

COLD DISHES

"Opera" platter

marinated prawn, Gravad Lax, duck pâté, roast beef
 Parma ham, melon, Waldorf salad 28,00

Dallmayr salmon specialities

mildly smoked Irish salmon, Gravad Lax, garbuscha salmon,
 and salmon mousse with violet mustard gel 29,00

Lucullus platter

marinated prawn, smoked salmon, smoked duck breast,
 beef tartare in a special dressing, duck liver praline,
 couscous salad, Cumberland sauce 29,50

Beef tartare in a special dressing

capers, quail egg, Dijon mustard 24,50

Vitello tonnato

Veal, caper berries, tuna sauce 22,50

Romaine lettuce with Parmesan chip

quail egg, toasted bread, cherry tomatoes 17,50
 with marinated prawn 21,50

Italian burrata

Marinated pumpkin, lamb's lettuce, peas, country ham, blackberries 21,50

All prices in euros and including VAT

*Seasonal dishes are available from 17 September 2022 until 12 January 2023

COLD DISHES – SMALL PLATES

	Self-service	Service
Canapés (4 pieces)		
Mixed selection, vegetarian or vegan	9,00	10,50
Salmon baguette (2 pieces)		
Gravad Lax and mildly smoked Irish salmon	9,00	10,50
Opera open sandwiches (4 pieces)		
Slices of rye bread with a selection of spreads	7,50	9,00
Tartare open sandwiches (4 pieces)		
Beef tartare in a special dressing served on multigrain bread	7,00	8,50
Brioche (scampi)	4,50	5,00
Brioche (vegetarian)	4,00	4,50
CAKES, TARTS & GATEAUX – freshly made each day		
Cakes	4,00	4,50
Tarts and gateaux	4,50	5,00

Cakes, tarts and gateaux are freshly made each day.
 Please choose them from our buffet counters.

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WARM DISHES

Soup of the day	7,00
Vegetable patch with green asparagus beetroot, pumpkin, peppers, tomato chutney, potato pearls, safflower oil	22,50
Corn-fed poulard filled Lukewarm potato and radish salad, icicle pesto, jus	27,50
Involtini from char Scamorza, coffee parsnip cream, baked avocado, peasgel	29,50
Sous-vide cooked shoulder of Iberico pig Black truffle, potato sticks, rosemary, celery moussel, jus	32,50

COVER CHARGE

We provide a selection of breads and butter with all meals	3,50
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DESSERTS

	Self-service	Service
Vanilla ice cream with warm raspberries	7,00	8,50
Upside down yoghurt tangerine tiramisu Chestnut crumble, orange spice couli		10,50
Baked apple strudel with tonka bean sauce and vanilla ice cream		11,50
Dallmayr cheese platter Selection of cheeses aged to perfect maturity, with grapes and fig mustard		17,50

Opera in three acts

Dishes for before and during the event	65,00
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Choose a cold starter and a warm main course to enjoy before the event and a dessert for the interval.

Drinks are not included in the price of the meal.

For performances with two intervals, you are free to adjust the timing of the meal.

This offer can only be booked online in advance.

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DRINKS

NON-ALCOHOLIC BEVERAGES

		Self-service	Service
Aqua Monaco Blue/Red mineral water	0,33 l	4,00	4,50
Aqua Monaco Blue/Red mineral water	0,75 l	7,00	8,00
Aqua Monaco Organic Lemon 10	0,23 l	4,00	4,50
Aqua Monaco Tonic Water 10	0,20 l	4,00	4,50
Coca Cola 1/9	0,20 l	3,50	4,00
Coca Cola Zero 1/9/13/14	0,20 l	3,50	4,00
Orangina 1	0,20 l	3,50	4,00
Aqua Monaco Rhubarb and Ginger	0,33 l	4,00	4,50
Aqua Monaco Orange and Passion fruit	0,33 l	4,00	4,50
Wolfra orange juice	0,20 l	3,50	4,00
Wolfra apple juice	0,20 l	3,50	4,00

BOTTLED BEER

		Self-service	Service
Weihenstephan Pils	0,33 l	4,50	5,00
Paulaner Münchner Lager, non-alcoholic	0,33 l	4,50	5,00
Weihenstephan wheat beer	0,33 l	4,50	5,00
Weihenstephan non-alcoholic wheat beer	0,33 l	4,50	5,00

APERITIFS / LONGDRINKS

		Self-service	Service
Aperol Sprizz 1	0,20 l	9,50	10,50
Campari Bitter 1	5 cl	6,00	7,00
Gin Tonic Sipsmith 10		11,00	14,00

1 – With colouring, 9 – Contains caffeine, 10 – Contains quinine, 12 – Contains taurine,

