

MEATS.
CASUAL FINE DINE.

Alle Preise sind in Euro €.

All prices are in Euro €

APERITIF COCKTAILS

Coffee Negroni	16
Coffee-Infused Campari - Gin - Vermouth	
Wagyu Fat-Washed Old Fashioned	18
Wagyu Fat-Washed Toki Whisky - Matcha - Orange Bitters	
Yuzu Spritz	15
Yuzu Sake - Roku Gin - Green Tea - Pear	
Black Sesame Sour	16
Black Sesame - Honey - Lime - 7yr Flor de Caña Rum	

APERITIF BUBBLES

Louis Roederer 0,125/0,7L	18/98
Louis Roederer - Collection 245 - Non Vintage	
Ruinart Rosé Brut 0,375L	120
Ruinart - Rosé Brut - Non Vintage	
Ruinart Blanc de Blanc 0,375L	120
Ruinart - Blanc de Blanc - Non Vintage	
Egly-Ouriet 0,7L	285
Egly-Ouriet - Tradition Brut - Grand Cru - Non Vintage	
Stiegl Perlage 0,7L	65
Stiegl - Wildeshut Bio Perlage - Non Vintage	

TASTING MENU

UNSER DEGUSTATIONSMENÜ KANN AUSSCHLIESSLICH TISCHWEISE BESTELLT WERDEN UND AB 16:00.
OUR TASTING MENU CAN ONLY BE ORDERED BY THE ENTIRE TABLE AND FROM 4PM ONWARDS.

Upgrade: Prunier Caviar Prunier Caviar

CDG

LOUIS ROEDERER - COLLECTION 245 - NV
+55

Kobe Tonnato Kobe Tonnato

AFO

JEAN CLAUDE RAMONET - BOUZERON - 2021

Kaisergranat Bisque Norway Lobster Bisque

ACDGORL

ORNELLAIA - POGGIO ALLE GAZZE - 2023

Kalbsbries - Trüffel Veal Sweetbread - Truffle

ACGOM

MANDOLÁS BY VEGA SICILIA - OREMUS FURMINT - 2022

Stör Sturgeon

DFGLNO

HYDE DE VILLAIN - CARNEROS CHARDONNAY - NAPA VALLEY - 2009

Ozaki Wagyu Strip Ozaki Wagyu Strip

LO

CHÂTEAU MONTROSE - 2ÈME GRAND CRU - 2012

Nam Dok Mai Mango Nam Dok Mai Mango

AFCGO

EGON MÜLLER - WILTINGER BRAUNE KUPP - RIESLING KABINETT - 2023

6 GÄNGE 6 COURSES

185

Weinbegleitung Wine Pairing O

145

GEDECK COVER

BAGUETTE - SAISONALE BUTTER - ALTE KUH CHORIZO
BAGUETTE - SEASONAL BUTTER - MATURED COW CHORIZO
5 P.P.
AG

STEAK MENU

UNSER STEAK-MENÜ KANN AUSSCHLIESSLICH TISCHWEISE BESTELLT WERDEN.
OUR STEAK MENU CAN ONLY BE ORDERED BY THE ENTIRE TABLE.

Beef Tartare Beef Tartare

90G HANDGESCHNITTEN - SENFKAVIAR - DOTTERCREME - SAUERTEIGBROT
90G HAND-CUT - MUSTARD SEED CAVIAR - EGG YOLK CREAM - SOURDOUGH BREAD
ACMO

ODER/OR

Upgrade: Beef Tartare & Kaviar Beef Tartare & Caviar

ACMO
+45

Kaisergranat Bisque Norway Lobster Bisque

KAISERGRANAT - SELLERIE - ESTRAGON
NORWAY LOBSTER - CELERY - TARRAGON
BDFGHLMO

Filet 160g

FRISONA - MEERMEAT - OAK 107 SELECTION - WET AGED
CHORIZO KARTOFFELPÜREE - WILDER BROKKOLI - WAGYU JUS
CHORIZO POTATO PURÉE - BROCCOLINI - WAGYU JUS
GLMO

