

BAVARIE

SPEISEKARTE



THE BAVARIE IS SUCH A THOUGHT

The Bavarie is a thought. In a time that is accelerating more and more - in a world that is constantly spinning faster - the desire to concentrate on the essentials is growing.

Our thoughts are also reflected in our menu, in which we live regionality and thus also sustainability. Producers who have been with us for a long time and whose highest goal is quality guarantee truly beautiful and harmonious dishes that you can discover again and again at the Bavarie.

Your Bavarie team

TASTING MENU

FRESHLY BAKED BREAD

Sea Salt | Spread | Tuscan Olive Oil

Glass of Laurent-Perrier Champagne

AMUSE BOUCHE

SIMMENTAL BEEF TARTARE – PIEDMONTESE STYLE

Parmesan Crisp | Pea Purée | Quail Egg | Balsamic Pine Nut Vinaigrette

2021 Grüner Veltliner

Loimer Winery, Käferberg – Lower Austria

RED MULLET

Salsiccia Cappelletti | Corn | Letscho | Beurre Blanc

2019 Welschriesling Alte Reben

Jürgen Trummer Winery – Southern Styria

PALATE CLEANSER

Champagne Sorbet

LAMB FROM GUTSHOF POLTING

Braised & Roasted | Artichoke-Porcini Ragout | Sweet Potato | Zalatar

2021 Barbaresco

Bruno Rocca Winery – Piedmont

PISTACHIO & SEA BUCKTHORN

Parfait | White Chocolate Zabaglione | Meringue

Price per person (menu):

€ 89.00

Wine pairing

€ 69.00

STARTERS

SALAD FROM THE MUNICH FARMERS' COOPERATIVE

Berry-Tarragon Dressing | Tegernsee Mountain Cheese |
Radish | Tomatoes | Toasted Sunflower Seeds | Mixed Seeds 15,50 €
Optional: Gratinated Goat Cheese + 7,50 €

CURED LABEL ROUGE SALMON

Saffron-Fennel Cream | Curry Couscous |
Pomegranate Seeds | Ceviche Broth 22,50 €

SIMMENTAL BEEF TARTARE "PIEDMONTESE STYLE"

Parmesan Crisp | Pea Purée | Quail Egg |
Balsamic-Pine Nut Vinaigrette 24,50 €

MUSHROOM FOIE GRAS PRALINE

Port Wine | Beech Mushrooms | Jerusalem Artichoke |
Lamb's Lettuce | Brioche 22,50 €

SOUPS

PUMPKIN-COCONUT-GINGER

Black Tiger Prawn | Pumpkin Seed Oil | Roasted Pumpkin Seeds 12,50 €

OXTAIL CONSOMMÉ

Root Vegetables | Chives | Ravioli 12,50 €

FISH & MEAT

BAVARIAN TROUT FILET

Parsley Root Cream | Autumn Spinach | Trout Caviar | Verjus Beurre Blanc 35,50 €

BAVARIE SEAFOOD SELECTION

King Prawn – Scallop – Octopus |
Pumpkin Fregola Sarda | Kale Chips | Lobster Bisque 36,50 €

BRAISED FRENCH CHALLANS DUCK LEG

Duck Ravioli | Celery Purée |
Köfer's Apple-Red Cabbage | Sauce Rouennaise 35,50 €

WIENER SCHNITZEL FROM BAVARIAN MILK-FED VEAL

Potato Salad | Pickled Dill Cucumbers |
Homemade Lingonberries | Organic Lemon 33,50 €

SIMMENTAL BEEF ROULADE

Potato Mousseline | King Oyster Mushrooms |
Soubise Sauce | Chervil Root 36,50 €

VEGETARIAN & VEGAN

VEGAN SCHLUTZKRAPFEN (STUFFED PASTA)

Braised Heirloom Carrot | Sage Broth |
Nashi Pear | Shaved Cashew Parmesan 27,50 €

TRUFFLE TAGLIOLINI

Freshly Shaved Black Truffle |
Nage | Truffle Pecorino 29,50 €

DESSERT

VANILLA CRÈME BRÛLÉE

Blackcurrant Figs | Hazelnut Ice Cream

14,00 €

WARM CHOCOLATE CAKE

Pumpkin Ice Cream | Orange-Ginger |
Caramelized Pumpkin Seeds

14,00 €

BAVARIE SORBET SELECTION (3 SCOOPS)

Mango | Blackcurrant | Coconut

11,50 €

AFFOGATO

Vanilla Ice Cream | Double Espresso |
Cantuccini

8,50 €

ESPRESSO MARTINI

Vodka | Espresso | Bavarie Coffee Liqueur

11,50 €

CHEESE SELECTION (5 VARIETIES)

From Maître Fromager Günther Abt |
Chutney | Nuts | Farmer's Bread

18,50 €

DRINKS

APERITIF

BAVARIE SPRITZ Non-Alcoholic 10,50 €
Martini Vibrante | Wild Herb Lemonade

APEROL SPIRTZ 10,50 €
Aperol | Prosecco | Orange

LILLET WILD BERRY 10,50 €
Lillet | Wild Berry Tonic

CAMPARI SODA 10,50 €
Campari | Club Soda | Lemon

GIN TONIC 10,50 €
Anaë Gin | Aqua di Monaco Tonic
Rosso di Montalcino

SPARKLING

NV LA CUVÉE BRUT 19,00 €
Laurent-Perrier | Tours-sur-Marne

NV CUVÉE ROSÉ BRUT 25,00 €
Laurent-Perrier | Tours-sur-Marne

NV KÄFER CREMANT DE LOIRE BRUT 9,00 €
Bouvet-Ladubay | Loire

NV LOIMER BRUT ROSÉ 12,00 €
Weingut Loimer | Kamptal Austria

BEER

LAGER 0,30 l 4,10 €

WHEAT BEER 0,30 l 4,10 €

SHANDY 0,30 l 4,10 €

**ALCOHOL-FREE
VERSIONS** 0,30 l 4,10 €

WATER

MUNICH TABLE WATER
from BWT 1 l 7,90 €

GEROLSTEINER MINERALWASSER
Sparkling/Still 0,25 l 4,20 €
Sparkling/Still 0,75 l 8,90 €

SOFT DRINKS

COCA COLA 0,20 l 4,50 €
COCA COLA ZERO 0,20 l 4,50 €
SPRITE 0,20 l 4,50 €
PAULANER SPEZI 0,33 l 4,50 €

JUICES FROM WOLFRA

APPLE JUICE 0,30 l 4,20 €
ORANGE JUICE 0,30 l 4,20 €
BLACKCURRANT JUICE 0,30 l 4,20 €
MANGO JUICE 0,30 l 4,20 €

Available as spritzers upon request

TEA

BLACK TEA 4,00 €
HERBAL TEA 4,00 €
CHAMOMILE 4,00 €
GREEN TEA 4,00 €

COFFEE SPECIALTIES

from the ALRIGHTY Roastery

ESPRESSO 3,10 €
DOUBLE 4,50 €
BREWED COFFEE 4,40 €
LATTE MACCHIATO 4,90 €
CAPPUCCINO 4,90 €
HOT CHOCOLATE 3,80 €