



RESTAURANT

Dallmayr

DIETHARD URBANSKY

Cuisine of classic modern spirit

+

MENU 1

Amuse-Bouche

Iberico pork
lime, peanut
coriander
35

Langoustine
lardo
lemon thyme
38

Skate
green olive, almond
37

Duck from Challans
black salsify, cashew
57

Old Comté
yellow beets, buckwheat
20

Strawberry
avocado, multigrain
parsley
27

Friandises

6 Course . . 160

5 Course without langoustine . . 145

MENU 2

Amuse-Bouche

Hamachi
cucumber, ginger beer
39

Salmon
hempseed, kohlrabi
37

Scallop, bouchot mussel
cabbage
30

Pörnbach asparagus
carabinero, pea
42

Wagyu
pistachio, brillat-savarin
57

Goose liver
wakame, nashi
20

Medlar
pesto, cream
16

Coconut, pandan
apple, lemon grass
27

Friandises

8 Course . . 190 (last order 9.30 pm)

6 Course without scallop and medlar . . 160

During the lunch time on Saturdays we serve a separate lunch menu only.

Our sommelier - Julien Morlat - is happy to recommend an individual wine pairing for your menu.

From 79 to 128 per person

All prices in euro and including tax.