ODER/OR

Upgrade: Ozaki Striploin 160g

JAPANISCHES A5 WAGYU - BMS 10+ - MUNEHARU OZAKI - WET AGED
+65

Schokolade & Haselnuss Chocolate & Hazelnut

BLONDIE - HASELNUSS - KARMELLEIS - ORIGINAL BEANS SCHOKOLADE
PRALINE CAKE - HAZELNUT - CARAMEL ICE CREAM - ORIGINAL BEANS CHOCOLATE
ACGH

4 GÄNGE 4 COURSES

85

Weinbegleitung Wine Pairing

49

GEDECK COVER

BAGUETTE - SAISONALE BUTTER - ALTE KUH CHORIZO
BAGUETTE - SEASONAL BUTTER - MATURED COW CHORIZO
5 P.P.
AG

Kaviar

Kaviar Caviar CDG

15g Huso Baerii - Prunier - Kartoffel Mille-Feuille - Eidotter - Crème Fraîche	55
15g Huso Baerii - Prunier - Potato Mille-Feuille - Egg Yolk - Crème Fraîche	

VORSPEISEN KALT

Beef Tartare Beef Tartare ACDM

90/180g Handgeschnitten - Senfkaviar - Dottercreme - Sauerteigbrot	20/35
90/180g Hand-cut - Mustard Seeds - Egg Yolk Creme - Sourdough Bread	

Beef Tartare & Kaviar Beef Tartare & Caviar ACDG

90g Handgeschnitten - 15g Prunier Kaviar - Sauerrahm - Sauerteigbrot	68
90g Hand-cut - 15g Prunier Caviar - Sour Cream - Sourdough Bread	

Kobe Tonnato Kobe Tonnato DF

Original Kobe A5 - Thunfisch Sauce - Salzzitrone	32
Original Kobe Beef A5 - Tuna Sauce - Salt-Cured Lemon	

Rübe & Stracciatella Beet & Stracciatella GO

Rote & Gelbe Rüben - Himbeeressig - Basilikum	16
Red & Yellow Beet - Raspberry Vinegar - Basil	

Ozaki Tataki Ozaki Tataki ACDFLON

Japanisches Wagyu A5 - Ponzu - Yuzu Mayo - Tapioka	29
Japanese Wagyu A5 - Ponzu - Yuzu Mayo - Tapioca	

ZWISCHENGANG

Kaisergranat Bisque Norway Lobster Bisque BDGLMO

Kaisergranat - Sellerie - Estragon	18
Norway Lobster - Celery - Tarragon	

Stör Sturgeon DFGLO

Miso Beurre Blanc - Kräuterseitling - Spinat	22
Miso Beurre Blanc - King Oyster Mushroom - Spinach	

Wagyu Ravioli Wagyu Ravioli ABCDGLO

Japanisches Wagyu - Erbse - Salzzitrone - Wagyu Grammél - Kaisergranatschaum	18
Japanese Wagyu - Pea - Salt-Cured Lemon - Wagyu Chicharrón - Norway Lobster Foam	

Kalbsbries & Trüffel Veal Sweetbread & Truffle ACGOM

Saisonaler Trüffel - Hollandaise - Schwarzwurzel	24
Seasonal Truffle - Hollandaise - Black Salsify	

GEDECK COVER

BAGUETTE - SAISONALE BUTTER - ALTE KUH CHORIZO
BAGUETTE - SEASONAL BUTTER - MATURED COW CHORIZO
5 P.P.
AG

STEAK

UNSERE GARSTUFEN SIND: RARE - MEDIUM RARE - MEDIUM - WELL DONE.
OUR STEAK TEMPERATURES: RARE - MEDIUM RARE - MEDIUM - WELL DONE.

