

CONTEMPORARY, OPEN-MINDED AND THIRSTY FOR DISCOVERY:
THE GRAPEFUL TURNS VISITORS INTO FRIENDS AND NEIGHBORS
INTO MEMBERS OF OUR FAMILY. ORDER A FAVORITE OR LET ONE OF
OUR KNOWLEDGEABLE EXPERTS – THE WINE GUYS – RECOMMEND
YOU A BOTTLE FROM OUR THOUGHTFULLY SELECTED LIST OF
LOCAL EXQUISITE WINES WITHIN 500KM.

WITH OUR “ONE FOR ALL” GLASS PHILOSOPHY, WE STRIVE TO
SURPRISE YOU WITH A DELIGHTFUL WINE COMBINATION OF A
DIFFERENT KIND. ONE GLASS THROUGHOUT THE EVENING –
ENDLESS FLAVORS AND AROMAS ENHANCING EACH OTHER.

WE INVITE YOU TO JOIN US FOR AN EXPERIENCE FILLED WITH
MEMORABLE MOMENTS BUILT UPON FOOD, WINE AND ENCOUNTER.



Ingredient lists are subject to change. Errors and omissions excepted. We kindly ask you to inform your waiter before ordering in case of a food allergy or intolerance. We are more than happy to inform you in detail about the additives and allergens contained in our dishes to ensure that no ingredients unacceptable for you are included. Please ask any questions you may have regarding our dishes! Please find below an overview of additives.

1Lupine 2Peanuts 3Molluks 4Celery 5Crustaceans 6Nuts 7Lactose 8Sulfites 9Sesame 10Soy 11Egg 12Fish 13Gluten 14Mustard
a-Coloring b-Preservative c-Antioxidat d-Flavor enhancer e-Sulphurized f-Blackened g-Waxed
h-Sweetener i-Phosphat j-Contains Coffeein k-contains quinine

MUNICH MARRIOTT HOTEL | BERLINER STRASSE 93 | 80805 MUNICH | +49 89-360020

{ STARTERS }

Bar Snack ^{1, 6, b, i V}

Spiced Nuts | Crispy Chickpeas | Olives
9,00 €

Cheese Duet ^{7, 8, 14, b, e V}

Stublinger Farmer's Cheese | Franconian Apple | Fruit Bread
12,00 €

Ham Duet ^{6, 7, 8, 13, b, d, i}

Bad Birnbacher Raw Sliced Ham & Bacon | Flavoured Butter
12,00 €

Wild Mushroomtartare ^{4, 7, 8, 10, 12, 13, 14, e V}

Cream Cheese | Mushroom Soil | Parsley Root | Buttered Bread | Fermented Pepper
15,00 €
358 kcal

Beeftartare ^{4, 7, 8, 11, 13, 14}

Tartar Sauce | Radish | Buttered Bread | Fermented Pepper | Quail Fried Egg
20,00 €
331 kcal

(Vegan) Lettuce ^{4, 8, 10, 14 VV}

Apple | Carrot | Apple Dressing | Sprouts | Seeds
12,00 €
121 kcal

Bavarian Bisque ^{3, 4, 5, 7, 8, 10, 12, 14}

Bayrische Shrimp | Parsley Crostini | Root Vegetables | Parsley
20,00 €

Confit Salmon Trout ^{4, 7, 8, 10, 12, 14}

Lime Curd | Ponzu Dashi | Cucumber | Mustard Caviar
19,00 €

{ MAIN COURSES }

Mediterranean Corn-Fed Chicken Roulade ^{4, 7, 8, 10, 11, 13, 14}
Roulade | Ricotta | Dried Tomato | Sautéed Spinach | Potato “Baumkuchen”
24,00 €

Veal Cutlet ^{4, 7, 8, 14}
Herb Crust | Veal Jus
(350-400g)
2 side dishes of your choice incl.
36,00 €

Filet Steak ⁷
(180g)
2 side dishes of your choice incl.
30,00 €

Whole Char
2 side dishes of your choice incl.
26,00 €

Wild Mushroom Strudel ^{4, 8, 13 VV}
Wild Garlic Béchamel | Tomato Salad
19,00 €

Asparagus - Lemon Tagliatelle ^{4, 7, 8, 10, 11, 12, 14 V}
Cherry Tomatoes | Lemontyme | Chervil
19,00 €

