



— THEATERGASTRONOMIE —

Dallmayr

COLD DISHES

“OPERA” platter

Marinated prawn, gravadlax, duck liver praline,
roast beef, Parma ham, melon, Waldorf salad 24.50

Dallmayr salmon specialities

Mildly smoked Irish salmon, gravadlax,
double-smoked salmon, salmon mousse, violet mustard gel 25.50

Lucullus platter

Marinated prawn, smoked salmon, smoked duck breast,
beef tartare in a special dressing, duck liver praline,
couscous salad, Cumberland sauce 26.50

Tuna sashimi

with pepper crumble, citrus fruit, pumpkin carpaccio,
wasabi creme and rocket 24.50

Vitello tonnato

Veal, caper berries, tuna sauce 21.50

Beef tartare in a special dressing,

capers, quail egg, Dijon mustard 23.50

Beetroot carpaccio

with grapes, orange, coriander, pistachios, pumpkin seeds
and honey-mustard sauce 18.50

Wintry leafy green and lamb’s lettuce salad

with spinach, candied nuts, pomegranate seeds, quince 14.50

All prices in euros, including service and VAT.

* Seasonal dishes are available from 17 January 2020 until 21 April 2020



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COLD DISHES – SMALL PLATES

	Self-service	Service
Canapés (4 pieces)		
Mixed selection, vegetarian or vegan	7.00	8.00
Salmon baguette (2 pieces)		
Gravadlax and mildly smoked Irish salmon	8.00	9.00
Opera open sandwiches (4 pieces)		
Slices of rye bread with a selection of spreads	6.50	7.50
Tartare open sandwiches (4 pieces)		
Beef tartare in a special dressing served on multigrain bread	6.00	7.00
Dallmayr seasonal gourmet salads	4.50	5.50

CAKES, TARTS & GATEAUX – freshly made each day

Cakes	3.50	4.00
Tarts and gateaux	4.00	4.50

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WARM DISHES

Soup of the day	6.00
Winter cod (skrei), bean cassoulet, pak choi, pine-nut stock, pink peppercorns . . .	26.50
Breast of corn-fed poulard, polenta, baby green beans, glazed baby carrots, braised tomatoes and Calvados jus	23.50
Roasted fillet of veal, flavoured bacon potatoes, Brussels sprouts, onion confit, blackberries, thyme jus	29.50
Open lasagne Spinach, cauliflower, mushroom ragout, balsamic caviar pearls	19.50

COVER CHARGE

We provide a selection of breads and butter with all meals . . . 2.00

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DESSERTS

	Self-service	Service
Vanilla ice cream with warm raspberries	5.50	6.50
Lime sorbet	5.50	6.50
Red berry fruit jelly dessert, vanilla sauce	6.00	7.00
Mocha panna cotta, spiced kumquats		9.50
Baked apple strudel with tonka bean sauce and vanilla ice cream		11.50
Lukewarm chocolate cake with fruit compote and crumble		11.50
Dallmayr cheese platter Selection of cheeses aged to perfect maturity, with grapes and fig mustard (vegetarian)		14.50

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

WARM DRINKS

		Self-service	Service
Dallmayr Café Crème	Cup	3.00	3.50
Dallmayr coffee, decaffeinated	Cup	3.00	3.50
Dallmayr Espresso Barista/macchiato	Cup	2.50	2.90
Double espresso	Cup	4.50	5.00
Cappuccino	Cup	3.50	4.00
Latte macchiato	Glass	4.00	4.50
Dallmayr tea	Glass	3.00	3.50



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This menu lists our classic dishes as well as a selection of seasonal options and is effective from **17 January 2020 until 21 April 2020**. 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 pm on the following telephone numbers: (089) 2185-1280
(089) 2185-1281