CLASSICS

Ribeye 300g	
<i>Shio Mizo Red Heifer - Germany - Salt Dry Aged</i>	55
Filet 160/250g	
<i>Frisona - Meermeat - Oak 107 Selection - Wet Aged</i>	38/55
Für große Cuts zum Teilen empfehlen wir unsere Butcher's Collection.	
<i>For large cuts to share we recommend our Butcher's Collection.</i>	

TOPPING

Ponzu Kalbsbries <i>Ponzu Veal Sweetbread</i> ACFOD	9
Gegrillte Kaisergranat <i>Grilled Langoustine</i> B	12
Cognac Pfeffer Sauce <i>Cognac Pepper Sauce</i> LMO	8
Prunier Caviar 30g <i>Prunier Caviar</i> 30g D	85
Gegrillte Wildentenleber <i>Grilled Wild Duck Liver</i>	15
3g Saisonaler Trüffel <i>Seasonal Truffle</i> CEO	9
Béarnaise <i>Béarnaise</i> CGO	5

SIDES

Wilder Brokkoli & Mandeln <i>Broccolini & Almonds</i> H	9
Wagyu Beef Fries <i>Wagyu Tallow Fries</i>	7
Echte Trüffel Fries <i>Real Truffle Fries</i> G	15
Coleslaw <i>Coleslaw</i> CGM	7
Chorizo Kartoffelpüree <i>Chorizo Potato Purée</i> GMO	12
Gefüllter Portobello & Trüffel <i>Stuffed Portobello & Truffle</i> CGO	16
Beilagensalat <i>Side Salad</i> MO	7
Caviar 15g & Kartoffel Mille-Feuille <i>Caviar 15g & Potato Mille-Feuille</i> CDG	55
Pak Choi <i>Pak Choi</i> DEFMNO	8

JAPAN

JAPAN IST FÜR DIE HÖCHSTE RINDFLEISCHQUALITÄT DER WELT BEKANNT. DIE TAJIMA-RINDER AUS DIVERSEN REGIONEN JAPANS BILDEN MIT IHRER EINZIGARTIGEN MARMORIERUNG UND IHREM INTENSIVEN GESCHMACK DIE SPEERSPITZE DER RINDERZUCHT.

JAPAN IS RENOWNED FOR PRODUCING THE HIGHEST-QUALITY BEEF IN THE WORLD. TAJIMA CATTLE, RAISED IN SELECT REGIONS ACROSS THE COUNTRY, REPRESENT THE PINNACLE OF CATTLE FARMING WITH THEIR EXCEPTIONAL MARBLING AND INTENSE FLAVOR.

MIYAZAKI CUT OF THE DAY

DIE PRÄFEKTUR MIYAZAKI LIEGT IM SÜDEN JAPANS. DIE WAGYU RINDER DIESER REGION SIND BEKANNT FÜR IHRE SCHNEEFLOCKENARTIGE MARMORIERUNG UND AUSSERGEWÖHNLICHE ZARTHEIT.

MIYAZAKI PREFECTURE, LOCATED IN SOUTHERN JAPAN, IS KNOWN FOR ITS WAGYU BEEF, CELEBRATED FOR ITS DELICACY AND SNOWFLAKE-LIKE MARBLING.

Denver Cut/ Teres Major / Chuck Eye 200g

Wagyu - A5 BMS 8-12 - Japan - Miyazaki Prefecture - Wet Aged

85

KOBE BEEF

WIR SIND OFFIZIELL KOBE-ZERTIFIZIERT. NUR ETWA 5.500 RINDER PRO JAHR AUS DER PRÄFEKTUR HYŌGO DÜRFEN ALS „KOBE BEEF“ BEZEICHNET WERDEN. KOBE GILT ALS DAS BERÜHMTESTE UND EXKLUSIVSTE RINDFLEISCH DER WELT.

WE ARE OFFICIALLY KOBE-CERTIFIED. EACH YEAR, ONLY AROUND 5,500 CATTLE FROM HYŌGO PREFECTURE EARN THE PRESTIGIOUS “KOBE BEEF” DESIGNATION. RENOWNED AS THE FINEST AND MOST FAMOUS BEEF IN THE WORLD, KOBE SETS THE STANDARD FOR EXCELLENCE.

