THE LOUNGE

CHAMPAGNE BY THE GLASS 0.1l

Moët et Chandon Brut	26
Louis Roederer Brut	30
Moët et Chandon Rosé	28

BOTTLE SELECTION – NON-VINTAGE

Ruinart Blanc de Blancs 0.375l	166.50
Moët et Chandon Brut	147
Louis Roederer Brut	184
Bollinger Special Cuvée Brut	160
Krug Grand Cuvée	490
Ruinart Blanc de Blancs	316

ROSÉ & VINTAGE 0.75l.

Ruinart Rosé 0.375l	166.50
Moët et Chandon Rosé	210
Ruinart Rosé	316
2015 Louis Roederer Brut Rosé	282
2013 Cristal Brut Rosé	503.50
Bollinger Brut Rosé	246
2012 Dom Pérignon	439
2005 Dom Pérignon Rosé	696

OPENING HOURS

daily from 11 a.m. until 11 p.m. – kitchen daily from 11 a.m. to 10 p.m.

APERITIF

Campari – Soda/ Campari – Orange	19.50
Americano *Campari, Belsazar rot, orange peel*	18
Sanbittèr *Soda, Sanbittèr, Orange*	19.50
Crodino *Soda, Crodino, Orange*	19.50
Mandarin Hugo *Champagne, elderflower, mint leaves, lime*	28
Raspberry Lemonade – non alcoholic *Raspberry puree, fresh lime, elderflower, soda*	16

WHITES BY THE GLASS 0,2l

2021 Eigenart, Max Müller Pikante Säure, reife Birne *Piquant acidity, flavor of pear*	29
2022 Sauvignon Blanc, Franz Sommer Fruchtig, Lindenblüten und Mandeln *Fruity, flavour of lime tree blossom and almond*	16
2020 Riesling Schieferkristall, Karthäuserhof Kristallklar, Aromen von Aprikose und Grapefruit *Cristall clear, hints of apricots and grapefruit*	17
2020 Turmhof Chardonnay, Tiefenbrunner Elegant, mineralisch *Elegant, mineral flavors*	22

REDS BY THE GLASS 0,2l

2020 Rosso di Montalcino, Argiano Fruchtig, vollmundig *Very fruity and delicate, beautiful finish*	24
2020 Pinot Noir Select, Weingut Wieninger Rote Waldbeeren, Kirsche und Nougat *Red berries, cherry and nougat*	26
2010 Château Fontenil, Fronsac Kräftiger Bordeaux, Cassis und Eichenholz *Hearty Bordeaux, hints of black currant and oak wood*	33

LONGDRINKS & HIGHBALLS

Bombay Sapphire	12
Monkey 47	14
Hendricks Gin	15
The Duke (Munich)	10
Roku (Japan)	10
Fever Tree Indian Tonic Water 0.2l	7.50
Munich Mule The Duke Gin, ginger beer, lime, cucumber	19

SPIRITS & DIGESTIVES (4cl)

Grappa Nonino Picolit	18
Macallan 12y. Single Malt Speyside Whisky, Schottland	20
Macallan 15y. Single Malt Speyside Whisky, Schottland	24
Macallan 18y. Single Malt Speyside Whisky, Schottland	32
Glenmorangie Signet, Single Malt Speyside Whisky, Schottland	36
Chivas Regal, Royal Salute Blended Schotch Whisky	32
Johnnie Walker Blue Label Blended Schotch Whisky	34
Crown Royal XR Canadian Blended Whisky	38
Cognac Delamain X.O.	22
Cognac Hennessy X.O.	36
Cognac Hennessy Paradis	69
Cognac Remy Martin Louis XIII	225
Cognac Hennessy Richard	215
Ziegler Williamsbirnenbrand	18
Ziegler Himbeergeist	19
Ziegler Wildkirschbrand	26

COFFEE SPECIALITIES & DRINKS

Espresso	6.5
Cappuccino	7.5
Flat White	10
Americano	9
Hot Chocolate	10

MINERAL WATERS & SODA

Adelholzener still / Adelholzener 0.25l	5.50
Adelholzener still / Adelholzener 0.75l	11
Unser lokales Mineralwasser aus den bayerischen Alpen.	
Our local mineral water from the bavarian alps.	7.50
San Pellegrino | Aqua Panna 0.25l	12.50
San Pellegrino | Aqua Panna 0.75l	8
Coca Cola, Coca Cola Light, Coca Cola Zero 0.2l	10
Freshly squeezed fruit juices 0.3l	
Orange / Grapefruit / Apple / Blood orange	

LOCAL BEERS

Hofbräuhaus Helles Vollbier	8
Tegernseer Hell 0.3l	9
Paulaner Weissbier 0.3l	9
Paulaner Hell alkoholfrei / non-alcoholic	8

TEA SELECTION

Black Tea 12.50

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

Darjeeling 1st Flush
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.

