

ALL DAY DINING

Please contact our team regarding allergies and questions about contained additives. All prices are in euros and include VAT.

STARTERS

Braised Pumpkin |

Marinated Wild Herbs, Feta, Port Wine Fig
19

Ikarimi Salmon

Radish, Romaine Lettuce, Green Apple
29
with Umai Modern Caviar
10g +29

Beef Tartare |

Confit Egg Yolk, Crème Fraîche, Garden Cress
28
with Umai Modern Caviar
10g +29

SOUP

Oxtail Consommé |

Homemade Tegyu Ravioli, Vegetable Julienne, Lovage
19

Parsley Foam Soup |

Glazed Blueberries, Truffle Tapenade, Chervil
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
23

Baked Goat Cheese

Frisée Lettuce, Mixed Beets, Horseradish
29

Caesar Salad

Romaine Lettuce, Parmesan, Baked Capers
23
with Glazed and Grilled Corn-Fed Chicken Breast
+19
with Prawns
3 Pieces +15

PASTA

Linguine

Prawns, Basil, Tomato, Bisque
35

Pizokel |

Truffle Cream, Sherry, Chervil
32

FISH

Catch of the Day

Potato Mousseline, Wild Broccoli, Beurre Blanc
32

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

SANDWICHES & SNACKS

Avocado Bread |

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

Club Sandwich

Corn-Fed Chicken, Bacon, Egg, Romaine Lettuce, Tomato, Avocado
34

Wiener Schnitzel

Potato Cucumber Salad, Cold-Stirred Lingonberries, Lemon
39

Cheese Variation from "Tölzer Kasladen" |

Fig Mustard, Fruit Bread, Grapes
23

Charcuterie

Horseradish, Pickled Vegetables, Sourdough bread
27

Pommes Frites |

9
Truffled
13

DESSERT

Pastries & Cakes by Shinas Shahida |

9 | 10 | 12

Chocolate Experience |

Fine Selection of Pralines and Chocolates
12

Fruit Salad or Berry Bowl |

12

Ballabeni Ice Cream |

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

Patrón 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

*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

Johanneshof 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 | Salzlacke
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 (non-alcoholic) | 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 Brambracher | *Still*
0.25L - 6 | 0.75L - 10

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

Bad Brambracher | *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 and the leaves intensely green. The taste develops a pleasantly soft aroma of fresh seaweed, which connoisseurs 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 of this high-quality Chinese tea, which comes from the Tunxi plantation. The infusion appeals to the senses with its bright yellow color and finely 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 the blossoms are sorted out, 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”, it visually impresses and delights the taste buds. It is handcrafted by skilled tea artisans, who layer 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 the tea leaves and flowers expand, releasing their light, floral 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. They 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 reveal their full floral, tangy, and very lively character in the infusion, and impress with a taste reminiscent of freshly mown hay and juniper, as found in 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 reveals that it is also robust enough to be enjoyed with milk or cream. Slightly sweet notes accompany the malty, spicy flavor typical of Assam.

10

Grand Earl 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 thus created a tea classic that, with its citrus-fresh taste based on strong black tea, should not be missing from any tea assortment today.

10

