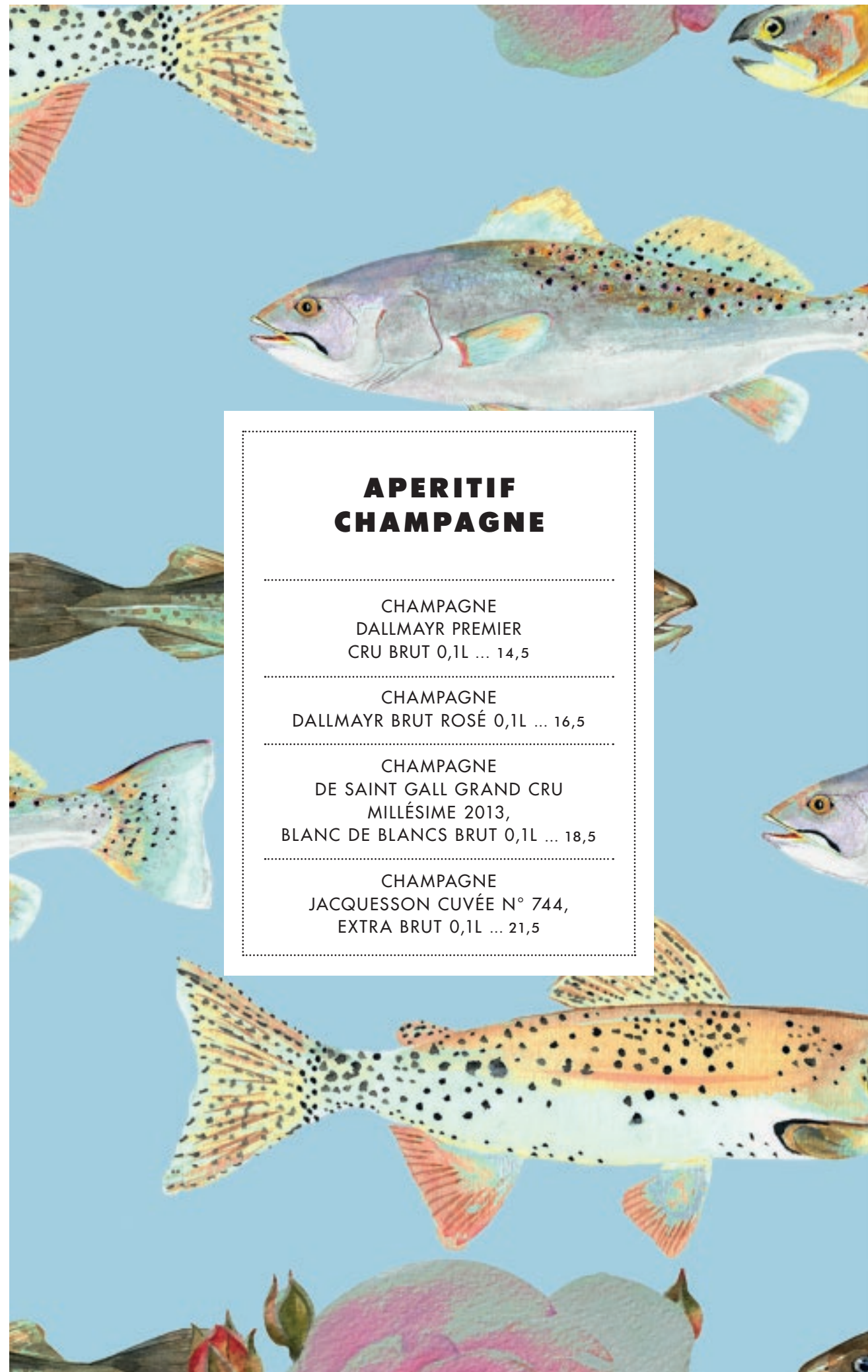




BAR
&
GRILL



APERITIF CHAMPAGNE

CHAMPAGNE
DALLMAYR PREMIER
CRU BRUT 0,1L ... 14,5

CHAMPAGNE
DALLMAYR BRUT ROSÉ 0,1L ... 16,5

CHAMPAGNE
DE SAINT GALL GRAND CRU
MILLÉSIME 2013,
BLANC DE BLANCS BRUT 0,1L ... 18,5

CHAMPAGNE
JACQUESSON CUVÉE N° 744,
EXTRA BRUT 0,1L ... 21,5

CAVIAR

SIBERIAN MALOSSOL CAVIAR SIGNATURE SELECTION DALLMAYR, GERMANY	
50 g	130
100 g	245

OSSETRA IMPERIAL CAVIAR, GERMANY	
50 g	165
100 g	310

CAVIAR – BLINI	
10 g Siberian Malossol – Crème fraîche	30
10 g Ossetra Imperial – Crème fraîche	38

