



— THEATERGASTRONOMIE —

Dallmayr

JEDEN TAG EINMALIG

COLD DISHES

Please note that due to limited reservation options, the plates and serving sizes for all dishes are smaller than in previous years (this does not apply to the prawn cocktail and leaf salad). This is reflected in the prices listed below.

“OPERA” platter

marinated prawn, gravad lax, duck liver praline, roast beef

Parma ham, melon, Waldorf salad 14.50

Dallmayr salmon specialities

mildly smoked Irish salmon, gravadlax, double-smoked

salmon, salmon mousse, violet mustard gel 15.50

Lucullus platter

marinated prawn, smoked salmon, smoked duck breast,

beef tartare in a special dressing, duck liver praline,

couscous salad, Cumberland sauce 16.50

Cocktail of cold-water prawns with fresh dill 20.50

Scallops

Beetroot, bitter salad leaves, quince, candied walnuts,

purple curry 18.00

Vitello tonnato

Veal, caper berries, tuna sauce 13.50

Beef tartare in a special dressing,

Capers, quail egg, Dijon mustard 14.50

Fresh leaf salad

Papaya, goat’s cream cheese, hazelnuts, bacon 17.50



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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 (fish/meat)	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.

All prices in euros, including service and VAT

*Seasonal dishes are available from 18 September 2021 until 12 January 2022



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COVER CHARGE

We provide a selection of breads and butter with all meals 2.50

DESSERTS

Poached Williams pear
Valrhona chocolate, cassis stock, liquorice crumble 11.50

Lukewarm chocolate cake
with fruit compote and crumble 11.50

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 9.50

(Due to limited reservation options, the cheese platter is smaller than in previous years.)

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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
Fever Tree Tonic 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 ad 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
Paulaner Münchner Lager, non-alcoholic ...	0.33 l	4.50	5.00
Weihenstephan Pils	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

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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APERITIFS

		Self-service	Service
Aperol Spritz 1	0.20 l	8.50	9.50
Sherry, Fernando de Castilla Manzanilla	5 cl	4.00	4.50
Campari Bitter 1	5 cl	6.00	7.00

1 – With colouring

SPARKLING WINE

		Self-service	Service
2017 Dallmayr Meistercuvée	Glass 0.10 l	6.50	7.50
German Riesling sparkling wine, extra dry	0.20 l	13.00	15.00
	0.375 l	19.50	21.50
	0.75 l	38.50	41.50

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	16.50	17.50
.....	0.375 l	53.00	60.50
.....	0.75 l	89.50	103.00

2009 Champagne Dom Pérignon	0.75 l	227.50	260.00
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WHITE WINES BY THE GLASS

		Self-service	Service
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2018 Opern Cuvée feder stahl, dry

Christian Stahl – QbA, Franconia	Glass 0.20 l	8.00	9.00
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2019 Siefersheim Riesling "vom Porphy" dry

Wagner-Stempel, Qualitätswein Rheinhessen	Glass 0.20 l	9.00	10.50
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ROSÉ WINES BY THE GLASS

2020 Rosato di Nibbiale Toscana IGT

Az. Agr. Poggio Nibbiale S.AGR.S	Glass 0.20 l	9.00	10.00
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RED WINES BY THE GLASS

2018 Costiera Veneto Rosso IGT

(Dallmayr Red Wine of the Year 2021)

Inama Azienda Agricola, San Binifacio

Italy	Glass 0.20 l	9.00	10.50
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2015 Hacienda Cabernet Sauvignon

Hacienda Wine Cellars, Sonoma, USA	Glass 0.20 l	9.50	10.50
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BOTTLED WHITE WINES

ITALY

2020 Lugana DOC "I Frati"	0.375 l	21.50
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2020 Lugana DOC "I Frati"

Cà dei Frati – Lombardy	0.75 l	36.50
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AUSTRIA

2019 Grüner Veltliner – “Fass 4”

Bernhard Ott, Wagram, Austrian Qualitätswein 0.375 l 22.50

2018 Grüner Veltliner " Der Ott - Feuersbrunn"

Bernhard Ott, Wagram, Austrian Qualitätswein 0.75 l 58.50

BOTTLED ROSÉ WINES

FRANCE

2018 Chablis AC 0.375 l 23.50

2018 Chablis AC 0.75 l 45.50

Domaine N. & G. Fèvre, Chablis 0.75 l 45.50

2017 Chassagne-Montrachet Premier Cru

AC “Morgeot”, *Domaine Marc Morey,*

Chassagne-Montrachet 0.75 l 142.50

BOTTLED ROSÉ WINES

2020 Rosato di Nibbiale Toscana IGT

Az. Agr. Poggio Nibbiale S.AGR.S, Magliano 0.75 l 39.50

BOTTLED RED WINES

GERMANY

2014 Parzival, dry 0.375 l 29.50

Weingut Rudolf Fürst – QbA, Franconia 0.75 l 44.50

FRANCE

2015 Santenay Premier Cru AC “Clos des Mouches”

Domaine par Sarl David Moreau, Santenay 0.75 l 115.50

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SPECIAL WINES

2016 Opus One

Baron Philippe de Rothschild – California 0.375 l

2014 Cos D’Estournel

Bordeaux – Saint Estephe – France 0.375 l

2006 Carruades de Lafite

Château Lafite Rothschild - Pauillac - France 0.375 l

WARM DRINKS

		Self-service	Service
Dallmayr Café Crème	Cup	3.50	4.00
Dallmayr coffee, decaffeinated	Cup	3.50	4.00
Dallmayr Espresso Barista/macchiato	Cup	3.00	3.50
Double espresso	Cup	6.00	6.50
Cappuccino	Cup	4.00	4.50
Latte macchiato	Glass	4.50	5.00
Dallmayr tea	Glass	3.50	4.00

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SPIRITUOSEN

Cognac Fine Petite Champagne Dallmayr Vieille Réserve, (20 Jahre)	2 cl	8,00	9,50
Chivas Regal Scotch (12 Jahre)	2 cl	8,00	9,50
Le Tribute Gin	2 cl	7,00	8,00

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

18 September 2021 until 12 January 2022.

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

For reservations, you can reach us from 1:15 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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