



**APERITIF
CHAMPAGNE**

CHAMPAGNE DALLMAYR
PREMIER CRU BRUT 0,1L ... 15,5

CHAMPAGNE DALLMAYR
PREMIER CRU BRUT ROSÉ 0,1L ... 17,5

CHAMPAGNE DALLMAYR
GRAND CRU MILLÉSIME 2017
BLANC DE BLANCS BRUT 0,1L ... 19,5

CHAMPAGNE ROGER COULON
PREMIER CRU „L'HOMMÉE“
EXTRA BRUT 0,1L ... 24,5

CAVIAR

OSSETRA IMPERIAL CAVIAR, GERMANY
 50 g 185
 100 g 355

BELUGA DI VENETO CAVIAR
 SELECTION DALLMAYR, ITALY
 50 g 270
 100 g 520

CAVIAR – BLINI
 10 g Ossetra Imperial – Crème fraîche 45
 10 g Beluga di Veneto – Crème fraîche 55

CAVIAR SELECTION
 10 g Beluga di Veneto
 10 g Ossetra Imperial
 10 g Alaska Wild Salmon Caviar
 Crème fraîche and Blinis 110

OYSTERS (FROM 3 PIECES)

FINES DE CLAIRE NO. 2 4,2
 IRISH MOR NO. 2 6,2
 PERLE BLANCHE NO. 2 7
 GILLARDEAU NO. 2 7,5

SEAFOOD PLATTER FOR 2 PERSONS

WITH OYSTERS, WILD CAUGHT SHRIMPS,
 50G SIBERIAN MALOSSOL CAVIAR, LOBSTER,
 KING CRAB LEG, SEAFOOD SALAD,
 BLACK TIGER PRAWNS, SAUCE ROUILLE,
 TUNA TATAKI, SHRIMPS COCKTAIL,
 SALMON BOUCHÉES, ALGAE SALAD

PER PERSON: 130 WITHOUT CAVIAR • 210 WITH CAVIAR

STARTERS

CARROT
 Stracciatella – Vadouvan – Blood Camphor 18,5

DALLMAYR SHRIMPS COCKTAIL
 Shrimps – Cocktail Sauce – Lemon 19,5

TUNA TATAKI
 Thai Cucumber Salad - Crème Fraîche - Red Onion 26,5

SALMON³ Gravad Lax Tartar – Double Smoked
 Salmon – Scottish Smoked Salmon – Honey Mustard
 Sauce – Creamed Horseradish 27,5

BEEF TARTAR (Asia Style)
 Radish – Wasabi – Coriander 23,5
 (Add on 10g Ossetra Imperial Caviar +45)

MAINS

BOUILLABAISSÉ BAR&GRILL
 Atlantic Fish – Scallop – Prawn –
 Vegetables – Lemon – Tarragon 29,5

SALMON TROUT
 Wild Garlic Gremolata 31,5

COD
 Lemon-Thyme Dip 34,5

FRENCH BREST OF GUINEA FOWL
 Miso-Peanut 28,5

BAVARIAN FILLET OF BEEF (180G)
 Café de Paris Butter 41

ADD ONS

POTATO FOAM 7

RED BEET HUMMUS
 Pointed Cabbage - Parsley 7

WILD HERB SALAD 7,5

EGGPLANT
 Anchovy – Pomegranate - Parsley 8

GREEN ASPARAGUS
 Peach – Dandelion 8,5

SAUCES

POMMERY MUSTARD JUS 5,5

CRUSTACEAN FOAM 5,5

SAUCE BÉARNAISE 5,5

NUT BUTTER 5,5

SWEETS & CHEESE

CAPPUCCINO BAR&GRILL
 Nougat - Espresso – Crunch 11,5

SEMOLINA CAKE
 Baileys – Cantuccini – Orange 12,5

CHEESE
 4 Kinds of Cheese
 Grapes – Pear Mustard 17,5

ICE CREAM & SORBET
 Coconut – Pistachio
 Orange – Sour Cherry-Cranberry..... 4

Sorbet infused with
 Champagne Dallmayr Premier Cru Brut..... 10,5

WHITE WINE

2022 STAHL SILVANER EDITION DALLMAYR
 Weingut Stahl – Franconia – Germany
 GLASS 0,1L 8,5
 MAGNUM 1,5L 98

2017 WACHENHEIMER RIESLING „R“
 Weingut Dr. Bürklin-Wolf – Pfalz – Germany
 GLASS 0,1L 10,5
 MAGNUM 1,5L 125

2021 POUILLY FUMÉ AC „ELISA“
 Domaine Jonathan Pabiot - Loire - France
 GLASS 0,1L 11,5
 MAGNUM 1,5L 135

2019 CHABLIS PREMIER CRU AC
 “FOURCHAUME”
 Domaine Nathalie & Gilles Fèvre - Chablis - France
 GLASS 0,1L 12,5
 MAGNUM 1,5L 150

ROSÉ WINE

2022 AL POSTO DEI FIORI
 Agricola Le Pianelle – Piemonte – Italy
 GLASS 0,1L 8,5
 MAGNUM 1,5L 98

RED WINE

2019 „LE CUPOLE DI TRINORO“ ROSSO
 TOSCANA IGT
 Tenuta di Trinoro – Toscana - Italy
 GLASS 0,1L 12,5
 BOTTLE 0,75L 75

2018 „KLINGENBERGER“ SPÄTBURGUNDER
 Weingut Fürst – Franconia - Germany
 GLASS 0,1L 13,5
 BOTTLE 0,75L 150

NON ALCOHOLIC BEVERAGES

AQUA MONACO MEDIUM
 0,33L 3,5
 0,75L 8

AQUA MONACO STILL
 0,33L 3,5
 0,75L 8

AQUA MONACO 0,23L 4
 Tonic¹⁰, Hot Ginger, Bitter Lemon¹⁰, Ginger Ale

SANPELLEGRINO 0,2L 4
 Limonata¹, Aranciata¹

COCA COLA^{1,9} 0,2L 3,5
 COCA COLA ZERO^{1,9,13,14} 0,2L 3,5

HOMEMADE LEMONADE
 “GRILLED LEMON” 0,4L 6

LONGDRINKS

GIN TONIC, VODKA LEMON,
 MUNICH MULE 16,5

BEER

GIESINGER
 HELL 0,33L 5
 PILS 0,33L 5
 NON-ALCOHOLIC 0,33L 5

DALLMAYR HOT BEVERAGES

CAFÉ CRÈME 3,9
 ESPRESSO BARISTA 3,2
 CAPPUCCINO 4,5
 LATTE MACCHIATO 5,2
 CAFÉ AU LAIT 4,9



PLEASE ASK FOR OUR SEPARATE WINE LIST

YOU MAY OBTAIN INFORMATION ABOUT INGREDIENTS USED IN OUR DISHES,
 WHICH CAN CAUSE ALLERGIES OR INCOMPATIBLNESS, FROM OUR SERVICE STAFF.

1 - CONTAINS FOOD COLORING · 9 CONTAINS COFFEINE · 10 - CONTAINS QUININE
 13 - CONTAINS SWEETENER · 14 CONTAINS PHENYLALANINE
 ALL PRICES IN EURO, INCL. SERVICE AND TAXES