



THE LOUNGE

CHAMPAGNE BY THE GLASS 0.1l⁽¹²⁾

Perrier Jouet Brut	17
Louis Roederer Brut	19
2012 Louis Roederer Brut Rosé	24

BOTTLE SELECTION – NON VINTAGE⁽¹²⁾

Ruinart Blancs de Blancs 0.375l	85
Ruinart Rosé 0.375l	80
Perrier Jouet Brut	95
Louis Roederer Brut	120
Bollinger Special Cuvée Brut	160
Krug Grand Cuvée	490

ROSÉ & VINTAGE⁽¹²⁾

2012 Louis Roederer Brut Rosé	170
Bollinger Rosé	230
Perrier Jouet Belle Epoque	290
2009 Louis Roederer Cristal Brut	420
2009 Dom Pérignon	410
2005 Dom Pérignon Rosé	650

WHITES BY THE GLASS⁽¹²⁾ 0.2l

2016 Eigenart	Max Müller	26
Pikante Säure, Aromen von Birnen/ Piquant acidity, flavour of pear		
2016 Weisser Burgunder	Korrell	20
Floral fruchtig, erfrischende Stachelbeere/ Fruity, fresh gooseberry		
2017 Sauvignon Blanc	Franz Sommer	16
Fruchtig, Lindenblüten und Mandeln/ Fruity, flavour of lime tree blossom and almond		
2016 Riesling	Bibo & Runge	14
Saftig süß, reife Aromen von Zitrone und Quitte/ Juicy, ripe flavour of lemon and golden apple		
2018 Sauvignon Blanc	Cloudy Bay	24
Elegant, Nektarinen und Lemongrass/ Elegant, nectarine and lemongrass		

REDS BY THE GLASS⁽¹²⁾ 0.2l

2016 Rosso di Montalcino	Argiano, Toskana	22
Fruchtig, Vollmundig Very fruity and delicate, has considerable body/		
2016 Pinot Noir Select	Wieninger	24
Rote Waldbeeren, Kirsche und Nougat/ Red berries, cherry and nougat		
2015 Gevrey Chambertin	Joseph Drouhin	0.1l 26
Intensive Aromen, Schwarze Johannisbeere, Lakritze/ intense flavours, blackcurrant, licorice		
2006 Chateau Fontenil	Fronsac	0.2l 30
Kräftiger Bordeaux, Cassis und Eichenholz/ Hearty Bordeaux, hints of black currant and oak wood		
2013 Amarone	Tommasi	0.1l 30
Solide Struktur, Waldbeeren und dunkle Schokolade/ Pleasant texture, wild berries, dark chocolate		
2018 Tignanello	Antinori	0.1l 40
Intensive Aromen, Rote Früchte, Vanille/ Intensive pleasant aromas, ripe red fruit, hints of vanilla		

COFFEE SPECIALITIES & HOT DRINKS

Wir sind stolz darauf alle unsere Kaffeespezialitäten von der lokalen Rösterei „Dinzler“ am Irschenberg zu beziehen, die sich ganz dem Motto „Kaffee ist unser Leben“ verschrieben hat. Höchster Qualitätsanspruch und fairer, nachhaltiger Anbau bilden die Säulen der Unternehmensphilosophie.

We are proud to purchase all our coffee specialities from the local roast house „Dinzler“, located at Irschenberg. Their corporate philosophy of highest quality, fair trade and sustainability is based on an intense belief in „Coffee is our life“.

Espresso	5.50
Espresso doppio	9
Cappuccino ⁽⁷⁾	7
Americano	9
Hot Chocolate ⁽⁷⁾	10

MINERAL WATERS & SODAS

Evian 0.33l	7
Evian 1.0l	13
San Pellegrino 0.25l	7
San Pellegrino 0.75l	11
Adelholzener 0.75l	9.50
Coca Cola, Coca Cola Light, Zero 0.2l ^{(a)(b)(c)(d)}	6.50
Freshly squeezed fruit juices 0.3l Orange/ Grapefruit/ Apfel/ Blutorange	9.50

BEERS ⁽¹⁾	8
Hofbräu Pils vom Fass	0.3l
Hacker Pschorr Münchner Hell	0.3l
Paulaner Wheat beer	0.3l
Paulaner Hell alkoholfrei- non alcoholic lager type beer	0.3l

BLACK TEA

12.50

Assam Breakfast

Start your day with the ultimate breakfast tea - strong and bursting with flavour.

