

MEAT & MORE

FOR THE LOVE OF BEEF & GOOD TIMES

Sandwiches (+ gluten-free bread €1,-)

Beef	€12
Bavette, mushrooms, BBQ sauce	
Carpaccio	€9
Black Angus, Parmesan cheese	
Salmon	€9
Cream cheese, capers, cucumber	
Chicken	€9
Chicken thigh, cheddar, jalapeños	
Kroket	€9
Mustard, fries	
Caprese	€9
Mozzarella, tomato, basil	
Ham	€9,5
Warm ham, honey-mustard	
Goatcheese	€9
Honey, walnuts	
Grilled Vegetables	€9
Hummus, vegetarian	

Twelve O'clock!

Kroket, Caprese Sandwich & Soup €12,5

Salads

Parma	€11
Parmaham, Parmesan cheese, balsamic	
Burrata	€11
Tomato, pesto oil	
Salmon	€11
Avocado, olives, walnuts, crayfish	
Carpaccio	€11
Black Angus, Parmesan cheese	
Hummus	€11
Grilled vegetables, vegetarian	

Saté

Chicken Saté €17,5
Fries, atjar, crackers

Fried Egg / Omelet

Meat	€10,5
Warm ham, bacon, onion	
Maria	€9
Young matured cheese, onion, parsley	
Mushroom	€10,5
Mushrooms, bacon, young matured cheese	

Burgers (+ fries €3,-)

Fillet Steak	€17
Steakburger, cheddar	
Meat	€13
Bacon, truffle, mushrooms	
Maria	€13
Salsa sauce, cheddar, tomato	
BBQ	€13
Pickles, peppers, cheddar, BBQ sauce	
Chicken	€13
Mozzarella, tomato, pesto	
Vega	€13
Vegetarian, salsa sauce, nachos	

Panini

Chicken	€9
Chicken thigh, cheddar, jalapeños	
Caprese	€7
Mozzarella, tomato, basil	
Ham / Cheese	€7
<u>Nachos</u>	
Beef	€9,5
Chicken	€9,5
Vegetarian	€7

Adres: Mariastraat 8, 3511 LP Utrecht Mail: info@meatandmore.nl

Tel.: 030 233 26 58 Open: 12PM - 12 AM

www.meatandmore.nl

MEAT & MORE

FOR THE LOVE OF BEEF & GOOD TIMES

Appetizers

Bread & Butter And some tapenade	€6
Bread & Hummus With crispy chickpeas	€7
Olives Parsley, garlic	€5
Edamame With black sesame	€5
Meat & More A selection of meats and bites	€16,5
Bruschetta Mediterranean	€8
Salmon-bonbon with Crayfish Tasty and refined	€9
Oysters 3 pieces, Fines de Claire No. 3	€9
Parma Ham per 100 gr.	€10
Iberico Ham per 50 gr.	€15
Wagyu Varying pieces per 100 gr.	€27,5

Burgers (bio-bread)

Fillet Steak Steakburger, cheddar	€20
Meat Bacon, truffle, mushrooms	€16
Maria Cheddar, salsa sauce	€16
BBQ Pickles, peppers, cheddar, BBQ saus	€16
Chicken Mozzarella, pesto	€16
Vegetarian Vegetarian, salsa sauce, nachos	€16

Side Dishes

Corn on the cob	€5
Truffle risotto	€6
Grilled courgette with goat cheese	€5
Classic salad	€6
Spinach salad with Parmesan cheese	€6

Starters

Carpaccio (+ duckliver €3,-) Black Angus, Parmesan cheese	€13
Trio of Carpaccio Black Angus fillet steak, ribeye & bresaola	€13,5
Bresaola Carpaccio Salted beef, goat cheese	€12
Steak Tartare Raw beef, fillet steak	€14
Insalata Caprese Buffalo mozzarella, tomato, basil	€12,5
Three Prawns Samphire, tomato	€13
Burrata With roasted tomato	€13
Tuna Tataki With wakame and sesame	€13
Soup of the Day Vegetarian, toast	€8

Main Courses

Duck Breast Red winesauce, grilled vegetables	€24,5
Carré of Lamb 450 gr. Chimichurri, puffed garlic	€38
Surf & Turf Fillet steak, prawns, crayfish	€33
Salmon Grilled, crayfish	€25,5
Tunasteak Samphire, tomato, mango chutney	€25,5
Truffle Risotto Burrata, mushrooms	€22
Chicken & More Chicken thigh, mozzarella	€22,5

Cauliflower and broccoli in cheesesauce	€6
Grilled fennel	€5
Green asparagus in ham	€6
Mushrooms in garlic butter	€5
Mix of grilled vegetables	€10



MEAT & MORE

FOR THE LOVE OF BEEF & GOOD TIMES

Dry-aged special

We dry our Irish beef in the restaurant to reach the best possible meat flavour we can get. Like the farmers used to do before our time, age the meat for several weeks in a barn to lose at least 15% of its weight. We control the climate for our meat so it has the potential to age for 120 days.

