

CUVILLIÉS

Brasserie

SALAD & SOUP

- Caesar Salad “Cuvilliés Style” | 🌿
Romana Hearts, Colorful Tomatoes, Baked Capers
25
with Three Pan-Fried Prawns +15
with Crispy Fried Chicken +19
- Cuvilliés Salad | 🌿 🍷
Lettuce, Herb Vinaigrette, Avocado, Pickled Vegetables, Roasted Seeds
23
- Poultry Essence | ✨
Poultry “Maultaschen”, Julienned Vegetables, Lovage
19
- Green Gazpacho | 🌿
Burrata, Cucumber Salad, Basil
18
with Two Pan-Fried Prawns +10

STARTERS

- Panzanella | 🌿
Marinated Heirloom Tomatoes, Tropea Onions, Kalamata Olives
19
- Beef Tartare | ✨
Confit Egg Yolk, Crème Fraîche, Garden Cress, Roasted Bread
80g 28 | 130g 41
with Umai Caviar 10g +29
- Croque-Crevette
Tramezzini, Crayfish, Rouille Sauce, Marinated Fennel
32

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 Knieus-Austria, organic eggs from Seepointerhof, Landslut or Ice Cream from Ballabeni Icecream.

ALPINE

- Wiener Schnitzel
Potato Cucumber Salad, Cold-Stirred Lingonberries, Lemon
39
- Chanterelle Nockerl | 🌿
Brown Butter, Mountain Cheese, Sautéed Spinach
small 22 | large 29
- Linguine with Alpine Prawns | ✨
Confit Cherry Tomatoes, Bisque, Fresh Parsley
37

BAVARIAN

- Crispy Fried Chicken
Creamed Cucumber Salad, Marinated Lettuce, Pumpkin Seed Oil
36
- Lamb Sausages | ✨
Braised Cabbage, Potato Mousseline, Horseradish Mustard
27
- Tarte Flambée | ✨
Crème Fraîche, Spring Onion, Cracked Pepper, Tremmelino Ham
27

WEEKLY SET

- 2-Course Menu - 45
Main Course | Appetizer or Dessert
- 3-Course Menu - 55
Appetizer | Main Course | Dessert

✨ 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.

SPECIALS

- Cuvilliés Burger
Tegyu Beef, Brioche, Cheddar, Onions, Truffle Sauce, French Fries
34
- Roast Beef | ✨
Glazed Wild Broccoli, French Fries, Sauce Vierge
49
- Grilled Pulpo | ✨
Potato, Preserved Lemon, Pointed Peppers, Shellfish Foam
42

SIDES

- Grilled Vegetables | 🌿 10
- Wild Broccoli | 🌿 🍷 9
- Parsley Potatoes | 🌿 9
- Small Leaf Salad & Seeds | 🌿 🍷 9
- French Fries | 🌿 9 | truffled 13

KIDS MENU ROSEWOOD EXPLORERS

- Wiener Schnitzel
French Fries, Cold-Stirred Lingonberries, Lemon
22
- Explorer Linguine | 🌿
Cherry Tomato, Basil, Parmesan Cheese
15
- Catch of The Day
Potato Mousseline, Wild Broccoli
22
- Crispy Chicken
Potato Cucumber Salad, Pumpkin Seed Oil
19

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

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