

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 ⁵ , mustard-dill sauce, butter and toast ²	25,50
HALF LOBSTER THERMIDOR	
with light mustard cream, mushrooms and herb mousseline au gratin, basmati rice	59,50
DALLMAYR SALAD	
Goat cheese, rocket salad, peperonata, cocktail tomatoes zucchini and pine nuts.....	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.	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

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 ^{2,3}	19,50
VEAL PATTIES	
mashed potatoes, glazed vegetables	22,50
BEEF TARTARE	
cut by hand, with fried quail egg and roasted Parisienne	19,50
BUDDHA BOWL (vegan)	
Wild rice, carrots, sesame chili cucumbers, cashews, radishes mango chutney, romaine lettuce, grapefruit dressing.....	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 ¹⁰ , Bitter Lemon ¹⁰ , Ginger Ale ¹	BTL. 0,20L	3,50
COCA COLA ^{1,9} / COLA ZERO ^{1,9,13,14}	BTL. 0,20L	3,50
FANTA ^{1,3} , 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	14,50
Premier Cru Brut	BTL. 0,375L	45,00
.....	BTL. 0,75L	85,00
.....	BTL. 1,5L	150,00
CHAMPAGNE DALLMAYR	GL. 0,10L	16,50
Brut Rosé	BTL. 0,75L	95,00
.....	BTL. 1,5L	170,00
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
2019 „TONSCHIEFER” RIESLING		
Hermann Dönnhoff	GL. 0,10L	6,50
Quality wine Nahe, Germany	BTL. 0,75L	39,00
2020 SANCERRE BLANC AC		
„Cuvée Genèse“	GL. 0,10L	6,90
Jean Max Roger, Loire, France	BTL. 0,375L	25,00
.....	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

2020 “WIENER SYMPHONIE” – Dallmayr wine of the year 2023		
Winery Wieninger.....	GL. 0,10L	5,50
Quality wine Wien, Austria	BTL. 0,75L	33,00
2017 CHÂTEAU PIERRAIL		
Bordeaux, France	GL. 0,10L	7,90
.....	BTL. 0,75L	48,00
2019 TOHUWABOHU		
Markus Schneider, Quality wine Pfalz, Germany	BTL. 0,75L	70,00
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

...

DESSERT

MENU 2 COURSES . . .	29,50
MENU 3 COURSES . . .	34,50

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 9,50

HUGO

Elderflower syrup², Dallmayr Sparkling, Soda GL. 0,20L 9,50