

## DALLMAYR CLASSICS

12:00 – 17:30 hrs

LOBSTER CREAM SOUP ..... 18,50

### DALLMAYR BOUILLABAISSE

Atlantic fish and seafood in a root vegetable stock  
with saffron and herb baguette ..... 22,00

SHRIMPS COCKTAIL with fresh dill ..... 17,50

### SALMON SPECIALITIES

Gravad Lax finely pickled, mild smoked salmon,  
strong smoked salmon, salmon tartare with dill,  
cream horseradish, mustard-dill sauce, butter and toast<sup>2</sup> ..... 28,50

### HALF LOBSTER THERMIDOR

with light mustard cream, mushrooms and herb mousseline  
au gratin, basmati rice ..... 65,00

### DALLMAYR SALAD

Grilled aubergine, feta, fig, cherry tomatoes,  
rocket and radicchio salad, roasted pine nuts,  
white balsamic dressing ..... 19,50

### DALLMAYR BOWL (vegan)

Quinoa, oyster mushrooms teriyaki, Chinese cabbage in chilli marinade,  
avocado cream, pointed pepper, mango, cashew nuts,  
mango-passion fruit dressing ..... 19,50

### SELECTION OF AFFINATED CHEESES

Reblo cremoso Piemont, buffalo milk camembert,  
Allgäuer Alpenwiesen cheese, Fourme d'Ambert AOC,  
grapes, fig mustard, quince jam, walnuts, hay milk butter  
and bread basket ..... 21,50

CRÈME BRÛLÉE ..... 9,50

PLEASE ALSO NOTE OUR  
PÂTISSERIE OFFER FROM THE SHOWCASE  
OR ASK OUR SERVICE STAFF.

## OYSTERS

from 3 piece

FINES DE CLAIRE NO. 2 ..... 4,20

GILLARDEAU NO. 2. .... 7,50

## CAVIAR

### SIBERIAN MALOSSOL CAVIAR SIGNATURE

#### SELECTION DALLMAYR, GERMANY

10 g ..... 30,00

50 g ..... 130,00

100 g ..... 245,00

## SMALL BISTRO DISHES

12:00 – 17:30 hrs

### SALMON TARTARE

with mustard-dill sauce, avocado and apple ..... 23,50

### PASTA

King prawns, tagliatelle, lobster cream sauce ..... 28,50

### VITELLO TONNATO

thinly sliced veal with tuna sauce and caper apples ..... 20,50

### CAESAR'S SALAD

Romana lettuce hearts, corn poulard, Caesar's dressing,  
crispy Bacon ..... 21,50

### VEAL PATTIES

mashed potatoes, glazed vegetables ..... 25,50

### BEEF TARTARE

cut by hand, with fried quail egg and roasted Parisienne ..... 23,50

### VEGETARIAN TARTARE

Beet, mushrooms, peppers, chive mayonnaise ..... 20,50

## SOFT DRINKS

GEROLSTEINER MINERAL WATER ..... BTL. 0,25L 3,20  
medium or natural ..... BTL. 0,75L 7,50

FRESHLY SQUEEZED ORANGE JUICE ..... GL. 0,25L 6,50

FRESHLY SQUEEZED PINK GRAPEFRUIT JUICE ..... GL. 0,25L 6,50

### PREMIUM KOHL JUICES FROM SOUTH TYROL

Mountain apple juice Rubinette ..... BTL. 0,20L 4,50

Mountain apple juice & blueberry ..... BTL. 0,20L 4,50

Mountain apple juice & apricot ..... BTL. 0,20L 4,50

### SCHWEPPES

Tonic Water, Bitter Lemon, Ginger Ale ..... BTL. 0,20L 3,50

COCA COLA / COLA ZERO ..... BTL. 0,20L 3,50

FANTA, SPRITE ..... BTL. 0,20L 3,50

### HOMEMADE LEMONADE

Sicilian lemon ..... GL. 0,40L 4,50

Elderberry-cassis ..... GL. 0,40L 4,50

## BEER

HOFBRÄU HELLES DRAUGHT BEER ..... GL. 0,30L 4,00

BITBURGER PREMIUM PILS / OR ALCOHOL FREE ..... BTL. 0,33L 4,00

ERDINGER WHEAT BEER / OR ALCOHOL FREE ..... BTL. 0,33L 4,00

## SPARKLING

CHAMPAGNE DALLMAYR ..... GL. 0,10L 15,50  
Premier Cru Brut ..... BTL. 0,375L 45,00  
..... BTL. 0,75L 85,00  
..... BTL. 1,5L 160,00

