



APERITIF & SPRIZZ

ESPRESSO-TONIC NON ALCOHOLIC	9,5
Thomas Henry Tonic Water, ice cubes, freshly brewed espresso, lime, rosemary ⁴ + Absolut Vodka	
OLD FASHIONED TONIC NON ALCOHOLIC	14
lime, lemon, orange, raspberry, cane sugar, tonic water, soda ⁴	
TAYLOR'S SELECT RESERVE RUBY PORTWEIN	4,9
Matured in oak barrels, red fruit, caramel and fig aroma – the perfect sundowner, 5cl	
NEGRONI Gin, Campari, vermouth, orange slice	9
HUGO	9,5
prosecco, lime, mint, elderflower syrup	
SO COCKY! Absolut Vodka, elderflower syrup, lemon, sweetened cucumber	9,5
LILLET WILD BERRY	9,5
Lillet, Russian Wild Berry, fruit, ice	
INGWER SPRIZZ	9,5
homemade Ginger lemonade, cane sugar, lemon, Prosecco	
APEROL SPRIZZ Aperol, Prosecco, soda, orange	9,5
WATERMELON SPRIZZ Watermelon Sirup, Triple Sec, Prosecco, Lemon, Rosmarin, Watermelon	9,5
JÄGERMEISTER MANIFEST SPRIZZ	10,5
Manifest, Prosecco, Lime Juice, Fanta ^{1 2 8)}	
STRAWBERRY LIMONCELLO SPRIZZ	9,5
Strawberry, Limoncello, Prosecco, Soda	

SNACK & STARTER

SWEET POTATO TRUFFLE FRIES VEG	14,7
Sweet potato fries, shaved Grana Padano, truffle mayo	
HOMEMADE FALAFEL VEGAN	9,5
baked chickpea balls, coriander-lime-soy milk yoghurt, tomato chutney	
HOMEMADE NAAN BREAD VEGAN	9
coriander-lime-soy yoghurt, hummus, Butter, Milk	
TWO KINDS OF OBAZDA	12,9
Munich Obazda & spicy cream cheese obazda with chilli, 2 fresh pretzels	
SWISS „WURST“ SALAD Regensburger, Emmen-taler, sweet pepper, beef tomato, onion, farmhouse bread	12,9
EDAMAME VEGAN	8,5
green soybeans, himalayan salt, lime wedge	
OVEN-FRESH PRETZEL HANDMADE	2,7
Bakery Riedmair, handmade, best ingredients from the region	
SIDE SALAD VEGAN House dressing	5,3

POTATO FIRE

STUFFED BAKED POTATO VEGAN	14,9
Beetroot, vegan soy yoghurt with coriander & mint, cashews, pomegranate	
POTATO BOMB	14,9
Jacket potato stuffed with bacon, spring onion, jalapenos, leek onion, jalapenos, cheddar cheese	
+ extra fried egg	+ 1,8
+ extra grilled chicken breast	+ 4,5

TYPICAL MUNICH

TYPICAL BAVARIAN WHITE SAUSAGE	3,9
from 2 pcs. daily until 2 p.m., kettle fresh	
LEBERKÄS – BAVARIAN STYLE MEAT LOAF	12,9
freshly baked, fried egg, horseradish-Dijon mustard-forest honey cream, potato and arugula salad	
ROAST CRUSTED PORK	16,9
Bavarian pork, piece of the shoulder, bread Dumplings, dark beer sauce	
KÖNIG LUDWIG BURGER	17,5
bavarian meat loaf, pretzel roll, lettuce, mustard horseradish-honey-cream, bacon, cabbage, hash brown potato	
GIANT SCHNITZEL	18,9
thinly pressed approx. 300g, from the Lower Bavarian country pig, breadcrumb coating, fries, lemon slice	
+ with cranberries	+ 0,5

SOULFOOD & WORLD FOOD

HAM PASTA OUR CLASSIC	14
Fusilli, cooked honey ham, free-range egg, garden herbs, melted cherry tomatoes, plucked basil	
WAFFELS & CHICKEN	21,5
Freshly baked bubble waffle, breaded chicken breast, maple syrup, pak choi, chilli butter	
CHICKEN TIKKA MASALA	17,5
Chicken breast fi let, natural yoghurt, tomato paste, ginger, garlic, curry, coriander, turmeric rice, cashews	
ORIGINAL WIENER SCHNITZEL	26,7
in pressed, Bavarian veal, breadcrumb coating, fried in clarified butter, potato-cucumber salad, cranberries, lemon, anchovies, capers	
LEGENDARY BACON CHEESE BURGER	18,9
200g German minced beef, baker's brioche, homemade bacon, onion and honey jam with whiskey apple, mountain cheese, iceberg lettuce, cocktail cream, pickle, fries	
VEGAN BURGER VEGAN	18,5
Vegan rye brioche, homemade kidney bean-herb patty, arugula, vine tomato, fresh guacamole, fries We are happy to serve vegan mayo with it	
CRISPY CHICKEN BURGER	18,7
Crispy coated chicken, bakers brioche, homemadeguacamole, jalapenos, lettuce, tomato, fresh onion rings, fries	
PAD KRA PAO	16,5
Favourite dish of our Thai trainee Cha little bit spicy - minced pork, oyster sauce, fish sauce, soya, garlic, holy basil, fried egg, rice	