CAVIAR SELECTION	
10 g Siberian Malossol, 10 g Ossetra Imperial, 10 g Alaska Wild Salmon Caviar, Crème fraîche and Blinis	85

OYSTERS

FINES DE CLAIRE NO. 2	3,9
IRISH MOR NO. 2	5,9
GILLARDEAU NO. 2	6,9
TARBOURIECH 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: 105 WITHOUT CAVIAR • 165 WITH CAVIAR

STARTERS

OX HEART TOMATO	
Burratina – Pistachio	15,5

DALLMAYR SHRIMPS COCKTAIL	
Shrimps – Cocktail Sauce – Lemon	17,5

OCTOPUS	
Pea - BBQ - Affila	21,5

SALMON ³ Gravad Lax Tartar – Double Smoked Salmon – Irish Smoked Salmon – Honey Mustard Sauce – Creamed Horseradish	22,5
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TUNA TATAKI	
Melon – Passepierre – Shiso	22,5

BEEF TARTAR (Asia Style)	
Radish – Wasabi – Coriander	19,5
(Add on 10g Ossetra Imperial Caviar	+38)

SOUP

BOUILLABAISSÉ BAR&GRILL	
Atlantic Fish – Scallop – Prawn – Vegetables – Lemon – Tarragon	24,5

MAINS

PIKE PERCH	
Lentil – Cumin	28,5

SEA CHAR	
Yellow Tomato – Lemon	32,5

BAVARIAN ENTRECÔTE (280G)	34,5
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ADD ONS

POTATO FOAM	5
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WILD HERBS SALAD	6,5
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EGGPLANT	
Feta – Tomato	7

MIXED VEGETABLES	7,5
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SAUCES

PORT WINE JUS	4,5
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CRUSTACEAN FOAM	4,5
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SAUCE BÉARNAISE	5
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SWEETS & CHEESE

BERRIES	
Sour Cream – Pecan Nut	9,5

PEACH TARTELETTE	
Pistachio - Rosemary	10,5

CHEESE	
4 Kinds of Cheese	
Grapes – Apricot-Almond Mustard	14,5

ICE CREAM & SORBET	
Sour Cream – Blood Peach	
Strawberry – Coco Tropical	3

WHITE WINE

2019 STAHL SILVANER EDITION DALLMAYR	
Weingut Stahl - Franken - Germany	
GLASS 0,1L	7,5
MAGNUM 1,5L	90

2016 RIESLING ALTE REBEN	
Weingut Markus Molitor – Mosel – Germany	
GLASS 0,1L	9,5
MAGNUM 1,5L	110

2020 POUILLY FUMÈ AC „PRÉLUDE“	
Domaine Jonathan Pabiot - Loire - France	
GLASS 0,1L	9,5
MAGNUM 1,5L	110

2018 CHABLIS PREMIER CRU AC	
Domaine Nathalie & Gilles Fèvre - Chablis - France	
GLASS 0,1L	10,5
MAGNUM 1,5L	125

ROSÉ WINE

2021 „ROSALIE“	
Weingut Bernhard Ott – Wagram – Austria	
GLASS 0,1L	8,5
MAGNUM 1,5L	95

RED WINE

2016 CATULLO VALPOLICELLA RIPASSO	
Weingut Bertani – Veneto – Italy	
GLASS 0,1L	12,5
BOTTLE 0,75L	75

2015 CHÂTEAU DE SAINT COSME	
Gigondas - Rhône - France	
GLASS 0,1L	14,5
BOTTLE 0,75L	85

NON ALCOHOLIC BEVERAGES

AQUA MONACO MEDIUM	
0,33L	3,5
0,75L	7

AQUA MONACO STILL	
0,33L	3,5
0,75L	7

AQUA MONACO 0,23L	3,5
Tonic ¹⁰ , Hot Ginger, Bitter Lemon ¹⁰ , Ginger Ale	

SANPELLEGRINO 0,2L	4
Limonata ¹ , Aranciata ¹	

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	5

LONGDRINKS

GIN TONIC, VODKA LEMON, MUNICH MULE	14,5
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BEER

GIESINGER	
HELL 0,33L	4
PILS 0,33L	4
BITBURGER NON-ALCOHOLIC 0,33L	3,5

DALLMAYR HOT BEVERAGES

CAFÉ CRÈME	3,7
ESPRESSO BARISTA	2,9
CAPPUCCINO	3,9
LATTE MACCHIATO	4,7
CAFÉ AU LAIT	4,7



PLEASE ASK FOR OUR SEPERATE 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