

BAVARIE

MENU



## 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**

## BEVERAGES

### APERITIF

<b>BAVARIE SPRITZ</b> Gentian   Cranberry   Crémant	€ 12.50
<b>BAVARIE SPRITZ Non-alcoholic</b> Martini Vibrante   Wild herbs Lemonade	€ 10.50
<b>APEROL SPIRZ</b> Aperol   Prosecco   Orange	€ 10.50
<b>LILLET WILD BERRY</b> Lillet   Wild Berry Tonic	€ 10.50
<b>CAMPARI SODA</b> Campari   Soda	€ 10.50
<b>GIN TONIC</b> Anae Gin   Aqua di Monaco Tonic	€ 14.50

### SPARKLING WINE BY THE GLASS CHAMPAGNER / CRÉMANT DE LOIRE

0.1 l

<b>La Cuvée Brut</b> Laurent-Perrier   Tours-sur-Marne	€ 19.00
<b>Cuvée Rosé Brut</b> Laurent-Perrier   Tours-sur-Marne	€ 25.00
<b>Käfer Cremant de Loire Brut</b> Bouvet-Ladubay   Loire	€ 9.00
<b>Loimer Brut Rosé</b> Winery Loimer   Kamptal   Austria	€ 12.00

## STARTER

### SALAD FROM THE MUNICH FARMERS' COOPERATIVE

Berries-tarragon-dressing | Tegernsee mountain cheese |  
radish | tomatoes | roasted sunflower seeds | pumpkin seeds  
for optional: gratinated goat's cheese

€ 15.50

+ € 7.50

### PICKLED LABEL ROUGE SALMON

Avocado cream | green asparagus | pomegranate seeds |  
ceviche buttermilk broth

€ 22.50

### TATAR OF SIMMENTAL BEEF PIEMONTESE STYLE

Parmesan crisp | pea cream | quail egg |  
pine nut vinaigrette

€ 24.50

### CREAMY BURRATA FROM BUFFALO BILL

Plucked lettuce | grapefruit | date tomatoes | focaccia cubes |  
PX. 25 year old balsamic vinegar

€ 21.50

## SOUPS

### ASPARAGUS CREAM SOUP

Black tiger prawn | cress | croûtons

€ 11.50

### OXTAIL CONSOMMÉ

Root vegetables | chives | ravioli

€ 11.50

## FISH & MEAT

### FRIED SEA BASS FILLET

Saffron risotto | snow peas and asparagus vegetables |  
date tomatoes | bouillabaisse broth

€ 35.50

### KING PRAWN TAGLIOLINI "NERO DI SEPPIA"

Orange chicory | wild broccoli | lobster bisque

€ 34.50

### TERIYAKI CORN CHICKEN BREAST FROM GUTSHOF POLTING

Carrot and ginger cream | edamame | spring vegetables |  
gyoza | teriyaki sauce

€ 33.50

### "WIENER SCHNITZEL" FROM BAVARIAN MILKED CALF

Potato salad | dill cucumber | hand stirred cranberries |  
organic lemon

€ 32.50

### BAVARIE ONION ROAST

Rip Eye | fried onions | onion sauce |  
green beans | potato gratin

€ 36.50

## VEGETARIAN & VEGAN

### VEGAN CORDON BLEU

Filled with smoked tofu bacon & vegan cheese |  
Schrobenhauser asparagus ragout | morels | parsley sauce

€ 31.50

### WILD GARLIC GNOCCHI

Poached egg | Belper tuber |  
pesto | truffle glazed vegetables

€ 29.50

## DESSERT

### CRÈME BRÛLÉE WITH WHITE CHOCOLATE

Strawberry sorbet

€ 14.00

### BAVARIE HOT LOVE

Vanilla parfait | raspberries | pistachio cream | meringue

€ 14.00

### BAVARIE SORBET VARIATION (3 scoops)

Mango | basil-lime | raspberry

€ 10.50

### CHEESE SELECTION (5 pieces)

From the Maitre Fromager Günther Abt

Chutney | nuts | farmer's bread

€ 18.50

## BAVARIE MENU

### OVEN-FRESH BREAD

Rock salt / olive oil from Tuscany  
Glass of Champagne Ayala Rosé Majeur

### AMUSE BOUCHE

### TATAR OF YELLOWFIN THUNA

Pickled vegetables | Furikake | ceviche buttermilk broth  
2021 Grüner Veltliner Ried Käferberg Winery Loimer

### SEA BASS & SEASHELL

Saffron fennel | baby spinach | seashell crustacean sauce  
2022 Bourgogne Cuvée Saint Vincent | Domaine Vincent Girardin

### LITTLE REFRESHMENT

### TYROLEAN VEAL

Braised & roasted | artichokes | tart | mousseline  
2022 Barbera d'Alba | Bruno Rocca

### RHUBARB & COTTAGE CHEESE

Rhubarb | Chocolate | Pistachio | Strawberry Sorbet

Price per person for the menu  
€ 89.00

### WINE ACCOMPANIMENT

The wine pairing is served by the glass, with each glass containing 0.1 l.  
The listed price refers to the full pairing but can be adjusted  
according to the number of glasses selected

Price per person for the wine pairing  
€ 79.00

## WATER

Munich water from BWT	1 liter	€ 7.90
Gerolsteiner mineralwater medium /still	0,25 liters	€ 4.20
Gerolsteiner mineralwater medium /still	0,75 liters	€ 8.90

## SOFTDRINKS

Coca Cola	0.20 liters	€ 4.50
Coca Cola Zero	0.20 liters	€ 4.50
Sprite	0.20 liters	€ 4.50
Fanta	0.20 liters	€ 4.50
Paulaner Spezi	0.33 liters	€ 4.90

## JUICES FROM WOLFRA

Apple juice	0.30 liters	€ 4.20
Orange juice	0.30 liters	€ 4.20
Blackcurrant juice	0.30 liters	€ 4.20
Mango juice	0.30 liters	€ 4.20

## BEER from the Paulaner brewery

Draft	0.30 liters	€ 4.10
Wheat	0.30 liters	€ 4.10
Shandy	0.30 liters	€ 4.10
Wheatbeer non-alcoholic   Paulaner	0.30 liters	€ 4.10
Draft non-alcoholic   Merkatzer brewery	0.30 liters	€ 4.10

## HOT DRINKS

Black tea / Fruit tea / Chamomile / Green tee	€ 4.00
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## COFFEE SPECIALTIES from the ALRIGHTY coffee roastery

Espresso	€ 3.10
Double Espresso	€ 4.50
Coffee	€ 4.40
Latte Macchiato	€ 4.90
Cappuccino	€ 4.90
Hot chocolate	€ 3.80