

DALLMAYR CLASSICS

12:00 – 17:30 hrs

LOBSTER CREAM SOUP 16,50

DALLMAYR BOUILLABAISSE

Atlantic fish and seafood in a root vegetable stock
with saffron and herb baguette 19,50

SHRIMPS COCKTAIL with fresh dill 15,50

SALMON SPECIALITIES

Gravad Lax finely pickled, mild smoked salmon,
strong smoked salmon, salmon tartare with dill,
cream horseradish, mustard-dill sauce, butter and toast² 25,50

HALF LOBSTER THERMIDOR

with light mustard cream, mushrooms and herb mousseline
au gratin, basmati rice 64,00

DALLMAYR SALAD

Rocket salad, radicchio, pear, gorgonzola, walnuts,
braised hokkaido pumpkin, white balsamic dressing..... 18,50

DALLMAYR BOWL (vegan)

mixed leaf lettuce, blue cabbage, cranberries, green spelt,
purple cauliflower, beet hummus, cashews,
grilled pineapple and plum dressing 18,50

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 19,50

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 3,90

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 21,50

PASTA

King prawns, tagliatelle, lobster cream sauce 25,50

VITELLO TONNATO

thinly sliced veal with tuna sauce and caper apples 18,50

CAESAR'S SALAD

Romana lettuce hearts, corn poulard, Caesar's dressing,
crispy Bacon 19,50

VEAL PATTIES

mashed potatoes, glazed vegetables 23,50

BEEF TARTARE

cut by hand, with fried quail egg and roasted Parisienne 21,50

VEGETARIAN TARTARE

Beet, mushrooms, peppers, chive mayonnaise 18,50

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, 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 7,50
Riesling sparkling wine, bottle fermentation BTL. 0,375L 24,50
Palatinate, Germany BTL. 0,75L 45,00

WHITE WINE

2021 GRÜNER VELTLINER FEDERSPIEL
"Ried Obere Point" GL. 0,10L 4,90
Family Piewald, Wachau, Austria BTL. 0,75L 33,00

2021 KALLSTADTER RIESLING KABINETT Edition Dallmayr
Koehler-Ruprecht GL. 0,10L 5,50
Quality wine Pfalz, Germany BTL. 0,75L 35,00

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 35,00

RED WINE

2020 "WIENER SYMPHONIE" – Dallmayr wine of the year 2023
Winery Wieninger GL. 0,10L 5,50
Quality wine Wien, Austria BTL. 0,75L 35,00

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

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MAIN COURSE

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DESSERT

MENU 2 COURSES . . . 31,50
MENU 3 COURSES . . . 36,50

TARTARE TRIS

Salmon tartare | Beef tartare | Vegetarian tartare
25,50

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 8,50

APEROL SPRITZ

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

OUR SPECIAL:

DALLMAYR CHRISTMAS COCKTAIL

Dallmayr Sparkling, Christmas Liqueur, Aperol,
Lemon Juice, Pea Juice, Soda, Christmas Spices GL. 0,20L 11,50