Fax: (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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NON-ALCOHOLIC BEVERAGES		Self-service	Service
Adelholzener Classic/Still mineral water	0.25 l	3.00	3.50
.....	0.75 l	6.50	7.50
Schweppes Tonic 10	0.23 l	3.50	4.00
Schweppes Lemon 10	0.23 l	3.50	4.00
Schweppes Ginger Ale	0.23 l	3.50	4.00
Coca Cola 1/9	0.20 l	3.00	3.50
Coca Cola light / zero 1/9/13/14	0.20 l	3.00	3.50
Orangina 1	0.20 l	3.00	3.50
Bionade, organic soft drink			
Elderberry	0.33 l	3.50	4.00
Ginger-Orange	0.33 l	3.50	4.00
Wolfra multivitamin juice	0.20 l	3.00	3.50
Wolfra orange juice	0.20 l	3.00	3.50
Wolfra apple juice ..	0.20 l	3.00	3.50
Wolfra tomato juice	0.20 l	3.00	3.50
Adelholzener Apple Spritzer ORGANIC ..	0.25 l	3.50	4.00
Adelholzener Rhubarb Spritzer ORGANIC .	0.25 l	3.50	4.00
Carpe Diem Kombucha	0.25 l	3.50	4.00
Carpe Diem Cranberry	0.25 l	3.50	4.00
Red Bull – Energy Drink 1/9/12/13	0.25 l	3.50	4.00

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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BOTTLED BEER		Self-service	Service
HB München Pure, lager	0.33 l	4.00	4.50
Paulaner non-alcoholic Münchner Hell (lager)	0.33 l	4.00	4.50
Weihenstephan Pils	0.33 l	4.00	4.50
Weihenstephan wheat beer	0.33 l	4.00	4.50
Weihenstephan non-alcoholic wheat beer	0.33 l	4.00	4.50
APERITIFS			
Mondino sparkling wine ¹⁰			
Mondino Amaro Bavarese, sparking wine	0.10 l	6.00	7.00
Aperol Sprizz ¹	0.20 l	7,50	8,50
Dallmayr Kir, aperitif wine	0.10 l	5.50	6.50
Martini Bianco vermouth	5 cl	3.00	3.50
Sherry, Fernando de Castilla Manzanilla	5 cl	3.50	4.00
Campari Bitter ¹	5 cl	5.50	6.50
- with soda water	0.25 l	7.50	8.50
- with orange juice	0.20 l	8.50	9.50
Sanbitter, non-alcoholic ¹	0.10 l	3.00	3.50

¹ - With colouring, ¹⁰ - Contains quinine
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SPARKLING WINE		Self-service	Service
Dallmayr Meistercuvée	Glass 0.10 l	5.50	6.50
German Riesling sparkling wine extra dry	0.2 l	11.00	13.00
.	0.375 l	17.50	19.50
.	0.75 l	35.50	38.50
Dallmayr Prosecco di Valdobbiadene Glass	0.10 l	6.50	7.50
Spumante extra dry	0.75 l	37.50	40.50
Crémant Brut			
<i>AOC Cremant de Limoux</i>			
Domaine La Louvière	Glass 0,10 l	8,50	9,50
.	0,75 l	65,00	75,00
Crémant Rosé Brut			
<i>AOC Cremant de Limoux</i>			
Domaine La Louvière	Glass 0,10 l	9,00	10,00
.	0,75 l	70,00	80,00
Champagne Dallmayr	0.20 l	28.50	32.00
Premier Cru Brut	0.375 l	48.00	54.50
.	0.75 l	84.50	97.00
Champagne Dallmayr			
Brut Rosé	0.375 l	51.00	58.50
.	0.75 l	86.00	99.00
2009 Champagne Dom Pérignon	0.75 l	222.50	255.00

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WHITE WINES BY THE GLASS

	Self-service	Service
2017 Verdicchio dei Castelli di Jesi Classico DOC <i>„Contrada Busche“ – Moncaro</i> Glass 0,20 l	6,50	7,50
2018 feder stahl, Müller-Thurgau, trocken <i>Christian Stahl – QbA, Franken</i> Glass 0,20 l	6,50	7,50
2017 Scheurebe, trocken <i>Wagner-Stempel, Reinhausen</i> Glass 0,20 l	7,00	8,00
2015 Brauneberger Riesling <i>Weingut Fritz Haag, Qualitätswein Mosel</i> Glass 0,20 l	7,00	8,00