	Prices per 100 gr
Dry-aged Entrecôte Starting from 300 grams	€11
Dry-aged Rib Eye Starting from 300 grams	€11
Dry-aged Côte de Boeuf Starting from 600 grams	€11
Dry-aged Tomahawk Starting from 800 grams	€11

Our dry-aged steaks are perfect for sharing.

Wet-aged Argentinian Premium Black Angus

Our meat from Argentina is from the Black Angus breed. The bulls wander the flat pampas which gives them a varied diet. While the meat is low on fat, it definitely is the most juicy meat you can get. We always keep our Argentinian meat vacuum packed and on low temperatures so the muscle breaks down for optimal tenderness.

	200 gr	300 gr	400 gr	+100 gr
Rumpsteak Lean and clean	€17	€23	€29	€6
Entrecôte Full of flavour	€24	€32	€40	€8
Rib Eye Marbled and juicy	€24	€32	€40	€8
Fillet Steak Incredibly tender	€28	€38	€48	€10
Bavette Something different	€24	€32	€40	€8

Wagyu Selection

Wagyu per 100 grams Starting at 200 grams, varying pieces	€27,5
---	-------

Meat Selection

Double meat 300 grams Fillet steak, WA Entrecôte	€35
Triple meat 450 grams Fillet steak, WA Entrecôte, Rumpsteak	€41

Our sauces: Red wine, Pepper, Mushroom, Chimichurri, Garlic Butter €2

Adres: Mariastraat 8, 3511 LP Utrecht Mail: info@meatandmore.nl

Tel.: 030 233 26 58 Open: 12PM - 12 AM

www.meatandmore.nl



/MEATANDMOREUTRECHT



/MEATANDMOREUTRECHT

MEAT & MORE

FOR THE LOVE OF BEEF & GOOD TIMES

Desserts

Tiramisu €8
Amaretto, vanilla ice cream

Chocolate Fondant €8
Belgian dark chocolate

Apple Pie €8
Vanilla ice cream, cinnamon

Cheesecake €8
Lemon and lime

Grilled Pineapple €8
Vanilla ice cream

Crème Brûlée €8
Vanilla ice cream

Cheeseplatter €12,5
Selection from the market

Sorbet Ice Cream €8
Fresh and fruity

Espresso Martini €9

Scroppino €9

Whisky

Jameson €5

Jack Daniels €6

Johnny Walker Red Label €6

Johnny Walker Black Label €7

Glenfiddich €7

Ardbeg 10 €10

Glenmorangie Necta D'or €12

Cognac

Hennesy VS €7

Courvoisier VSOP €7

Remy Martin VSOP €7

Calvados €6

Ansac XO €10

Coffee

Espresso €2,5

Double espresso €3,5

Coffee €3

Cappuccino €3

Macchiato €3

Latte macchiato €3

Cortado €3

Tea €3

Fresh mint tea €3,5

Fresh ginger tea €3,5

Special coffee €8

Irish / Spanish / Italian / Meat & More Special

Bonbon €2

Licors

Licor 43 €5

Grand Marnier €5

Cointreau €5

Baileys €5

Tia Maria €5

Sambuca €5

Amaretto €5

Limoncello €5

D.O.M Benedictine €5

Frangelico €5

Port, Sherry & Vermouth

White port €5

Red port €5

Martini white €5

Martini red €5

Tenido Sherry dry €5

Valdespino El Candado PX Sherry €6

MEAT & MORE

FOR THE LOVE OF BEEF & GOOD TIMES

Menu €28,50

Insalata Caprese
Buffalo mozzarella, tomato, basil

Rumpsteak 200 grams
Potatoes or fries

Cheesecake
Lemon & lime

Menu €35

Carpaccio
Black Angus, Parmesan cheese

WA Entrecôte 200 grams
Potatoes or fries

Tiramisu
Amaretto, vanille ice cream

Menu €47,50

Meat & More
Selection of meats and bites

Carpaccio / Steak tartare
Black Angus, Parmesan cheese / Raw beef, fillet steak

Fillet Steak 200 grams / **DA Entrecôte** 250 grams
Potatoes or fries

Chocolate Fondant
Belgian dark chocolate

Our sauces: Red wine, Pepper, Mushroom, Chimichurri, Garlic Butter €2

