

COLD DISHES

"Opera" platter marinated prawn, Gravad Lax, duck pâté, roast beef Parma ham, melon, Waldorf salad	25,50
Dallmayr salmon specialities mildly smoked Irish salmon, Gravad Lax, garbuscha salmon, and salmon mousse with violet mustard gel	26,50
Lucullus platter marinated prawn, smoked salmon, smoked duck breast, beef tartare in a special dressing, duck liver praline, couscous salad, Cumberland sauce	27,50
Vitello tonnato Veal, caper berries, tuna sauce	22,50
Bavarian-beef carpaccio with mustard scoop and raw marinated asparagus	22,50
Selection of asparagus strawberry, avocado, burrata, melon and basil	24,50
with the option of adding Italien country ham	26,50

COLD DISHES – SMALL PLATES

	Self-service	Service
Canapés (4 pieces)		
Mixed selection, vegetarian or vegan	9,00	10,50
Salmon baguette (2 pieces)		
Gravad Lax and mildly smoked Irish salmon	9,00	10,50
Opera open sandwiches (4 pieces)		
Slices of rye bread with a selection of spreads	7,50	9,00
Tartare open sandwiches (4 pieces)		
Beef tartare in a special dressing served on multigrain bread	7,00	8,50
Brioche (scampi)	4,50	5,00
Brioche (vegetarian)	4,00	4,50
CAKES, TARTS & GATEAUX – freshly made each day		
Cakes	4,00	4,50
Tarts and gateaux	4,50	5,00

Cakes, tarts and gateaux are freshly made each day.
Please choose them from our buffet counters.



— THEATERGASTRONOMIE —

Dallmayr

JEDEN TAG EINMALIG

WARM DISHES

Soup of the day	7,00
Tranche of salmon courgette, bell pepper, miso, coriander, lemongrass, mangetout	32,50
Corn-fed poulard with spinach peanut cream, purple and black carrots, leek straw and jus	29,50
Portion of asparagus spears with new potatoes and Béarnaise sauce (vegetarian)	22,50
with the option of adding	
medallion of pikeperch	30,50
Viennese-style veal escalope	33,00
Fillet of beef	37,50

COVER CHARGE

We provide a selection of breads and butter with all meals	3,00
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All prices in euros and including VAT

*Seasonal dishes are available from 11 April 2022 until 22 June 2022



— THEATERGASTRONOMIE —

Dallmayr

JEDEN TAG EINMALIG

DESSERTS

	Self-service	Service
Vanilla ice cream with warm raspberries	7,00	8,50
Fruit cocktail raspberries, strawberries, melon, grapes, roasted almonds ..		11,50
Lukewarm chocolate cake with fruit compote and crumble		11,50
Baked apple strudel with tonka bean sauce and vanilla ice cream		11,50
Dallmayr cheese platter Selection of cheeses aged to perfect maturity, with grapes and fig mustard		17,50

Opera in three acts

Dishes for before and during the event	65,00
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Choose a cold starter and a warm main course to enjoy before the event and a dessert for the interval.

Drinks are not included in the price of the meal. Please note: If you want to book the fillet of beef we have to charge 5,00 € in addition.

For performances with two intervals, you are free to adjust the timing of the meal.

This offer can only be booked online in advance.

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DRINKS

NON-ALCOHOLIC BEVERAGES

		Self-service	Service
Aqua Monaco Blue/Red mineral water	0,33 l	4,00	4,70
Aqua Monaco Blue/Red mineral water	0,75 l	7,00	8,00
Aqua Monaco Organic Lemon 10	0,23 l	4,00	4,50
Fever Tree Tonic 10	0,20 l	4,00	4,50
Coca Cola 1/9	0,20 l	3,50	4,00
Coca Cola Zero 1/9/13/14	0,20 l	3,50	4,00
Orangina 1	0,20 l	3,50	4,00
Aqua Monaco Rhubarb and Ginger	0,33 l	4,00	4,50
Aqua Monaco Orange and Passion fruit	0,33 l	4,00	4,50
Aqua Monaco Cucumber and Mint	0,33 l	4,00	4,50
Wolfra orange juice	0,20 l	3,50	4,00
Wolfra apple juice	0,20 l	3,50	4,00

BOTTLED BEER

		Self-service	Service
Weihenstephan Pils	0,33 l	4,50	5,00
Paulaner Münchner Lager, non-alcoholic	0,33 l	4,50	5,00
Weihenstephan wheat beer	0,33 l	4,50	5,00
Weihenstephan non-alcoholic wheat beer	0,33 l	4,50	5,00

APERITIFS / LONGDRINKS

		Self-service	Service
Aperol Sprizz 1	0,20 l	9,50	10,50
Campari Bitter 1	5 cl	6,00	7,00
Gin Tonic Sipsmith 10		11,00	14,00

1 – With colouring, 9 – Contains caffeine, 10 – Contains quinine, 12 – Contains taurine,

