking time of about 30 minutes.

**MEATERY COOKS YOUR BEEF MEDIUM,  
UNLESS OTHERWISE REQUESTED.  
WE DO NOT RECOMMEND WELL DONE.**

*We  
Recommend*

## Dry-age steaks

We are very proud of our dry-aged meat, which we cure in our own curing cabinets. Our meat cure for min. 7-8 weeks to give you the best taste experience.

**Ribeye** 499,-  
Ca. 300 g. With heavy fat marbling  
Get +100 g. for 149,-

**Entrecôte** 469,-  
Ca. 300 g. of a juicy piece of meat  
with strong flavor.  
Get +100 g. for 129,-

**Striploin** 419,-  
Ca. 300 g. Tender and flavorful with a fat edge.  
Get +100 g. for 119,-

**Tenderloin** 359,-  
Ca. 200 g. of the most tender  
cut of beef (wet-aged)  
Get +100 g. for 179,-

**Bone-in Ribeye** 599,-  
Ca. 400 with heavy fat marbling,  
with bone for extra flavor.

**Bone-in Entrecôte** 559,-  
Ca. 400 g. of a juicy piece of meat  
with strong flavor, with bone for extra flavor.

**Bone-in Striploin** 499,-  
Ca. 400g. of a tender and flavorful piece,  
of meat with bone for extra flavor.

**Plank Steak Tenderloin** 399,-  
Ca. 200 g. tenderloin (wet-aged) - served with  
homemade mashed potatoes and vegetable wok mix.  
Get +100 g. for 179,-

**Plank Steak Striploin** 379,-  
Ca. 250 g. striploin - served with homemade  
mashed potatoes and vegetable wok mix.  
Get +100 g. for 119,-



*Very Popular*

**Meatery tour de steak** 599,-  
Price for each person  
Must be ordered by minimum of 2 people

Ca. 300 g. dry-aged Entrecôte  
Ca. 300 g. dry-aged Striploin  
Ca. 200 g. Tenderloin

Portions are for two people.

**Tenderloin trio** 599,-

3 x 100 g. medallions with gorgonzola, reduced  
balsamic glaze and cajun seasoning respectively.  
Served on a bed of rösti with grilled asparagus.

#### Spice Up Your Steak

**Garlic Steak +29,-**  
Homemade garlic oil  
and garlic clove.

**Pepper Steak +29,-**  
Get your steak marinated in  
different types of pepper.

**Spicy Jalapeños +39,-**  
Top your steak with crispy jalapeños,  
sweet red peppers and onions

**Smokey Bacon +49,-**  
Top your steak with bacon and cheese

**Fried foie gras +99,-**

**Surf your turf +99,-**  
1 skewer grilled giant shrimp and  
1 crispy shrimp



## Specialties

**Dry-aged Beef Patty** 219,-  
Ca 250 g. ground beef patty.

**Short Ribs (Beef)** 299,-  
L (ca. 500-600 g.) 379,-  
XL (ca. 800-900 g.)

**Chicken Breast** 229,-  
Fresh, tender, lean and boneless chicken,  
grilled with garlic

**Grilled Salmon** 259,-  
Ca. 200 g. with grilled lemon

**Lamb Chops** 399,-  
Ca 350-400 g. Marinated in garlic oil,  
salt and pepper. Topped with thyme.

**Vegan Patty** 229,-  
Vegan patty.

## Combo menus

If you want to try a little bit of everything,  
then combo menus are for you.

**Chicken & Short Ribs (Beef)** 369,-  
1 chicken breast marinated in garlic  
& 1 side short ribs (ca. 300 g.)

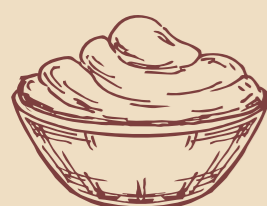
**Steak & Chicken** 419,-  
Ca. 200 g fillet of beef  
& 1 chicken breast marinated in garlic

**Steak & Shrimp** 399,-  
Ca. 200 g fillet of beef & 1 skewer with  
grilled giant shrimp & 1 crispy shrimp

**Note:** All our beef fillet cuts are served with a fat edge,  
as we prefer the meat to be cooked with its own fat.  
If this is not desired, please inform the waiter.

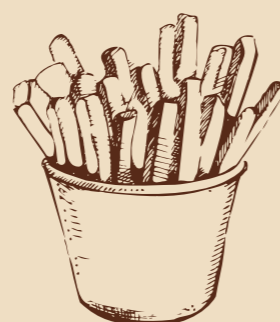
### Saucer

Bearnaise sauce 29,-  
Mushroom sauce 29,-  
Pepper sauce 29,-  
Garlic butter 23,-



### Sides

Steak fries 49,-  
Skinny fries 49,-  
Rösti potatoes 49,-  
Homemade mashed potatoes 59,-  
Pommes Anna 59,-  
Fried onion rings 45,-



**Spice up  
your fries**

With parmesan  
or truffle salt

+19,-

### Carnish

Vegetables of the season 49,-  
Sautéed mushrooms 39,-  
Vegetable Wok Mix 45,-  
Coleslaw 35,-  
Salad Mix 59,-