13 – With sweetener(s), 14 – Contains a source of phenylalanine

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SPARKLING WINE

		Self-service	Service
2019 Dallmayr Meistercuvée			
German Riesling sparkling wine, extra dry	Glass 0,10 l	7,50	8,50
.....	0,375 l	25,00	28,00
.....	0,75 l	47,00	51,00
2017 Dallmayr Meistercuvée	0,20 l	14,00	16,00
Crémant Brut			
AOC Cremant de Limoux	Glass 0,10 l	8,50	9,50
Domaine La Louvière	0,75 l	55,00	65,00
Crémant Rosé Brut			
AOC Cremant de Limoux	Glass 0,10 l	9,00	10,00
Domaine La Louvière	0,75 l	60,00	70,00
Champagne Dallmayr			
Premier Cru Brut	Glass 0,10 l	15,50	16,50
.....	0,20 l	33,00	36,50
.....	0,375 l	50,50	56,00
.....	0,75 l	87,00	99,50
Champagne Dallmayr			
Premier Cru Brut Rosé	Glass 0,10 l	17,50	18,50
.....	0,375 l	55,00	61,50
.....	0,75 l	89,50	103,00
2009 Champagne Dom Pérignon	0,75 l	227,50	260,00
Champagne Krug			
Grande Cuvée	Glass 0,10 l	39,50	41,50
.....	0,75 l	275,00	320,00

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WHITE WINES BY THE GLASS

	Self-service	Service
2021 Opern Cuvée feder stahl		
<i>Christian Stahl – QbA, Franken</i> Glass 0,20 l	9,00	10,50
2020 Riesling dry		
<i>Weingut Wagner-Stempel - VDP.Gutswein</i> Glass 0,20 l	9,00	10,50
2020 Weißer Burgunder SL *** dry		
<i>Weingut Alexander Laible - QbA, Baden</i> Glass 0,20 l	10,50	11,50
ROSÉ WINES BY THE GLASS		
2021 Rosato di Nibbiale Toscana IGT		
<i>Az. Agr. Poggio Nibbiale S.AGR.S</i> Glass 0,20 l	10,00	11,50
RED WINES BY THE GLASS		
2019 Blauer Spätburgunder "Achtkantig"		
<i>Weinhaus Bettina Schuhmann - QbA, Baden</i> Glass 0,20 l	10,50	11,50
2019 Castel Montegriffo Rosso Dolomiti (Dallmayr Red Wine of the Year 2022)		
<i>Weingut Kornell, Italien</i> Glass 0,20 l	9,00	10,50
BOTTLED WHITE WINES		
GERMANY		
2020 Riesling dry		
<i>Weingut Wagner-Stempel - VDP.Gutswein</i> 0,75 l		39,50
2020 Weißer Burgunder SL *** dry		
<i>Weingut Alexander Laible - QbA, Baden</i> 0,75 l		43,50
2021 Opern Cuvée feder stahl		
<i>Christian Stahl – QbA, Franken</i> 0,75 l		39,50

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BOTTLED WHITE WINES

AUSTRIA

2019 Grüner Veltliner – „Faß 4“		
<i>Bernhard Ott, Wagram, österr. Qualitätswein</i> ... 0,375 l		24,50

BOTTLED WHITE WINES

FRANCE

2020 Chablis A.C.	0,375 l	25,50
2019 Chablis A.C.		
<i>Domaine N. & G. Fèvre, Chablis</i> 0,75 l		49,00

2021 Lugana DOC Oro Blu

<i>Az. Agr. Malavasi Daniele, Lombardei</i> 0,5 l		25,50
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BOTTLED ROSÉ WINES

2021 Rosato di Nibbiale Toscana IGT		
<i>Az. Agr. Poggio Nibbiale S.AGR.S, Magliano</i> 0,75 l		39,50

BOTTLED RED WINES

GERMANY

2018 Parzival, dry 0,375 l		29,50
2017 Parzival, dry 0,75 l		
<i>Weingut Rudolf Fürst – QbA, Franken</i> 0,75 l		44,50

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BOTTLED RED WINES

ITALY

2015 Brunello di Montalcino DOCG	0,375 l	45,50
2015 Brunello di Montalcino DOCG <i>Cantina Caparzo, Toskana, Italien</i>	0,75 l	85,50
2019 Castel Montegriffo Rosso Dolomiti <i>Weingut Kornell Florian Brigl, Dolomiten</i>	0,75 l	41,00

WARM DRINKS

		Self-service	Service
Dallmayr Café Crème	Cup	3,50	4,00
Dallmayr Kaffee, entkoffeiniert	Cup	3,50	4,00
Dallmayr Espresso Barista/ Macchiato	Cup	3,00	3,50
Doppelter Espresso	Cup	6,00	6,50
Cappuccino	Cup	4,00	4,50
Latte Macchiato	Glass	4,50	5,00
Dallmayr Tee	Glass	3,50	4,00

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SPIRITS

Cognac, Fine Petite Champagne Dallmayr Vieille Réserve (20 years old)	2 cl	8,00	9,50
Glenmorangie Scotch (10 years old)	2 cl	9,50	10,50
Sipsmith London Dry Gin	5 cl	8,00	9,50
Dallmayr Williams-Birnenbrand	2 cl	8,00	9,50
Fernet Branca	2 cl	8,00	9,50
Grey Goose Vodka	2 cl	5,50	6,00
	4 cl	11,00	12,00

This menu lists our classic dishes as well as a selection of seasonal options and is effective from

17 September 2022 until 10 January 2023.

We would be happy to accommodate any special requirements and provide advice according to your individual needs.

For reservations, you can reach us from 12:00-5:00 pm on the following:

Telephone numbers: (089) 2185-1280

(089) 2185-1281

Fax number: (089) 2185-1282

Email theatergastronomie@dallmayr.de

*For information on ingredients in our dishes that can cause allergies or intolerances,
please ask our service team.*

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