

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 toast² 28,50

HALF LOBSTER THERMIDOR

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

DALLMAYR SALAD

Rocket, radicchio, Picandou, redcurrants, roasted almonds,
croutons, cocktail tomatoes and basil dressing 19,50

DALLMAYR BOWL (vegan)

Quinoa, edamame, pomegranate seeds, rocket,
sesame cucumber, avocado cream, cashew nuts
and mango chilli dressing 22,50

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 4,60

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, fettuccine, 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 26,50

BEEF TARTARE

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

SWEET POTATO

baked with feta cheese, chickpeas, edamame, pine nuts,
cashew nuts, sun-dried tomatoes, herb yoghurt
and spinach salad with pomegranate seeds, mango chilli dressing 22,50

SOFT DRINKS

SAN PELLEGRINO / ACQUA PANNA BTL. 0,25L 3,50
SAN PELLEGRINO / ACQUA PANNA BTL. 0,75L 8,50

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

SCHWEPES

Tonic Water, Bitter Lemon, Ginger Ale BTL. 0,20L 3,80

COCA COLA / COLA ZERO BTL. 0,20L 3,80
FANTA, SPRITE BTL. 0,20L 3,80

HOMEMADE LEMONADE

Sicilian lemon GL. 0,40L 5,50
Elderberry-cassis GL. 0,40L 5,50

BEER

HOFBRÄU HELLES DRAUGHT BEER GL. 0,30L 4,50
BITBURGER PREMIUM PILS / OR ALCOHOL FREE BTL. 0,33L 4,50
ERDINGER WHEAT BEER / OR ALCOHOL FREE BTL. 0,33L 4,50

SPARKLING

CHAMPAGNE DALLMAYR GL. 0,10L 16,50
Premier Cru Brut BTL. 0,375L 49,00
..... BTL. 0,75L 95,00
..... BTL. 1,5L 170,00

CHAMPAGNE DALLMAYR GL. 0,10L 18,50
Brut Rosé BTL. 0,75L 105,00
..... BTL. 1,5L 195,00

CHAMPAGNE BOLLINGER
SPÉCIAL CUVÉE BRUT BTL. 0,75L 125,00

CHAMPAGNE BOLLINGER BRUT ROSÉ BTL. 0,75L 145,00

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

WHITE WINE

2023 GRÜNER VELTLINER FEDERSPIEL
"Ried Obere Point" GL. 0,10L 5,90
Family Piewald, Wachau, Austria BTL. 0,75L 37,00

2025 CHARDONNAY SL***
Winery Alexander Laible GL. 0,10L 6,50
Quality wine Baden, Germany BTL. 0,75L 43,00

2021 „TONSCHIEFER“ RIESLING
Hermann Dönnhoff GL. 0,10L 7,50
Quality wine Nahe, Germany BTL. 0,75L 47,00

2023 SANCERRE BLANC AC
„Cuvée Genèse“ GL. 0,10L 7,50
Jean Max Roger, Loire, France BTL. 0,75L 47,00

ROSÉ WEIN

2024 CUVÉE "OPALE" EDITION DALLMAYR
Château Nadal-Hainaut GL. 0,10L 6,90
Languedoc-Roussillon, France BTL. 0,75L 45,00

RED WINE

2022 MABGESCHNEIDERT - Dallmayr wine of the year 2026
Markus Schneider GL. 0,10L 5,90
Palatinate, Germany BTL. 0,75L 37,00

2023 ATEO SANT' ANTIMO ROSSO DOC GL. 0,10L 7,90
Ciacci Piccolomini d'Aragona, Tuscany, Italy BTL. 0,75L 49,00

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

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MAIN COURSE

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DESSERT

MENU 2 COURSES . . .	35,50
MENU 3 COURSES . . .	39,50

AFTERNOON TEA

16:00 – 17:30 hrs

Every Friday & Saturday
by reservation only.

Book your afternoon tea:



For further information, please ask our service team.

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

BELLINI

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

APEROL SPRITZ

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

LEMONCELLO SPRITZ

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

MIMOSA

Dallmayr Sparkling, Orange Juice GL. 0,20L 9,50

ESPRESSO MARTINI

Dallmayr Espresso Barista, Wodka, Coffee Liqueur GL. 0,10L 11,50