CUVILLIÉS
Brasserie

STARTERS & SOUP

Duck Liver Terrine | N
Braised Plum, Crispbread, Heirloom Carrot, Périgord Truffle
39

Cuvilliés Salad |
Avocado, Herb Vinaigrette, Pickled Pumpkin, Roasted Seeds
23

Beef Tartare | N
Tegyu Beef, Belper Knolle Cheese, Radishes, Confit Egg Yolk, Wild Mushrooms
80g 29 | 130g 42
with Umai Modern Caviar
10g +29

Oxtail Consommé | N
Homemade Tegyu Ravioli, Vegetable Julienne, Lovage
19

Parsley Foam Soup |
Glazed Blueberries, Truffle Tapenade, Chervil
18

FISH & SEAFOOD

Oysters
Quince and Brown Butter Vinaigrette & Bloody Mary
per piece 8

Hamachi | N
Beetroot, Horseradish, Winter Purslane, Green Apple
29
with Umai Modern Caviar
10g +29

N

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 Seepointerhof, Landshut or Ice Cream from Ballabeni Icecream.

ALPINE

Wiener Schnitzel
Potato Cucumber Salad, Cold-Stirred Lingonberries, Lemon
39

Grilled Portobello Mushroom |
Fregola Sarda, Sautéed Spinach, Sun-Dried Tomato
29

Confit Salmon Trout
Pumpkin, Rainbow Chard, Pickled Quince
39

BAVARIAN

Duck Breast | N
Parsnip, Glazed Carrot, Kumquat, PX Jus
46

Pumpkin Ravioli |
Mostarda Fruits, Marinated Pear, Caramelized Pecans
37

Braised Veal Roulade
Pizokel, Creamed Savoy Cabbage, Marinated Grapes
42

FOR TWO

Sea Bass in Salt Dough
Potato Mousseline, Spinach, Beurre Blanc, Olive Oil
135

Chateaubriand
Wild Broccoli, Béarnaise Sauce, Jus, French Fries
155

N *Partners in Provenance*
 vegetarian | *vegan* | *lactose-free*

Please contact our team regarding allergies and questions about contained additives.
All prices in € and including local VAT.

CHEF'S CHOICE

Bouillabaisse
Alpine Prawn, Pike-Perch, Salmon Trout, Roasted Sourdough, Sauce Rouille
39

Venison Loin | N
Pretzel Dumpling, Braised Beetroot, King Oyster Mushrooms, Lingonberries
55

Pan-Seared Pike-Perch
Celeriac, Braised Leek, Saffron Mussel Broth
42

SIDES

Parsley Potatoes |
9

Grilled Vegetables |
10

Small Leaf Salad & Seeds |
9

Wild Broccoli |
9

Potato Mousseline |
9

French Fries |
9 | truffled 13

CAVIAR MENU

ALPINE CAVIAR

Ossetra | N
50g 150 | 100g 290

N25 CAVIAR

Umai Modern
50g 130 | 125g 310

Hybrid
30g 130 | 50g 210

Oscietra
30g 125 | 50g 200

SIDES

Served With Potato Blinis, Sour Cream, Chives

AS PAIRING WE RECOMMEND: Perrier-Jouët Blanc de Blancs | *0.1l 32*

CUVILLIÉS
Brasserie

WATER

	Btl 250 ml	Btl 750 ml
Bad Brambacher (*still | sparkling*)	6	10
Aqua Panna (*still*)	7	11
San Pellegrino (*sparkling*)	7	11

REFRESHERS

Juices & Nectars by Van Nahmen
Cloudy Apple Juice, Black Currant Nectar, Rhubarb Nectar, White Peach Nectar
250 ml | 8

Schorle
400 ml | 8

Freshly Squeezed Juice
300 ml | 11

Aqua Monaco
Ginger Ale, Ginger Beer, Bitter Lemon, Tonic Water
200 ml | 8

Paulaner Spezi
330 ml | 8

Softdrinks
200 ml | 8

BEER

Hacker Pschorr Hell (*Draught*)
300 ml | 7 *500 ml* | 9

Hacker Pschorr Radler
300 ml | 7

Paulaner Weißbier
330 ml | 7

Paulaner (*non-alcoholic*)
500 ml | 8

Noam
340 ml | 7

Geiger Apple Cider
330 ml | 8

APERITIF

Brasserie Fizz
Vodka, Italicus, Lemon, Soda
17

Aperol Spritz
(also available alcohol-free)
Aperol, Prosecco, Soda
17

Campari Milano
Campari, Prosecco, Cranberry, Mint
17

Vibrante Spritz *(non-alcoholic)*
Martini Vibrante, Ginger Beer, Passion Fruit, Soda
13

CHAMPAGNE

	Gl 100 ml	Btl 750 ml	Btl 1500 ml
Perrier-Jouët | Grand Brut *Épernay, France*	25	150	295
Perrier-Jouët | Blason Rosé Brut *Épernay, France*	29	185	
Perrier-Jouët | Blanc de Blancs *Épernay, France*	32	195	

SPARKLING

Johanneshof Reinisch | Rosé Brut Reserve *Thermenregion, Austria*	11	70
French Bloom Blanc | Frèrejean-Taittinger *Languedoc, France - (non-alcoholic)*	13	84

All prices in € and including local VAT.

WINE

WHITE

	Gl 200 ml	Btl 750 ml
Riesling Alte Reben | Alexander Laible *Baden, Germany*	16	54
Grauburgunder "SW" | Waßmer *Baden, Germany*	19	62
Grüner Veltliner Wechselberg | Hans Topf *Kamptal, Austria*	20	65
Chardonnay | Salzlacke *Neusiedlersee, Austria*	18	60
Sauvignon Blanc | Baron de Ladoucette *Loire, France*	21	70
El Zarzal | Emilio Moro *Bierzo, Spain*	20	65
Petit Chablis | La Chablisienne *2023, Burgundy, France*		85
Lugana | Cantina Ottella *2024, Lugana, Italy*		54

ROSÉ

Mirabeau Pure | Château Saint Mirabeau *Provence, France*	22	80
Rosé vom Kalk | Jürgen Trummer *2024, Southern Styria, Austria*		69
Cà Maiol Roseri Chiaretto | Azienda Agricola Cà Maiol *2023, Lombardy, Italy*		62

RED

Pinot Noir Einstern | Markus Molitor *Mosel, Germany*	25	85
Beaujolais Villages | Joseph Drouhin *Beaujolais, France*	16	54
"HB" | Château Haut-Bailly *Bordeaux, France*	27	94
Carmènere | Montes Alpha *Colchagua Valley, Chile*	20	65
Predicador Tinto | Contador *Rioja, Spain*	25	85
Ried Holzspur | Johanneshof Reinisch *2020, Thermenregion, Austria*		95