

Alois

Dallmayr Fine Dining

Dinner Menu

Imperial quail
mandarin, pink pepper

alternative: Mackerel, dill, tomato

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Fig, brussels sprouts, hazelnut

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Pollak, yuzu, malt

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Alba truffels
Egg yolk gnocchi, Parmesan

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Venison
quince, tamarind

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Rocchetta
pumpkin, thyme

alternative: Beetroot, sour cream, caviar

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Persimon, black sesame, white chocolate

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Buchteln
Caramelized yogurt
Orange

10 Courses (incl. alternative) . . . 185
8 Courses (without alternative) . . . 155
6 Courses . . . 135

Our sommelier - Julien Morlat - recommends an individual wine pairing
to the Menu between 59 and 134
or a non-alcoholic pairing for 38