MENU

VINOTHEK BY GEISEL

served from 12.00 – 23.00 h

San Daniele

Prosciutto
small portion € 9,00
big portion € 12,50
with buffalo mozzarella € 13,50

Bacon
small portion € 8,50
big portion € 11,50

Crostini...
...with purée of green and black olives € 6,50
...with tomatoes, basil and olive oil € 6,50
...with chicken liver € 7,00
...assorted with 5 pieces € 8,00

Classics

Penne all’arrabiata € 12,50
Cold sliced roast beef with fried potatoes, salad and sauce remoulade € 18,50
Marinated salmon with dill-mustard sauce and hash browns € 17,50
Alsace tarte
Prosciutto San Daniele or beef carpaccio with trufflecream, rocket salad and celery € 16,50
Marinated green olives € 4,50

Dessert and Cheese

Selection of Crème Brûlée € 8,50
Variety of cheese from our Munich Maitre Fromager Günther Abt
small portion € 12,50
big portion € 17,00

Dear guests,
please ask our waiters for further information about allergens or intolerance which our thoroughly chosen selection of food and beverage might contain.
LUNCH – MENU

Small prosciutto San Daniele with olives

Coq ou vin from bavarian chicken with vegetables and curd spätzle

incl. coffee or espresso and 0,5 l San Pellegrino

€ 19,50

MENU

3 courses at your choice
from 18.30 – 22.30 h

€ 49,00

each added course € 11,00

Our wine of the week

2017 Gemischter Satz
Grüner Veltliner-Chardonnay-Welschriesling-Sauvignon Blanc-Weissburgunder
Weingut Bernhard Ott, Wagram

0,1 l € 5,50  0,2 l € 11,00
Our Chef de Cuisine Thomas Kahl recommends:
from 12.00 until 14.00 h and 18.30 until 23.00 h

Starters
King prawns with tomato couscous and mediterranean vegetables  € 19,00
  Seared tatare of veal with beetroot-chickpea cream,
  amalfi-lemon and bloody dock  € 19,50

Soups
Wild essence with root vegetable and semolina  € 10,50
Pumpkin cream soup with croûtons and pumpkin seed oil  € 11,50

Pasta and more
Penne all’arrabbiata  € 12,50
Ricotta spinach ravioli with girasole cream and mushrooms  € 17,50
Homemade tagliatelle with ragout of boar and swiss chard  € 24,50

Main course
Fillet of gilthead with creamy black salsify and leek purée  € 28,50
Fillet of arctic char with tomato-fregola sarda and young spinach  € 29,00
  Saltimbocca of corn poulard breast
  with cream of cauliflower and braised vegetables  € 27,50
Braised beef cheeks with cream of savoy and cottage cheese-mashed potatoes  € 29,50

Desserts
Banana-tonka bean mousse with sour cream ice cream  € 10,50
Cream cheese dumpling with champagne berry groats and vanilla foam  € 12,50
Peanut slice with passionfruit and salted caramel ice cream  € 10,50
  Vacherin Mont d’or from the oven
  with potatoes for 2 persons  € 25,00
Variation of cheese from our Munich Maitre Fromager Günther Abt
  Choice of three  € 12,50  Choice of five  € 17,00
Daily changing selection of our homemade ice cream  1 scoop  € 2,00