SUPER FOOD

HOUSEDRESSING: white balsamic, mango, garden herbs, organic agave syrup, olive oil	
ALTERNATIV: yoghurt dressing (low fat)	
AVOCADO WITH HUMMUS VEGAN	9,5
ca 230 kcal – ½ organic avocado, beetroot hummus, shiso cress, extra virgin olive oil crushed pepper, herb baguette	
STEAK SALAD WITH PRETZEL CRISPS	18,5
ca 550 kcal – leaf salad, roasted beef tips, roasted pretzel crisps, house dressing	
VIETNAMESE SUMMER ROLL VEGAN	14,5
ca 428 kcal – rice paper, Chinese cabbage, glass noodles, carrot, bean sprouts, coriander, mint, Thai basil, smoked tofu	
QUINOA AVOCADO BOWL VEGAN	17,5
ca 518 kcal – Edamame, falafel, organic avocado, hummus, mango cubes, house dressing, salad kernels, quinoa ^{SG SEL SCH K} + Black Tiger prawns	
SALAD WITH CHICKEN BREAST LOW CARB	18,5
ca 487 kcal – Lettuce, iceberg lettuce, cherry tomato, chicken breast, mushrooms, house dressing	
AVOCADO-MANGOSALAT SALAD WITH GRILLED BLACK TIGER PRAWNS	22
ca 498 kcal – Leaf lettuce, rocket, roasted pine nuts	
SWEET POTATO CHICKPEA CURRY	16,9
vegan ayurvedic ca 490 kcal, turmeric rice, sweet potato, spinach, chickpeas, coconut milk, tomato, spring onion, lime juice	
+ grilled chicken breast	+ 4,5
+ Black Tiger prawns	+ 4,9
LARGE MIXED LEAF SALAD VEGAN	9,5
COLESLAW WITH BACON	4

TARTE FLAMBÉE

FRESHLY TOPPED, BAKED IN A STONE OVEN	
THE ORIGINAL	14,5
Herb sour cream, bacon, onion rings, chives	
VEGETARIAN TARTE FLAMBÉE VEG	16,9
Herb sour cream, feta cheese, onion rings, grated Emmental, fresh Bavarian leaf spinach marinated with olive oil & lime juice	
MEDITERRANEAN TARTE FLAMBÉE	16,9
Herb sour cream, prosciutto, sun-dried tomatoes, rocket, pesto	

The best thing about spring is that it always comes just when you need it most.

Jean Paul

GRILL ACADEMY

CRISPY PORK BELLY	24,5
Cooked sous-vide for 28 hours, lacquered, fried kimchi rice, wild broccoli	
PREMIUM LOIN OF ARGENTINIAN PASTURE RAISED BEEF	33
tender medium from the lava stone grill, avocado slices, mango cubes, fresh Bavarian leaf spinach, marinated with olive oil and lime juice, horseradish, Dijon mustard, forest honey	
TOMAHAWK STEAK LEGENDARY	97
(min. 30 min. preparation time - min. 1.5 kg) dry aged premium quality beef from German Ems beef, herb olive oil, pepper meal, coarse sea salt, olive oil, garlic baguette	
LEHNERS FAVOURITE FRIES	11,9
Fries with Himalayan salt & chilli flakes, edamame, century sauce, paprika, red onions	
EXTRA FRIES	4,5
EXTRA SWEET POTATO FRIES	5,9
BBQ SPARERIBS	24
Lower Bavarian straw pork, FOB - fall off the bone, butter-tender from the lava stone grill, homemade BBQ sauce according to our secret recipe, bacon and coleslaw	

PATISSERIE

„It is better to enjoy than to regret, that one has not enjoyed.“ Boccaccio

CAFÉ GOURMAND	12,5
Espresso and Mini Dessert Trilogy	
CAKES & PASTRIES FROM SHOWCASE PRICE OF THE DAY	
from the confectioner of the bakery at „das Bad“, Bavariaring, Munich	
CHRIS LEHNERS WORLD'S FINEST TIRAMISU	9,5
Spoon bisque, mascarpone, free-range egg, espresso, lime, amaretto, cocoa, homemade mango chutney, hazelnut crumble, passion fruit sorbet	
HOMEMADE BELGIAN WAFFLE	10,5
Fluffy-fluffy, wheat flour, cane sugar, free-range egg, milk, butter, icing sugar, bourbon vanilla ice cream, Strawberry-rhubarb compote	
CRÈME BRÛLÉE	9,5
cream, tonka bean, egg, tahitian vanilla, crispy caramel crust, wild berries, orange zest	
HOMEMADE CARAMELISED KAISERSCHMARRN FOR 2 PERSONS	P.P 12,9
with apple sauce, plum roast and icing sugar (approx. 15 minutes preparation time)	

HOT DRINKS

A family business is the most original form of sustainability. In 1862 Julius Meinl I was the First to offer roasted coffee in Vienna. Since then, the name Meinl has stood for experience, tradition and the highest quality.

ESPRESSO	3,5
for discerning connoisseurs, pure and unadulterated pure original coffee from the Cerrado highlands, Brazil - 100% Arabica	
DOUBLE ESPRESSO	4
CUP OF KAFFEE extended Espresso	3,8
CAPPUCCINO	4,1
LATTE MACCHIATO	4,5
+ with lactose-free milk	+0,5
KINDER-CAPPUCCINO	0,7
Warm milk with milk foam and chocolate powder	
HOT CHOCOLATE WITH CREAM	3,5
FRESHLY BREWED MINT TEA	4,4
FRESHLY BREWED GINGER TEA	4,4
choice of: Forest honey or orange	
SMALL GLASS OF TEA – SINGLE BAG	3,9
choice of: Earl Grey traditional, Wild Cherry, Wild Strawberry, Alpine Herbs, China Green Pure	
POT OF TEA Premium tea, loose, ca 2 cups	6,9
choice of: Earl Grey traditional, Kir Royal / Berry cocktail, Chinese Jasmine Chun Hao / Ginger-Lemon	



Julius Meinl