Darjeeling 1st Flush Supreme

The much anticipated first spring leaves of Darjeeling's freshest crop.

Darjeeling 2nd Flush

Refreshing summer leaves picked in autumn. An uplifting afternoon treat.

Earl Grey

A perfectly focused classic - rich Ceylon tea scented with zesty bergamot and cornflower.

Ceylon

Delicious low-grown black tea from Kenilworth Estate in Kandy, Sri Lanka..

Decaffeinated Ceylon

Smooth full-bodied Ceylon, without the caffeine

Organic Bohea Lapsang

A supreme grade of Lapsang Chinese black tea, lightly smoked over pine wood.

GREEN TEA

12.50

Gyokuro

Gyokuro is shaded for 30 days before picking. This process creates green teas with uniquely thick and creamy texture and condensed, umami - rich flavour.

Sencha

A sweet, thick and grassy Japanese spring green tea.

14

Organic Jade sword

A bright and fresh green tea. Perfect for every day drinking.

Dragon well supreme

Its unmistakable roasted chestnut flavour and decadent, creamy texture give you a taste of authentic Dragon Well at its best.


Organic Gunpowder

The freshest Chinese green tea, spring-picked and organically grown in Hunan.

Jasmin Pearls

Sweet green tea pearls scented with only fresh jasmine flowers.

RARE & VINTAGE TEA FOR BODY AND SOUL

Oriental Heritage Tea 	16
A legendary recipe from our Bar Legend José Freshly cut ginger, fresh mint leaves, served with honey and lemon.	
Raw Pu erh Mini Cakes	13
Pu-erh Tea has long been valued in Chinese herbalism for its vast benefits. Pu-erh tea contains high levels of polyphenols, which are known for their antioxidant activity.	
Iron Buddha Oolong	14
Many Iron Buddha oolong teas produced today are lightly oxidised; reflecting the modern preference for this production style in mainland China.	
Flowering Jasmine Arch	14
To create this delicious flowering tea we selected a smooth green tea from Fujian as a base for the beautiful jasmine aroma provided by an arch of jasmine flowers.	
Flowering Osmanthus	14
A beautiful burst of orange lily and sweet osmanthus blossom.	
Whole Rosebuds	12.50
Our ever-popular herbal tea is made from fresh, whole rosebuds carefully dried to preserve natural flavour and scent.	
Lemon verbena	12.50
Produced only from dried Verveine leaves, our Lemon Verbena herbal tea has a light buttery taste, complemented by a subtle lemon scenting.	
Lemongrass & Ginger	12.50
With real lengths of refreshing lemongrass and whole pieces of ginger we've harnessed the invigorating essence of this infusion to give you a revitalising citrus lift, along with a spicy glow.	
Silver Needle	12.50
Silver Needle white tea is the most famous white tea in the world, composed of only whole buds from Zunya Tea Garden, Guangxi Province in southern China.	

RARE & VINTAGE MALTS AND DIGESTIVS

4cl

Havana Club Máximo Extra Anejo – Finest Cuban rum	155
Remy Martin Louis XIII	215
Hennessy Richard	215
Vieil Armagnac Veuve Goudoulin 1933	82
Macallan Rare Cask, Sherry Finish	58
Strathisla 1953 Speyside	95
Glenmorangie Signet	36
Crown Royal XR	38
Rochelt Quitte/ Marille/ Williamsbirne	38

Dear guest,

please do not hesitate to ask your Lounge Team for your

favourite mixed drink. It will be our pleasure to accommodate your request.

