

Barbecue

Especially in the summertime, a barbecue on our beautiful roof top terrace is a thrilling alternative to a dinner inside. Enjoy grilled specialties and culinary highlights below the open sky with a fantastic view over the city of Munich up to the Alps.

BBQ „China Moon“

Entrees:

Mixed seasonal salads with Italian, French & yoghurt dressing
Variation of Bavarian smoked fishes with horseradish cream
Tomato & mozzarella with pesto, rucola and aged balsamic
Selection of Provencal antipasti
Grissini with Parma ham
Marinated green and black olives
Hummus with Pita bread
Bread basket with butter

Grilled main courses:

Marinated Scottish wild salmon
Saddle of veal with rosemary and garlic
Steak of US entrecôte
Double lamb cutlets

Side dishes:

Baked potatoes with sour cream, herbal curd, chives, cheese and roasted bacon
Grilled corn cobs
Grilled tomatoes with herb crust

Desserts:

Fresh seasonal fruits with orange sugar
Panna cotta with strawberry tatar
American cheese cake with mango
Grilled pineapple with rosemary and organic honey

€ 69.00 per person
Minimum 20 guests



BBQ „Deluxe“

Entrees:

Caprese with buffalo mozzarella with Olivetti tomatoes and basil
Mixed seasonal salads with Italian, French & yoghurt dressing
Marinated Scottish wild salmon with capers and toast Melba
Grissini with Parma ham
Marinated green and black olives
Hummus & mutabal and Pita bread
Grilled beef salad with Asian herbs
Waldorf salad with romaine lettuce and grapes
Bread basket with butter

Grilled main courses:

Pomeranian beef steak with olives and onions
Marinated Scottish wild salmon
Mild-spicy spare ribs
Loup de mer en papillote with fennel seeds and olive oil
Marinated corn poulard with capsicum and yoghurt
Grilled Bavarian lamb sausages

Side dishes:

Baked potatoes with sour cream, herbal curd, chives, cheese
and roasted bacon
Grilled corn cobs
Green beans with crisp bacon and tomatoes
Provencal ratatouille with herbs

Desserts:

Fresh seasonal fruits with orange sugar
Panna cotta with strawberry tatar
American cheese cake with mango
Grilled pineapple with rosemary and organic honey
Profiterole with chocolate and vanilla

€ 79.00 per person

Minimum 20 guests



BBQ “Senses”

Entrees:

Cobb salad with avocado, tomato, egg, cucumber, and and and
Mixed seasonal salads with Italian, French & yoghurt dressing
Marinated wild salmon with mustard & dill sauce and toast Melba
Grissini with Parma ham
Salad of corn poulard with pineapple and curry
Marinated green and black olives
Arabic specialties: Hummus, mutabal and tabouleh
Lettuce hearts with lemon vinaigrette and scallops
Bavarian beef tatar
Coleslaw with bacon and onions
Tuna salad with olives and mild-spicy marinade
Selection of Provencal antipasti
Bread basket with butter

Grilled main courses:

King prawns marinated with Mediterranean herbs
Flank steaks with garlic and fresh herbs
Pomeranian beef fillet steak with olives and onions
Classic pork shashlik skewers with bell pepper
Marinated steak of Scottish wild salmon
Mini Wagyu burgers grilled “a la minute”
US rib eye steak with onions, garlic and chili

Side dishes:

Baked potatoes with sour cream, herbal curd, chives, cheese
and roasted bacon
Grilled corn cobs
Green beans with crisp bacon and tomatoes
Provencal ratatouille with herbs
Grilled green asparagus

Desserts:

Fresh seasonal fruits with orange sugar
Panna cotta with strawberry tatar
American cheese cake with mango
Grilled pineapple with rosemary and organic honey
Chocolate cornets with various cream fillings
Yuzu tarte with raspberries



€ 89.00 per person
Minimum 20 guests