

Alois

Dallmayr Fine Dining

Lunch Menu

Imperial quail
mandarin, pink pepper

alternative: Mackerel, dill, tomato

Pollak
yuzu, malt

Venison
quince, tamarind

Persimon, black sesame, white chocolate

4 courses . . . 79

3 courses . . . 59

**Our sommelier – Julien Morlat – recommends an
individual wine pairing to the Menu**

4 glasses . . . 59