*Limited
Stock*

Picanha ca 250-300g

Wagyu - A5 BMS10+ - Japan - Hyōgo Prefecture - Wet Aged

55/100G

*Limited
Stock*

Ribeye Cap ca 150-220g

Wagyu - A5 BMS10+ - Japan - Hyōgo Prefecture - Wet Aged

115/100G

*Limited
Stock*

Ribeye Heart ca 220-300g

Wagyu - A5 BMS10+ - Japan - Hyōgo Prefecture - Wet Aged

105/100G

OZAKI

WIR SIND OFFIZIELLER OZAKI-PARTNER. OZAKI-WAGYU GILT ALS DIE ABSOLUTE SPITZE AUS DER PRÄFEKTUR MIYAZAKI. DIE SPEZIELLE FÜTTERUNG WIRD ZWEIMAL TÄGLICH FRISCH AUS 15 ZUTATEN ZUBEREITET. DIE LÄNGERE AUFGUCHT UND DIE BESONDERE HINGABE ZUM TIER MACHEN MUNEHARU OZAKI ZU EINER IKONE DER WAGYU-WELT.

WE ARE OFFICIAL OZAKI PARTNER. OZAKI WAGYU IS THE PINNACLE OF MIYAZAKI BEEF. THE SPECIAL DIET OF HIS WAGYU CATTLE IS FRESHLY PREPARED WITH 15 INGREDIENTS TWICE A DAY. THE EXTENDED UPBRINGING AND DEDICATION TO THE ANIMALS HAVE MADE MUNEHARU OZAKI A TRUE STAR IN THE WORLD OF WAGYU.

*Limited
Stock*

Filet ca 200-250g

Wagyu - A5 BMS 10+ - Japan - Miyazaki Prefecture - Wet Aged

95/100G

Striploin ca 250-300g

Wagyu - A5 BMS10+ - Japan - Miyazaki Prefecture - Wet Aged

65/100G

SMOKE

Brisket *Brisket GMO*

200g US Black Angus - GOP Gold Label - Chorizo Kartoffelpüree - Kräutersalat 32
200g US Black Angus - GOP - Chorizo Potato Purée - Herb salad

Schweinerippen *Pork Ribs AGFMNOE*

Ca 400g Spanish Duroc Pork - St. Louis Ribs - 30min Wartezeit 32
Approx. 400g Spanish Duroc Pork - St. Louis Ribs - 30min Waiting Time

Rinderbacken *Beef Cheek AGMO*

400g Rinderbacke - Chorizo Kartoffelpüree - Wilder Brokkoli 45
400g Beef Cheek - Chorizo Potato Purée - Broccolini

BBQ Variation ab 2 Personen *BBQ Selection min 2 Person AGEFMNO*

Brisket - St. Louis Schweinrippen - Rinderbacken 45 p. Person
Brisket - St. Louis Pork Ribs - Beef Cheek

SAUCES & CONIDMENTS

Bone Marrow Whiskey BBQ ALO 4

Habanero Peach FMO 3

BBQ ALO 3

Chimichurri 4

Truffle Mayo CLMO 3

Cognac Pepper Sauce LMO 8

Béarnaise CGO 5

SIDES

Wilder Brokkoli & Mandeln *Broccolini & Almonds H* 9

Wagyu Beef Fries *Wagyu Tallow Fries* 7

Echte Trüffel Fries *Real Truffle Fries G* 15

Coleslaw *Coleslaw CGM* 7

Chorizo Kartoffelpüree *Chorizo Potato Purée GMO* 12

Gefüllter Portobello & Trüffel *Stuffed Portobello & Truffle CGO* 16

Beilagensalat *Side Salad MO* 7

Caviar 15g & Kartoffel Mille-Feuille *Caviar 15g & Potato Mille-Feuille CDG* 55

Pak Choi *Pak Choi DEFMNO* 8

SPECIALS

Stör Sturgeon DFGLON

Gut Dornau - Miso Beurre Blanc - Kräutersteitling - Spinat 38
Locally Sourced - Miso Beurre Blanc - King Oyster Mushroom - Spinach

Wagyu Ravioli Wagyu Ravioli ABCDGLO

Kaisergranat - Erbse - Salzzitrone - Wagyu Grammel 29
Norway Lobster - Pea - Salt-Cured Lemon - Wagyu Chicharrón