BALANCE

Gemischter Blattsalat Rohkost, Nüsse, Dijon Senf Dressing <i>Mixed seasonal salad</i> <i>Crudités, nuts, Dijon mustard dressing</i>	16
Burrata Kirschtomaten, Basilikum, Schalottenvinaigrette <i>Cherry tomatoes, basil, shallot vinaigrette</i>	19
Griechischer Salat Kalamata Oliven, Feta, Rote Zwiebeln <i>Kalamata olives, feta, red onions</i>	19
Hausgebeizter Lachs Gewürzasche, Meerrettich, Grüner Apfel <i>Marinated salmon</i> <i>Ash seasoning, horseradish, green apple</i>	26
Perlhuhnbrust Auberginencreme, Ratatouille, Limonenschaum <i>Breast of galeeny, eggplant mousse, lime foam</i>	28

CLASSICS

Clubsandwich Hühnerbrust, Landei, Speck <i>Grilled chicken breast, farm egg, bacon</i>	18
Mandarin Cheeseburger <i>Black Angus Beef, Cheddar, Aioli</i>	24
Caesar Salat Parmesan, Croutons, Sardellen <i>Parmesan, croutons, anchovies</i>	20
Gegrillte Perlhuhnbrust <i>Grilled breast of galeeny</i>	24
Gegrillte Riesengarnelen <i>Grilled king prawns</i>	28
Käse- Schinken Toast Tiroler Kochschinken, Bergkäse <i>Ham and cheese toast</i> <i>Tyrolian ham, mountain cheese</i>	14
Portion Pommes Frites Ketchup, Mayonnaise	8

HERITAGE

Curry- Zitronengras Suppe Garnele, Koriander, Kokosnuss <i>Curry- lemongrass soup</i> <i>Prawn, coriander, coconut</i>	12
Tatar Thai Style Ingwer, Krabbenbrot, Shiso Kresse <i>Ginger, prawn crackers, Shiso cress</i>	24
Papaya Salat Krabben, Erdnüsse, Knoblauchips <i>Papaya Salad</i> <i>Prawns, peanuts, garlic chips</i>	18
Gebackene Garnelen Kokosnuss, Mango Chutney <i>Fried prawns, mango chutney</i>	26
Grünes Curry Kabeljau, Bunt Gemüse, Basmati Reis <i>Green Curry</i> <i>Atlantic cod, mixed vegetables, basmati rice</i>	32

LOCAL

Jause Käse vom Tölzer Kasladen, Wurst vom Hausmetzger, Essiggemüse <i>Mixed cheese from « Tölzer Kasladen », Bavarian cold cuts, pickles</i>	22
Rinderkraftbrühe Pfannkuchenstreifen, Lauch, Tafelspitz <i>Beef consomme, sliced pancakes, leek, prime boiled beef</i>	12
Kaasknöpfe Bergkäse, Röstzwiebeln, Schnittlauch <i>Mountain cheese, fried onions, chives</i>	16
Wiener Schnitzel Kartoffel- Speck Salat, Preiselbeeren <i>Escalope of veal</i> <i>Potato- bacon salad, lingonberries</i>	33
Forellenfilet Spinat, Serviettenknödel, Aprikose <i>Filet of trout, spinach, apricot</i>	26
Rinderfilet, Grillgemüse, Pommes Frites Filet of beef Grilled vegetables, French fries	32

SWEETS

Crème Brûlée Tahiti Vanille, marinierte Beeren, Tonkabohnen Eis <i>Tahiti vanilla, marinated berries, tonka bean icecream</i>	16
Bayerischer Apfelstrudel Schlagrahm, Vanillesauce <i>Bavarian apple strudel, raisins, whipped cream, vanilla sauce</i>	14
Tartlett Schokolade, Waldbeeren <i>Chocolate, wild berries</i>	6
Kaiserschmarrn Zwetschgenröster, Apfelmus <i>Bavarian pancake, stewed plums, apple sauce</i>	16
Kuchenauswahl/ cake selection Geniessen Sie feinste Tartlets vom Chef Pâtissier	9
Schokoladen Orange Ananas Vanille Karamell Soba cha	

Alle Preise verstehen sich in € inklusive gesetzlicher MwSt. und Bediengeld.
All prices in € including VAT and service.

Unser Team informiert Sie gerne über allergene Zutaten in unseren Gerichten.

