

DALLMAYR CLASSICS

12:00 – 17:30 hrs

LOBSTER CREAM SOUP	11,50
DALLMAYR BOUILLABAISSE Atlantic fish and seafood in a root vegetable stock with saffron and herb baguette	18,50
SHRIMPSCOCKTAIL with fresh dill	15,50
SALMON SPECIALITIES Gravad Lax finely pickled, mild smoked salmon, strong smoked salmon, salmon tartare with dill, cream horseradish ⁵ , mustard-dill sauce, butter and toast ²	25,50
DALLMAYR SALAD Buffalo mozzarella, sun-ripened date tomatoes, rocket salad, grilled aubergine, giant white beans, caramelised radicchio, dark balsamic dressing and croûtons	17,50
HALF LOBSTER THERMIDOR with light mustard cream, mushrooms and herb mousseline au gratin, basmati rice	45,00
SELECTION OF AFFINATED CHEESES Robiola Fresca Di Capra, Tegernsee hay-milk Camembert, Comté, Bleu de Auvergne with fresh grapes, fig mustard, walnuts, apricot and rosemary baguette and hay-milk butter	18,50
CRÈME BRÛLÉE	8,50

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

OYSTERS

from 3 piece

FINES DE CLAIRE NO. 2	3,80
GILLARDEAU NO. 2.	6,50

CAVIAR

OSSETRA IMPERIAL CAVIAR, Germany	
50 g	155,00
100 g	300,00
CAVIAR BLINI with 10 g Ossetra Imperial Caviar and crème fraîche	35,00

SMALL BISTRO DISHES

12:00 – 17:30 hrs

DALLMAYR VINTAGE SARDINES 2017 2018 marinated in high quality olive oil, served with roasted garlic parisienne	17,50
VITELLO TONNATO thinly sliced veal with tuna sauce and caper apples	18,50
SALMON TARTARE with mustard-dill sauce, avocado and apple	19,50
BEEF TARTARE cut by hand, with fried quail egg and roasted Parisienne	18,50
BREAST OF CORN POULARD Romana lettuce hearts, Caesar's dressing, crispy Bacon ^{2,3}	19,50
QUICHE LORRAINE	14,50
BUDDHA BOWL (vegan) Lupine, edamame, beetroot hummus, smoked tofu, avocado, pomegranate, mango, cashews, mango-lime chilli dressing	15,50
ANTIPASTI grilled courgettes, pepperonata, olives, parmesan cheese	14,50

SOFT DRINKS

GEROLSTEINER MINERAL WATER	BTL. 0,25L	2,80
medium or natural	BTL. 0,75L	7,00
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 ¹⁰ , Bitter Lemon ¹⁰ , Ginger Ale ¹	BTL. 0,20L	3,20
COCA COLA ^{1,9} / COLA ZERO ^{1,9,13,14}	BTL. 0,20L	3,20
FANTA ^{1,3} , SPRITE	BTL. 0,20L	3,20
HOMEMADE LEMONADE		
Sicilian lemon	GL. 0,40L	4,50
Elderberry-cassis	GL. 0,40L	4,50

BEER

HOFBRÄU HELLES DRAUGHT BEER	GL. 0,30L	3,50
BITBURGER PREMIUM PILS / OR ALCOHOL FREE	BTL. 0,33L	3,50
ERDINGER WHEAT BEER / OR ALCOHOL FREE	BTL. 0,33L	3,50

SPARKLING

CHAMPAGNE DALLMAYR	GL. 0,10L	13,50
Premier Cru Brut	BTL. 0,375L	39,50
.....	FL. 0,75L	79,00
CHAMPAGNE DALLMAYR	GL. 0,10L	15,50
Brut Rosé	BTL. 0,75L	89,00
CHAMPAGNE BOLLINGER SPECIAL CUVÉE BRUT	BTL. 0,75L	135,00
CHAMPAGNE BOLLINGER ROSÉ	BTL. 0,75L	175,00
2018 DALLMAYR MEISTERCUVÉE	GL. 0,10L	7,50
Riesling sparkling wine, bottle fermentation	BTL. 0,375L	24,50
Palatinate, Germany	BTL. 0,75L	45,00

WHITE WINE

2019 GRÜNER VELTLINER FEDERSPIEL "Ried Obere Point"	GL. 0,10L	4,90
Family Piewald, Wachau, Austria	BTL. 0,75L	33,00
2018 SCHIEFERSTEIL RIESLING	GL. 0,10L	5,50
M. Molitor, quality wine Mosel, Germany	BTL. 0,75L	35,00
2019 SANCERRE BLANC AC	GL. 0,10L	6,90
„Cuvée Genèse“	FL. 0,375L	25,00
Jean Max Roger, Loire, France	BTL. 0,75L	43,00
2017 POUILLY FUISSÉ AOP „LES RAIDILLONS“ Domaine Giroux, Burgundy, France	BTL. 0,75L	69,00
2018 PULIGNY-MONTRACHET PREMIER CRU AC „Les Folatières“, Domaine S. Magnien, Burgundy, France	BTL. 0,75L	199,00

RED WINE

2018 „COSTIERA“ VENETO ROSSO IGT	GL. 0,10L	4,90
Inima, Veneto, Italy - <i>Dallmayr Wine of the Year</i> -	BTL. 0,75L	29,50
2015 CHÂTEAU PATACHE D' AUX	GL. 0,10L	7,50
Médoc AC, Bordeaux, France	BTL. 0,75L	48,00
2014 AMARONE DELLA VALPOLICELLA CLASSICO DOP „Terre di San Zenò“ Corteforte, Veneto, Italy	BTL. 0,75L	89,00
2016 CHÂTEAUNEUF-DU-PAPE ROUGE AC "L' Avenue", Château de Vaudieu Côtes du Rhône, France	BTL. 0,75L	189,00

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.

1 = with colouring 2 = with preservative 3 = with antioxidant
4 = contains flavouring 5 = sulphurised 7 = with phosphate
9 = contains caffeine 10 = contains quinine 13 = contains sweetener(s)
14 = contains phenylalanine

LUNCH MENU

12:00 – 14:30 hrs

STARTER

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MAIN COURSE

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DESSERT

MENU 2 COURSES . . . 26,50
MENU 3 COURSES . . . 31,50

IN ADDITION TO THE LUNCH MENU, PLEASE NOTE
ALSO OUR PLAT DU JOUR ON THE BLACKBOARD.

APERITIF

ITALICUS

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

PAMPELLE SPRITZ

Pampelle Ruby L' Apéro¹, Dallmayr Sparkling, Soda GL. 0,20L 9,50

PAMPELLE TONIC

Pampelle Ruby L' Apéro¹, Tonic Water¹⁰ GL. 0,20L 9,50

BELLINI

White peach purée, Dallmayr Sparkling GL. 0,10L 8,50

APEROL SPRITZ

Aperol^{1,10}, Dallmayr Sparkling, Soda GL. 0,20L 8,50

HUGO

Elderflower syrup², Dallmayr Sparkling, Soda GL. 0,20L 8,50

VAUX TRÄUBLEIN (alcohol free) FL. 0,20L 7,50