Tartare & Frites Tartare & Frites CDM

180g Wagyu Tartare - Senfkaviar - Dottercreme - Beef Fries 35
180g Wagyu Tartare - Mustard Seeds - Egg Yolk Creme - Beef Fries

Cheeseburger Cheeseburger ACGMO

250g Wagyu & Black Angus - San Simón Käse - Beef Fries - Wildentenleber +15 28
250g Wagyu & Black Angus - San Simón Cheese - Beef Fries - Wild Duck Liver +15

Gefüllter Portobello & Trüffel Gefüllter Portobello & Trüffel CGO

Portobello - Saisonaler Trüffel - weiße Zwiebel - Kartoffel Mille-Feuille 27
Portobello - Seasonal Truffle - White Onion - Potato Mille-Feuille

Gefülltes Stubenkücken Stuffed Spring Chicken ACGLMO

Spitzpaprika - Pilz - Croquettes 29
Sweet Pointed Pepper - Mushroom - Croquettes

DESSERTS

Haselnuss & Schokolade Hazelnut & Chocolate ACGH

Blondie - Haselnuss - Karamelleis - Original Beans Schokolade 14
Praline cake - Hazelnut - Caramel Ice Cream - Original Beans Chocolate

Nam Dok Mai Mango Nam Dok Mai Mango GO

Thai Mango - Limettenmousse - Knuspriger Reis 18
Thai Mango - Lime Mousse - Crispy Rice

Sorbet & Eis Variation Sorbet & Ice Creme Selection CGH

Mango - Karamell - Heidelbeere 9
Mango - Caramel - Blueberry

COCKTAILS

CLASSICS

<i>Roku Tonic</i>	15
<i>Roku Gin - Tonic - Lime</i>	
<i>Tribute Gin Tonic</i>	19
<i>Tribute Gin - Tonic - Lime</i>	
<i>Negroni</i>	16
<i>Gin - Campari - Vermouth</i>	
<i>Tokyo Mule</i>	16
<i>Roku Gin - Yuzu Sake - Black Lemon - Szechuan Pepper - Ginger Beer</i>	
<i>Black Sesame Sour</i>	16
<i>Black Sesame - Honey - Lime - 7yr Flor de Caña</i>	
<i>Espresso Martini</i>	15
<i>Housemade Coffee Liquor - Vodka - Espresso</i>	
<i>Coffee Negroni</i>	16
<i>Coffee-Infused Campari - Gin - Vermouth</i>	
<i>Wagyu Fat-washed Old Fashioned</i>	18
<i>Wagyu Fat-washed Toki Whisky - Matcha - Orange Bitters</i>	
<i>Yuzu Spritz</i>	15
<i>Yuzu Sake - Roku Gin - Green Tea - Pear</i>	

MOCKTAILS

<i>Fresh & Sweet</i>	12
<i>Green Tea - Pomegranate - Lime</i>	

SPRITZ

<i>Aperol Spritz</i>	8,5
<i>Campari Spritz</i>	8,5
<i>Negroni Spagliato</i>	16
<i>Campari Soda</i>	7,5

BEER

DRAFT

	0,3L	0,5L
<i>Tegernseer Hell A</i>	4,8	5,7
<i>Augustiner Edelstoff A</i>	4,8	5,7
<i>Trumer Pils A</i>	4,8	5,7
<i>Hirter Kellermeister Zwickl A</i>	4,8	5,7

BOTTLED

<i>Trumer Freispiel Non-Alcoholic Beer 0,33L A</i>	4,5
<i>Grandauer Weissbier Wildbräu 0,5L A</i>	5,7
<i>Stiegl Perlage 0,7L A</i>	6,5

NON-ALCOHOLIC

<i>Lemonade Basil Ginger 0,25l</i>	4,8
<i>Lemonade Pineapple Mint 0,25l</i>	4,8
<i>Lemonade Cranberry Rosemary 0,25l</i>	4,8
<i>Coca Cola 0,33l</i>	4,8
<i>Coca Cola Zero** 0,33L</i>	4,8
<i>Frucade 0,33L</i>	4,8
<i>Makava 0,33L</i>	4,8
<i>Fever-Tree Ginger Ale 0,2L</i>	4,8
<i>Fever-Tree Ginger Beer 0,2l</i>	4,8
<i>Fever-Tree Tonic 0,2L</i>	4,8
<i>Soda Zitrone/Himbeer/Holunder* 0,5L</i>	4,4

