

CUVILLIÉS

Brasserie

STARTERS & SOUP

Marinated Boiled Veal | ✱
Pommery Mustard, Lamb's Lettuce, Pickled Beech Mushrooms
28

Cuvilliés Salad | 🥬 🍷
Avocado, Herb Vinaigrette, Pickled Vegetables, Roasted Seeds
23

Beef Tartare | ✱
Tegyu Beef, Herb Cream, Radishes, Confit Egg Yolk, Potato Nest
80g 28 | 130g 41
with Umai Modern Caviar
10g +29

Poultry Essence | ✱
Poultry "Maultaschen", Julienned Vegetables, Lovage
19

Green Gazpacho | 🥬
Burrata, Cucumber Salad, Basil
18
with Two Pan-Fried Prawns
+10

FISH & SEAFOOD

Oysters
Classic & Bloody Mary
per piece 8

Pulpo Carpaccio | 🍷
Watermelon, Avocado Cream, Sugar Snap Peas, Basil
32

Marinated Arctic Char
Cucumber, Buttermilk Stock, Citrus Fruits, Kadaifi Nest
29
with Umai Modern Caviar
10g +29



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.

ALPINE

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

Vegetables from Viktualienmarkt | 🥬 🍷
Sweet Potato Cream, Glazed Root Vegetables, Salsa Verde
small 22 | large 29

Confit Salmon Trout
Fresh Peas, Lettuce Cream, Tomato Vinaigrette
42

BAVARIAN

Coq Au Vin | ✱
Potatoes, Glazed Mushrooms, Pearl Onions
42

Veal Crêpinette
Sautéed Chanterelles, Green Asparagus, Truffle Cream
49

Tomato-Ricotta Ravioli | 🥬
Eggplant, Salted Lemon Mousse, Pine Nuts
small 26 | large 38

FOR TWO

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

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

✱ 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.

MAIN COURSE

Bouillabaisse
Alpine Prawns, Salmon Trout, Roasted Sourdough, Sauce Rouille
37

Rack of Lamb | ✱
Grilled Corn, Pimentos de Padrón, Gremolata
55

Pan-Seared Turbot
Poverade, Fennel, Saffron, Grilled Romaine Lettuce
58

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 | ✱
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 (<i>still</i> <i>sparkling</i>)	6	10
Aqua Panna (<i>still</i>)	7	11
San Pellegrino (<i>sparkling</i>)	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

Rosé | Château Saint Marguerite
Provence, France
20 65

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, Thermal Region, Austria
95