CUVILLIÉS
Brasserie

SALAD & SOUP

Caesar Salad “Cuvilliés Style” |
Romana Hearts, Colorful Tomatoes, Baked Capers
25
with Three Pan-Fried Prawns
+15
with Glazed and Grilled Corn-Fed Chicken Breast
+19

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

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

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

STARTERS

Braised Pumpkin |
Marinated Wild Herbs, Feta, Port Wine Fig
19

Beef Tartare |
Confit Egg Yolk, Crème Fraîche, Garden Cress, Roasted Bread
80g 28 | 130g 41
with Umai Modern Caviar
10g +29

Yellowfin Tuna
Toasted Brioche, Wild Mushrooms, Radish, Green Apple
28
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

Pizokel |
Truffle Cream, Sherry, Chervil
32

Label Rouge Salmon |
Potato Mousseline, Glazed Root Vegetables, Horseradish Nage
39
with Umai Modern Caviar
10g +29

BAVARIAN

Maultasche of Polting Lamb |
Celery, Braised Pointed Cabbage, Crispy Onions
29

Linguine with Alpine Prawns |
Confit Cherry Tomatoes, Bisque, Fresh Parsley
37

Tarte Flambée |
Crème Fraîche, Spring Onion, Cracked Pepper, Tremmelino Ham
27

WEEKLY SET

2-Course Menu - 49
Main Course | Appetizer or Dessert

3-Course Menu - 59
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.

CHEF'S CHOICE

Cuvilliés Burger
Tegyu Beef, Brioche, Cheddar, Onions, Truffle Sauce, French Fries
34

Beef Stroganoff |
Potato Mille-Feuille, Glazed Mushrooms, Pickled Cucumber
49

Coq au Vin |
Jerusalem Artichoke, Glazed Mushrooms, Pearl Onions
42

Pumpkin Tarte Flambée |
Braised Pumpkin, Feta, Caramelized Pecans, Pear
24

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

Grilled Corn-Fed Chicken Breast
Basmati Rice, Grilled Vegetables
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

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