

ALL DAY DINING

Please contact our team regarding allergies and questions about contained additives. All prices are stated in Euro and including VAT.

STARTERS

Green Gazpacho | 
Cucumber, Burrata, Basil
19

Burrata | 
Oxheart Tomato, Aged Balsamico Vinegar, Basil, Watermelon
21

Ikarimi Salmon
Citrus Fruits, Romaine Lettuce, Buttermilk Stock
29
with N25 Caviar Hybrid
10g +42

Beef Tartare | 
Confied Egg Yolk, Crème Fraîche, Garden Cress
28
with N25 Caviar Hybrid
10g +42

SOUP

Poultry Essence | 
Poultry “Maultasche”, Root Vegetable, Lovage
18



PARTNERS IN PROVENANCE

Rosewood’s Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality food. Rosewood Munich partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year, such as fish from Aumühle, meat from Tegyu and Tremmel, lamb from Gutshof Polting, bread from Julius Brantner Brothandwerk, caviar from Kniewas-Austria, organic eggs from Seepointherhof, Landshut or Ice Cream from Ballabeni Icecream.

SALAD

Seasonal Salad |  
Avocado, Herb Vinaigrette, Seeds
22

Panzanella |   
Tomato, Garden Cucumber, Tropea Onion, Olive
17
with Burrata 
+9

Caesar Salad
Romana Lettuce, Parmesan, Baked Capers
23
with Crispy Fried Chicken
+19
with Prawns
3 Pieces +15

PASTA

Linguine
Prawns, Basil, Tomato, Bisque
35

Chanterelle “Nockerl” | 
Brown Butter, Mountain Cheese, Spinach
37

Partners in Provenance  | sustainable 
vegetarian  | vegan  | lactose-free 

MAIN COURSE & SNACKS

Avocado Bread |

Sourdough Bread, Onsen Egg, Garden Cress
18
with Ikarimi Salmon
+12

Club Sandwich

Corn-Fed Chicken, Bacon, Egg, Romana Lettuce, Tomato, Avocado
32

Wiener Schnitzel

Potato Cucumber Salad, Cold-Stirred Lingonberries, Lemon
39

Variation from "Tölzer Kasladen" |

Fig Mustard, Fruit Bread, Grapes
23

Charcuterie

Horseradish, Pickled Vegetable, Sourdough bread
27

Pommes Frites |

9
Truffled
13

DESSERT

Pastries & Cakes by Shinas Shahida |

9 | 10 | 12

Chocolate Experience |

12

Fruit Salad or Berry Bowl |

12

Ballabeni Icecream |

Vanilla | Chocolate | Pistachio
6

Ballabeni Sorbet |

Mango Passionfruit | Lemon | Red Berries
6

Caramelised Banana Cake |

Milk Ice Cream, Cashew Coconut Crumble
14



BEVERAGES

COCKTAILS

Negroni

Fords Gin, Mancino Rosso, Campari

18

Tom Collins

Fords Gin, Lemon, Sugar, Soda

19

Brasserie Fizz

Absolut Elyx, Italicus, Lemon, Soda

17

Espresso Martini

*Absolut Elyx, Mr. Black, Crème de Mocca,
Crème de Cacao a la Vanilla, Sugar, Espresso*

18

Passionstar

Havana 3Y, Passoa, Vanilla, Bitters, Lime, Passion Fruit

19

Paloma

Pátron Silver, Thomas Henry Grapefruit, Salt

19

SPRITZ

Aperol Spritz

Aperol, Prosecco, Soda

17

Campari Spritz

Campari, Prosecco, Soda

17

French 75

Fords Gin, Lemon, Perrier-Jouët Grand Brut

25

LONG DRINKS

Vodka Lemon

Absolut Elyx, Bitter Lemon

17

Vodka Soda

Absolut Elyx, Soda

17

Moscow Mule

Absolut Elyx, Ginger Beer

17

Cuba Libre

Bacardi Superior, Coca Cola

17

Gin Tonic Specials

*Hendrick's Gin, Gin Mare, Malfy Gin
Rosa, Monkey 47*

17

WINE

SPARKLING & CHAMPAGNE

Perrier-Jouët Grand Brut | *Épernay*
0.1L - 25 | 0.75L - 150

Perrier-Jouët Blason Rosé Brut | *Épernay*
0.1L - 29 | 0.75L - 185

Perrier-Jouët Blanc de Blancs | *Épernay*
0.1L - 32 | 0.75L - 195

Johannishof Reinisch Rosé Brut Reserve
Thermenregion, Austria
0.1L - 11 | 0.75L - 70