CHAMPAGNE DALLMAYR ..... GL. 0,10L 17,50  
Brut Rosé ..... BTL. 0,75L 95,00  
..... BTL. 1,5L 180,00

CHAMPAGNE BOLLINGER  
SPÉCIAL CUVÉE BRUT ..... BTL. 0,75L 120,00

CHAMPAGNE BOLLINGER BRUT ROSÉ ..... BTL. 0,75L 140,00

DALLMAYR MEISTERCUVÉE ..... GL. 0,10L 8,50  
Riesling sparkling wine, bottle fermentation ..... BTL. 0,375L 26,00  
Palatinate, Germany ..... BTL. 0,75L 45,00

## WHITE WINE

2021 GRÜNER VELTLINER FEDERSPIEL  
"Ried Obere Point" ..... GL. 0,10L 5,50  
Family Piewald, Wachau, Austria ..... BTL. 0,75L 36,00

2022 RIESLING  
Winery Wagner Stempel ..... GL. 0,10L 5,50  
Quality wine Rheinhessen, Germany ..... BTL. 0,75L 36,00

2021 CHARDONNAY SL\*\*\*  
Winery Alexander Laible ..... GL. 0,10L 5,90  
Quality wine Baden, Germany ..... BTL. 0,75L 39,00

2021 SANCERRE BLANC AC ..... GL. 0,10L 6,90  
„Cuvée Genèse“ ..... BTL. 0,375L 25,00  
Jean Max Roger, Loire, France ..... BTL. 0,75L 43,00

## ROSÉ WEIN

2022 ROSATO TOSCANA IGT  
Poggio Nibbiale ..... GL. 0,10L 5,50  
Tuscany, Italy ..... BTL. 0,75L 36,00

## RED WINE

2021 "CYNTHIA" – Dallmayr wine of the year 2024  
Bodegas Martínez Lacuesta ..... GL. 0,10L 5,50  
La Rioja, Spanien ..... BTL. 0,75L 36,00

2018 CHÂTEAU PIERRAIL ..... GL. 0,10L 7,90  
Bordeaux, France ..... BTL. 0,75L 48,00

Information about ingredients in our dishes that may cause allergies or intolerances, please ask our service staff for more information. All prices in Euro, incl. service & VAT.

## LUNCH MENU

12:00 – 14:30 hrs

### STARTER

...

### MAIN COURSE

...

### DESSERT

MENU 2 COURSES . . . 33,50

MENU 3 COURSES . . . 38,50

---

### TARTARE TRIS

Salmon tartare | Beef tartare | Vegetarian tartare

28,50

---

### APERITIF

#### ITALICUS

Italicus Rosolio di Bergamotto Liqueur,

Dallmayr Sparkling, Soda ..... GL. 0,20L 9,50

#### PAMPELLE SPRITZ

Pampelle Ruby L' Apéro, Dallmayr Sparkling, Soda GL. 0,20L 9,50

#### PAMPELLE TONIC

Pampelle Ruby L' Apéro, Tonic Water ..... GL. 0,30L 9,50

#### BELLINI

White peach purée, Dallmayr Sparkling ..... GL. 0,10L 9,50

#### APEROL SPRITZ

Aperol, Dallmayr Sparkling, Soda ..... GL. 0,20L 9,50

#### MATTEI SPRITZ

Mattei, Italicus, Tonic Water Mediterranean,

Fresh Grapefruit & Mint ..... GL. 0,20L 11,50