ROSÉ WINES BY THE GLASS

2018 al posto die fiori <i>DOC, Azienda Agricola Le Pianelle, Italien</i> Glass 0,20 l	8,50	9,50
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BOTTLED WHITE WINES

GERMANY

2018 Escherndorfer Silvaner, trocken 0,375 l	19,50
2017 Escherndorfer Silvaner, trocken Edition Dallmayr <i>Weingut Rainer Sauer – QbA, Franken</i> 0,75 l	34,50
2016 Rheingau Riesling Edition Dallmayr <i>Weingut Robert Weil – QbA, Rheingau</i> 0,75 l	36,50

AUSTRIA

2017 Grüner Veltliner – „Der Ott – Feuersbrunn“ <i>Bernhard Ott, Wagram, österr. Qualitätswein</i> 0,75 l	49,50
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ITALY

2017 Lugana D.O.C. „I Frati“ 0,375 l	19,50
2018 Lugana D.O.C. „I Frati“ <i>Cá dei Frati – Lombardei</i> 0,75 l	34,50

FRANCE

2016 Sancerre A.C. „Cuvée G.C.“ <i>Jean Max Roger – Loire</i> 0,75 l	39,50
2017 Chablis A.C. 0,375 l	22,50
2018 Chablis A.C. <i>Domaine N. & G. Fèvre, Chablis</i> 0,75 l	43,50
2014 Chassagne-Montrachet Premier Cru <i>AC "Morgeot", Domaine Marc Morey, Chassagne-Montrachet</i> 0,75 l	129,50

BOTTLED ROSÉ WINES

2018 al posto dei fiori <i>DOC, Azienda Agricola Le Pianelle, Italien</i> 0,75 l	39,50
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RED WINES BY THE GLASS

	Self-service	Service
2017 Flor de Rubí Syrah <i>Vinedos los Molinos - Selección Alexandra Schmede, Spanien</i> Glass 0,20 l	7,00	8,00
2013 Viña Almanta, Selección Limitada <i>Bodegas Mas Que Vinos Vino de la Tierra de Castilla, Spanien</i> Glass 0,20 l	7,00	8,00
2014 Hacienda Cabernet Sauvignon <i>Hacienda Wine Cellars, Sonoma, USA</i> Glass 0,20 l	9,50	10,50

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BOTTLED RED WINES

GERMANY

2014 Pinot Noir „Steinfelsen“ Edition Dallmayr
Gutsabfüllung Holger Koch – QbA, Baden 0,75 l 36,50

2014 Parzival, trocken 0,375 l 29,50
Weingut Rudolf Fürst – QbA, Franken 0,75 l 44,50

ITALY

2014 „Réserve del Conte“
Vigneti delle Dolomiti IGT, Manincor
Südtirol 0,75 l 43,50

FRANCE

2015 Château Lamothe-Cissac
Haut-Médoc AC, Cru Bourgeois
Bordeaux 0,375 l 27,50

2015 Santenay Premier Cru AC "Clos des Mouches"
Domaine par Sarl David Moreau, Santenay. 0,75 l 109,50

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SPIRITS

Self-service Service

Williams pear brandy 2 cl 3,00 3,50

Grappa di Chardonnay, Pojer & Sandri 2cl 4,00 4,50

Dallmayr Lemoncello 2cl 3,00 3,50

Fernet Branca 2cl 3,00 3,50

Cognac Fine Petite Champagne Dallmayr
Vieille Réserve, (20 Jahre) 2cl 4,50 5,00

Chivas Regal Scotch (12 Jahre) 2cl 5,50 6,00

Feel Gin ¹⁰ 5cl 6,00 7,00

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