WHITE

Grauburgunder “SW” | Waßmer
Baden, Germany
0.2L - 19 | 0.75L - 62

Grüner Veltliner Wechselberg | Topf
Kamptal, Austria
0.2L - 20 | 0.75L - 65

Sauvignon Blanc | Baron de Ladoucette
Loire, France
0.2L - 21 | 0.75L - 70

Chardonnay | Salzlake
Lake Neusiedl, Austria
0.2L - 18 | 0.75L - 60

El Zarzal | Emilio Moro
Bierzo, Spain
0.2L - 20 | 0.75L - 65

RED

Pinot Noir Einstern | Markus Molitor
Mosel, Germany
0.2L - 25 | 0.75L - 85

HB | Château Haut-Bailly
Bordeaux, France
0.2L - 27 | 0.75L - 94

Predicador Tinto | Contador
Rioja, Spain
0.2L - 25 | 0.75L - 85

ROSÉ

Mirabeau Pure | Château Mirabeau
Provence, France
0,2L - 22 | 0,75L - 80

BEER

Hacker Pschorr | 0.33L
7

Hacker Pschorr Radler | 0.33L
7

Hacker Pschorr (alcoholfree) | 0.5L
8

Geiger Apfel Cider | 0.33L
8

REFRESHERS

Juices & Nectars by Van Nahmen | 0.25L
*Cloudy Apple Juice, Black Currant Nectar,
Rhubarb Nectar, White Peach Nectar*

8

“Schorle” | 0.4L

8

Freshly Squeezed Juice | 0.3L
Orange, Grapefruit, Carrot

11

Aqua Monaco | 0.2L
Ginger Ale, Ginger Beer, Bitter Lemon, Tonic Water

8

Paulaner Spezi | 0.33L

8

Softdrinks | 0.2L

8

WATER

Bad Bambracher | *Still*
0.25L - 6 | 0.75L - 10

Acqua Panna | *Still*
0.25L - 7 | 0.75L - 11

Bad Bambracher | *Sparkling*
0.25L - 6 | 0.75L - 10

San Pellegrino | *Sparkling*
0.25L - 7 | 0.75L - 11

COFFEE ☕

HOT

Espresso

5.5

Espresso Macchiato

6.5

Double Espresso

7.5

Café Crème

7.5

Americano

7.5

Cappuccino, Latte

7.5

Hot Chocolate (with Cream)

10

HOT & COLD

Matcha Latte

10

Chai *(vegan)*

10

COLD

Iced Latte

10

*Selection of Skimmed & Whole Milk
Almond, Oat & Soy Drink Available.
Sustainable ☕*

ALTHAUS LIMITED LEAVES

GREEN TEA

Sencha Tokusen | Japan

For this exquisite Sencha from the Hayashi plantation the tea leaves are steamed a little longer than usual directly after harvesting. This makes the leaf structure extremely fine, the leaf itself intensely green taste gets a pleasantly soft aroma of fresh seaweed, which connoisseurs and the of Japanese tea highly appreciate.

11

Lung Ching Finest Grade | China

Lung Ching, the “Dragon Well Tea”, lives up to its name with the extravagant shape of its whole tea leaves, which resemble dragons. Delicate roasted aromas are typical for this high-quality Chinese tea, which comes from the Tunxi plantation. The infusion appeals to the senses with its bright yellow cup color and fine tart flavor.

11

Jasmine Pearls Bai Yin | China

This premium Chinese jasmine tea is blended with real jasmine flowers after drying, whereby their floral-sweet aroma is naturally transferred to the tea. After sorting out the blossoms, it is elaborately hand-rolled into compact pearls that rise spectacularly during brewing and exude a wonderfully intense floral fragrance.

11

Green Tea | Fortune Balls China

Also known as “flowering tea”, visually impress and delight the taste buds. They are handcrafted by skilled tea artisans by layering delicate green tea leaf tips, jasmine blossoms, and rosebuds into a compact bundle. When steeped, the tea ball gracefully unfurls, revealing its inner beauty as tea leaves and flowers expand, releasing their light, flowery flavors.

11

WHITE TEA

White Snow Dragon | China

For this white tea, only young buds are picked on the Dongzhai plantation in the Chinese province of Yunnan, which have a velvety silver surface and many typical white hairs. The rolled leaves produce a light yet slightly spicy infusion with a hint of wild peach.

10

BLACK TEA

Darjeeling First Flush | India

A spring plucking of the highest quality from the Tumsong plantation, one of Darjeeling’s most famous tea gardens. The fragrant leaves show in the infusion their full floral tangy, very lively nature and convince with a taste reminiscent of freshly mown hay and juniper, as known from a good Riesling or even gin.

10

Assam | India

In the foothills of the Himalayas, this high-quality black tea is harvested from the Tonganagaon plantation. The infusion of the fine leaf tea with its many golden tips initially appears softer and more delicate than other Assam teas, but then shows that it is also strong enough to be enjoyed with milk or cream. Slightly sweet notes accompany the malty-spicy flavor typical of Assam.

10

Grand Early Grey | India

According to tradition, the British Lord Grey was the first to taste a black tea blended with bergamot oil in the 19th century. He deemed it delicious and created a tea classic which with its citrus-fresh taste on a strong black tea basis should not be missing in any tea assortment today.

10