{ SIDES }

Sautéed Spinach ^{7,8 V}
7,00€

Potato "Baumkuchen" ^{7,11,13 V}
6,00€

Grilled Asparagus ^{7,8 V}
6,00€

Glazed Baby Carrots ^{7,8 V}
6,00€

"Servietten" Dumplings ^{4,7,11,13,14 V}
6,00€

Braised Red Cabbage Wedges ^{7,8 V}
7,00€

Lemon Risotto ^{4,7,8 V}
9,00€

{ TO END }

Tonka Millefeuille ^{7,11,13 V}
Matcha | Strawberry
14,00 €

Toffee Parfait ^{7,13 V}
Caramelized White Chocolate | Pear
12,00 €

WINEMENU

{ GERMANY }

	0,1L	0,75L
SPARKLING		
Markus Molitor Haus Klosterberg Riesling Sekt Brut Mosel	6,5	40
WHITE	0,1L	0,75L
Winzerhof Stahl Nachschlag 2021 Cuvee- Riesling, Scheurebe Franken	4	22
Demeter Weingut Gustavshof 2020 Bright Rheinhessen	5	32
Weingut Stefan Rinkling Bötzingen Meisenthal 2021 Grauburgunder Baden	5,5	35
Weingut Hensel Aufwind 2021 Cuvee - Sauvignon, Muskateller Pfalz	5,5	35
Winzerhof Stahl Bodenstoff 2020 Scheurebe Franken	6	39
Markus Molitor Alte Rebe Saar 2017 Riesling Mosel		42
Robert Weil Kiedrich Gräfenberg 2020 Riesling GG Rheingau		63
RED	0,1L	0,75L
Weingut Juliusspital Julius rot 2018 Spätburgunder, Domina Franken	5	33
Weingut Lutz Grundstock 2020 Spätburgunder, Portugieser Rheinhessen	6	39
Weingut Hensel Höhenflug 2019 Spätburgunder Pfalz		48
DESSERT WINE		
Markus Molitor Klosterberg 2021 Riesling Auslese Klosterberg Mosel		45

All prices are in Euro and include VAT and service

{ AUSTRIA }

	0,1L	0,75L
WHITE		
Weingut Josef Schmid Pfarrweingarten 2021 Grüner Veltliner Kremstal	5,5	35
Weingut Josef Schmid Kerschbaum 2021 Chardonnay Kremstal	6	39
Ewald Zweytick 2021 Muskateller Gutswein Steiermark	6	39
Ewald Zweytick 2021 Sauvignon Gutswein Steiermark		47
RED		
Weingut Hannes Reh Heiderboden 2018 Cuvee Burgenland	6	39
Weingut Keringer 100 Days 2019 Blauer Zweigelt Burgenland	6,5	40
Weingut Leberl Glorienstein 2006 Blaufränkisch Burgenland		49
ROSE		
Ewald Zweytick Spanish Harlem 2021 Blauer Zweigelt Südsteiermark		40
DESSERT WINE		
Kracher 2018 Beerenauslese Cuvee Burgenland		45

{ ITALY }

	0,1L	0,75L
WHITE		
Endrizzi 2021 Pinot Grigio Trentino	4,5	32
Weingut Peter Zemmer Punggl 2021 Weißburgunder Südtirol	6	39
RED		
Venezia Giulia Alturi 2020 Merlot Friaul	5	33
Weingut Peter Zemmer Raut 2020 Lagrein Südtirol	6,5	40
Endrizzi Leoncorno Riserva 2017 Teraldego Tentino	7	47
Allegrini Palazzo della Torre Rosso Veronese 2018 Cuvee Trentino	7,5	47
Vietti Barbera Tre Vigne 2018 Barbera Piemont	7,5	47
Vietti Barolo Castiglione 2017 Nebbiolo Piemont		75
ROSE		
Endrizzi Dalis 2021 Teroldigo, Sangiovese Tentino	5	33

{ WATER }

	0,75l
Munich Water natural	2,5
Munich Water sparkling	2,5

{ SOFT DRINKS }

	0,2l
7 UP	3,5
Pepsi <small>a, h, j</small>	3,5
Pepsi Light <small>a, h, j</small>	3,5
Mirinda	3,5

{ BEER }

Crew Republic Jackpot Hazy IPA Unterschleißheim 0,33l	4
Crew Republic Hop Junkie IPA Unterschleißheim 0,33l	4