13 – With sweetener(s), 14 – Contains a source of phenylalanine

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SPARKLING WINE

		Self-service	Service
2020 Dallmayr Meistercuvée			
German Riesling sparkling wine, extra dry	Glass 0,10 l	7,50	8,50
.....	0,375 l	25,00	28,00
.....	0,75 l	47,00	51,00
2017 Dallmayr Meistercuvée	0,20 l	14,00	16,00
Crémant Brut			
AOC Cremant de Limoux	Glass 0,10 l	8,50	9,50
Domaine La Louvière	0,75 l	55,00	65,00
Crémant Rosé Brut			
AOC Cremant de Limoux	Glass 0,10 l	9,00	10,00
Domaine La Louvière	0,75 l	60,00	70,00
Champagne Dallmayr			
Premier Cru Brut	Glass 0,10 l	15,50	16,50
.....	0,20 l	33,00	36,50
.....	0,375 l	50,50	56,00
.....	0,75 l	87,00	99,50
Champagne Dallmayr			
Premier Cru Brut Rosé	Glass 0,10 l	17,50	18,50
.....	0,375 l	55,00	61,50
.....	0,75 l	89,50	103,00
2009 Champagne Dom Pérignon	0,75 l	227,50	260,00
Champagne Krug			
Grande Cuvée	Glass 0,10 l	39,50	41,50
.....	0,75 l	275,00	320,00

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WHITE WINES BY THE GLASS

	Self-service	Service
2021 Opern Cuvée feder stahl, dry <i>Christian Stahl – QbA, Franconia</i> Glass 0,20 l	9,00	10,50
2020 Silvaner "L" <i>Rainer Sauer, Escherndorf, Qualitätswein</i> Glass 0,20 l	10,00	11,50
2019 Hacienda Chardonnay <i>Hacienda Wine Cellars, Sonoma, USA</i> Glass 0,20 l	10,50	11,50

ROSÉ WINES BY THE GLASS

2020 Rosato di Nibbiale Toscana IGT <i>Az. Agr. Poggio Nibbiale S.AGR.S</i> Glass 0,20 l	10,00	11,50
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RED WINES BY THE GLASS

2019 Castel Montegriffo Rosso Dolomiti (Dallmayr Red Wine of the Year 2022) <i>Weingut Kornell, Italien</i> Glass 0,20 l	9,00	10,50
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2015 Hacienda Cabernet Sauvignon <i>Hacienda Wine Cellars, Sonoma, USA</i> Glass 0,20 l	10,50	11,50
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BOTTLED RED WINES

GERMANY

2018 Parzival, dry 0,375 l	29,50
2017 Parzival, dry <i>Weingut Rudolf Fürst – QbA, Franconia</i> 0,75 l	44,50

FRANCE

2015 Santenay Premier Cru AC “Clos des Mouches” <i>Domaine par Sarl David Moreau, Santenay</i> 0,75 l	115,50
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BOTTLED WHITE WINES

AUSTRIA

2019 Grüner Veltliner – “Fass 4” <i>Bernhard Ott, Wagram, Austrian Qualitätswein</i> .. 0,375 l	24,50
2018 Grüner Veltliner " Der Ott - Feuersbrunn" <i>Bernhard Ott, Wagram, Austrian Qualitätswein</i> .. 0,75 l	62,00

FRANCE

2020 Chablis AC 0,375 l	25,50
2019 Chablis AC <i>Domaine N. & G. Fèvre, Chablis</i> 0,75 l	49,00

2015 Chassagne-Montrachet Premier Cru
AC “Morgeot”, *Domaine Marc Morey*

<i>Chassagne-Montrachet</i> 0,75 l	142,50
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BOTTLED ROSÉ WINES

2020 Rosato di Nibbiale Toscana IGT <i>Az. Agr. Poggio Nibbiale S.AGR.S, Magliano</i> 0,75 l	39,50
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SPECIAL WINES

2016 Opus One <i>Baron Philippe de Rothschild – California</i>	0,375 l	165,00
2014 Cos D'Estournel <i>Bordeaux – Saint Estephe – France</i>	0,375 l	205,00
2006 Carruades de Lafite <i>Château Lafite Rothschild - Pauillac, France</i>	0,375 l	260,00

WARM DRINKS

		Self-service	Service
Dallmayr Café Crème	Cup	3,50	4,00
Dallmayr coffee, decaffeinated	Cup	3,50	4,00
Dallmayr Espresso Barista/macchiato	Cup	3,00	3,50
Double espresso	Cup	6,00	6,50
Cappuccino	Cup	4,00	4,50
Latte macchiato	Glass	4,50	5,00
Dallmayr tea	Glass	3,50	4,00

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SPIRITS

Cognac, Fine Petite Champagne Dallmayr Vieille Réserve (20 years old)	2 cl	8,00	9,50
Chivas Regal Scotch (12 years old)	2 cl	8,00	9,50
Sipsmith London Dry Gin	5 cl	8,00	9,50
Dallmayr Williams-Birnenbrand	2 cl	8,00	9,50
Fernet Branca	2 cl	8,00	9,50
Grey Goose Vodka	2 cl	5,50	6,00
	4 cl	11,00	12,00

This menu lists our classic dishes as well as a selection of seasonal options and is effective from

11 April 2022 until 22 June 2022.

We would be happy to accommodate any special requirements and provide advice according to your individual needs.

For reservations, you can reach us from 1:15 pm on the following:

Telephone numbers: (089) 2185-1280

(089) 2185-1281

Fax number: (089) 2185-1282

Email theatergastronomie@dallmayr.de

For information on ingredients in our dishes that can cause allergies or intolerances, please ask our service team.

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