

information

Mandarin Oriental, Munich
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The Ultimate Dining Experience

[Mandarin Oriental, Munich](#) has established itself as the city's premier dining venue with its award winning signature [Mark's](#) restaurant, the proud recipient of the coveted Michelin star award, and the [Mandarin Bar](#), both recognized as the meeting place of choice for discerning locals and hotel guests alike.

[Mark's](#) restaurant showcases Executive Chef Simon Larese's modern French cuisine with Asian influences. The Executive Chef places a strong emphasis on fresh seasonal ingredients. The signature dishes include:

Terrine of foie gras and Pama Pomegranate Liqueur, black pepper espuma, lukewarm brioche

Seared turbot, Bouillabaisse of organic vegetables, baby pak choy, Pomme Risollée, saffron sauce

Roasted saddle and stewed shoulder of lamb

Spinach, almonds, enoki mushrooms, eggplant's caviar, polenta, thyme jus

Mille feuille of orange and grapefruit, sesame tuille, citrus fruit sorbet

Atop the sweeping marble staircase, the 40-seat Mark's restaurant basks in a warm light. Stunning flower displays grace the cherry wood tables while only the finest Rosenthal and Ercuis & Raynaud bone china, Riedel glassware and Hepp silverware were chosen to brighten each place setting inviting guests to a truly unforgettable experience. The restaurant's prize wine cellar houses over 300 exclusive vintages.

Mark's is the recipient of numerous international accolades for outstanding service, food, and ambiance. Among these is the coveted Michelin star, which Mark's obtained for the first time in 2006 and has since proudly maintained for eight years. The highly selective



Varta Guide commonly referred to in Germany as the Red Bible, also awarded the hotel with 5 diamonds and Mark's restaurant its three diamonds as well as highlighting it as the "Varta Tipp".

Located in the lobby, [Bistro MO](#) serves theme cuisine in an understated atmosphere. Tucked away in our lobby, Bistro MO is a welcome retreat at any time of the day, but makes an especially appealing choice for business lunches or casual dinner. Talented chef Simon Larese has created an authentic menu that takes its cue from the lighter side of classic French cuisine. Guests can order from Bistro MO's traditional menu or choose from the 2-course and 3-course set menus, which change weekly. In addition, special food promotions with a changing theme every 3 months are held at Bistro MO on a regular basis, showcasing the diversity of the chef's skills.

Ideal for a quick morning coffee, a casual lunch or dinner, or an afternoon tea served with delicious hand made pastries, the [Mandarin Bar](#) on the hotel's ground floor, is also the perfect evening rendezvous place. Offering a wide selection of cocktails, exotic nibbles, or after dinner drinks and live piano music until one a.m., it is the bar of choice for guests seeking an intimate and chic atmosphere.

Mark's is open daily for breakfast and dinner from Tuesday to Saturday.

Bistro MO with different food themes, changing every 3 months is open daily for lunch and dinner.

[China Moon Roof Terrace](#) serves lunch and dinner and is open daily from May to October.

The [wooden chalet](#) at the roof top is open from November to January.



For further information, please contact:

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