*Jugendgetränke

**Aspartam

DIGESTIF

BRÄNDE

	2cl	4cl
<i>Hämmerle Marille</i>	8	15
<i>Hämmerle Vogelbeere</i>	14	27
<i>Hämmerle Himbeere</i>	8	15
<i>Hämmerle Piemont Pflaume</i>	25	49
<i>Hämmerle Mispel</i>	25	49
<i>Freihof Nuss</i>	5	9
<i>Freihof Blutorange</i>	5	9
<i>Tignanello Grappa</i>	8	15
<i>Sassicaia Grappa</i>	12	22
<i>Reisetbauer Ingwer</i>	13	24
<i>Reisetbauer Karotte</i>	13	24
<i>Reisetbauer Rote Williamsbirne</i>	13	24
<i>Rochelt Gravensteiner Apfel</i>	29	55
<i>Rochelt Wachauer Marille</i>	35	68
<i>Remy Martin XO Cognac</i>	19	38

DIGESTIF

WHISKEY

	<i>2cl</i>	<i>4cl</i>
<i>Michters Bourbon</i>	<i>7</i>	<i>13</i>
<i>Michters American Whiskey</i>	<i>7</i>	<i>13</i>
<i>Blanton's Single Barrel Bourbon</i>	<i>13</i>	<i>25</i>
<i>Nikka Miyagikyo Single Malt</i>	<i>9</i>	<i>17</i>
<i>Laphroaig Single Malt 10Y</i>	<i>7</i>	<i>13</i>
<i>Talisker Single Malt Scotch 10Y</i>	<i>7</i>	<i>13</i>
<i>Bruichladdich Octomore 14.1</i>	<i>20</i>	<i>38</i>
<i>Lagavulin Single Malt Scotch 16y</i>	<i>13</i>	<i>25</i>
<i>Macallan 12y Triple Oak Cask</i>	<i>13</i>	<i>25</i>
<i>Toki</i>	<i>9</i>	<i>16</i>
<i>Hibiki</i>	<i>13</i>	<i>25</i>
<i>The Yamazaki Single Malt 12y</i>	<i>25</i>	<i>48</i>

SPIRITS

TEQUILA

	<i>2cl</i>	<i>4cl</i>
<i>Curado Espadin Blanco</i>	6	11
<i>Padre Azul Blanco</i>	9	17
<i>Padre Azul Reposado</i>	11	21
<i>Padre Azul Anejo</i>	14	27

RUM

	<i>2cl</i>	<i>4cl</i>
<i>Flor de Caña 7y</i>	5	9
<i>Flor de Caña 12y</i>	6	11
<i>Flor de Caña 18y</i>	7	13
<i>Millionario XO Reserva Especial</i>	13	25
<i>Foursquare 2010 Cask</i>	13	25

VODKA

	<i>2cl</i>	<i>4cl</i>
<i>Stolichnaya</i>	5	9
<i>Grey Goose</i>	9	17

GIN

	<i>2cl</i>	<i>4cl</i>
<i>Roku Gin</i>	5	9
<i>Portofino</i>	8	17
<i>Le Tribute</i>	7	13

ALLERGENE ALLERGENS

A) GLUTENHALTIGES GETREIDE B) KREBSTIERE C) EIER
D) FISCH

E) ERDNÜSSE F) SOJA G) MILCH
H) SCHALENFRÜCHTE L) SELLERIE

M) SENF N) SESAMSAMEN O) SCHWEFELDIOXID UND
SULPHITE P) LUPINEN R) WEICHTIER

A) GLUTEN B) SHELLFISH C) EGGS D) FISH
E) PEANUTS F) SOY BEANS G) MILK H) SHELL FRUIT L)
CELLERY

M) MUSTARD N) SESAME SEEDS O) SULPHUR DIOXIDE AND
SULPHITES P) LUPINS R) MOLLUSCS