

DALLMAYR CLASSICS

12:00 – 17:30 hrs

LOBSTER CREAM SOUP	14,50
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 ⁵ , mustard-dill sauce, butter and toast ²	25,50
DALLMAYR SALAD Baby leaf spinach, carrot, oyster mushrooms, picandou, roasted sunflower seeds, blueberries, white balsamic dressing	17,50
HALF LOBSTER THERMIDOR with light mustard cream, mushrooms and herb mousseline au gratin, basmati rice	59,50
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.	6,90

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

DALLMAYR VINTAGE SARDINES 2018 marinated in high quality olive oil, served with roasted garlic parisienne	19,50
SALMON TARTARE with mustard-dill sauce, avocado and apple	21,50
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 ^{2,3}	19,50
QUICHE LORRAINE	14,50
PASTA Ricotta spinach ravioli aglio olio, fried king prawns, leaf spinach and cocktail tomatoes	23,50
BEEF TARTARE cut by hand, with fried quail egg and roasted Parisienne	19,50
BUDDHA BOWL (vegan) Yellow lentils, beet, avocado, pomegranate seeds, dates, cashews, baby leaf spinach, beet hummus and sesame lime dressing	16,50

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 SPÉCIAL CUVÉE BRUT	BTL. 0,75L	120,00
CHAMPAGNE BOLLINGER BRUT ROSÉ	BTL. 0,75L	140,00
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

2020 GRÜNER VELTLINER FEDERSPIEL "Ried Obere Point"	GL. 0,10L	4,90
Family Picwald, 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

2019 CASTEL MONTEGRIFFO ROSSO DOLOMITI VIGNETI DELLE DOLOMITI IGT ROSSO.....	GL. 0,10L	4,90
Kornell, South Tyrol, 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
4 = contains flavouring
9 = contains caffeine
2 = with preservative
5 = sulphurised
10 = contains quinine
3 = with antioxidant
7 = with phosphate
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 . . .	27,50
MENU 3 COURSES . . .	32,50

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