Vanilla Black
A successful combination of tart and sweet flavors.

Decaffeinated Ceylon
Malty, rich and full bodied with notes of dried fruit.

Green Tea

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. 15

Sencha
A sweet, thick and grassy Japanese spring green tea. 12.50

Organic Jade sword
A bright and fresh green tea. Perfect for every day drinking. 15

Dragon well supreme 12.50
Its unmistakable roasted chestnut flavour and decadent, creamy texture give you a taste of authentic dragon well at its best.

Organic Gunpowder 12.50
The freshest Chinese green tea, spring-picked and organically grown in Hunan.

Jasmin Pearls 12.50
Sweet green tea pearls scented with only fresh jasmine flowers.

Extra pot of tea water 4.5

RARE & VINTAGE TEA FOR BODY AND SOUL

Oriental Heritage Tea 16
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.

Wuyi Oolong 14
Growing in the Wuyi mountains on very minerally soil this Oolong is also called "stone tea".

Yellow Gold Oolong 14
This tea is composed of hand-rolled leaf which open on infusion to give a characteristic yellow-gold infusion with lime-green hues, a sourced from the sub-tropical mountains of Fujian.

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.

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 revistalising citrus lift, along with a spicy glow.

Blackcurrant & Hibiscus 12.50

A refreshing, vivacious blend of juicy blackcurrants and dried roselle hibiscus, eliciting a balanced infusion which is naturally bursting with bold flavour and a gentle tartness.

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.

THE LOUNGE

Special Summer Menu

At Mandarin Oriental, Munich

SNACKS & BITES

Mammut Oliven
Grana Padano, gegrilltes Gemüse, mediterrane Kräuter und Zitrone 16
Mammoth olives, grana padano, grilled vegetables, mediterranean herbs and lemon

Truffle Fries
Grana Padano, Petersilie und Trüffel Crème 16
Grana padano, parsley and truffle cream

VORSPEISEN & SALATE

Classic Caesar Salad
Römer Herzen Salat, pochiertes Ei, Speck, Croûtons, Parmesan und Sardellen 26
Romaine hearts salad, poached egg, bacon, croutons, parmesan and anchovies

mit gegrillter Hühnerbrust / *with grilled chicken breast* 29
mit gegrillten Black Tiger Garnelen / *with grilled Black Tiger prawns* 32

Cobb Salad
Hühnchen, Bacon, Salatherzen, Avocado, Paprika, Gurke, Mais, Tomate, Feta und Ei 29
Chicken, bacon, lettuce hearts, avocado, pepper, cucumber, sweetcorn, tomato, feta and egg

Orientalisches Grillgemüse
Rote Beete Creme, Feta, Wildkräutersalat, Sauerteigcroutons und Limettendressing 26
Oriental grilled vegetables, beetroot crème, feta, wild herb salad, sourdough croutons and lime dressing

MO Rinder Tatar
Tartar vom Simmentaler Rind, 30g Asetra Kaviar, gegrilltes Sauerteigbrot, Sauerrahm und Dill 95
Simmental beef tartare, 30g Asetra caviar, grilled sourdough bread, sour cream and dill

Rindercarpaccio
Rucola, Kirschtomaten, Trüffelcreme und Zitrone 32
Beef carpaccio, rocket, cherry tomatoes, truffle crème and lemon

Buratta di Bufalla 26
Weinberg Pfirsich, Heirloom Tomaten, Pesto und Brotchip
Vineyard peach, heirloom tomatoes, pesto and bread chip

SANDWICH & BURGER

Alle Sandwiches und Burger werden mit Rustic Fries oder Salat serviert

Classic Beef Burger
180g Black Angus Beef im Brioche Bun mit Salat, Tomate, Cornichons und unserer Burger Sauce 32
180g Black Angus beef in a brioche bun with lettuce, tomato, gherkins and our burger sauce

Cheeseburger
180g Black Angus Beef im Brioche Bun mit Cheddar, Salat, Tomate, Cornichons und unserer Burger Sauce 36
180g Black Angus beef in a brioche bun with cheddar, lettuce, tomato, gherkins and our burger sauce

Rossini Burger
180g Black Angus Beef im Brioche Bun mit marinierter Stopfleber, Baby Spinat, Tomate, Cornichons und Trüffel Crème 48
180g Black Angus beef in a brioche bun with marinated foie gras, baby spinach, tomato, cornichons and truffle cream

Mandarin Club Sandwich
Bio Hähnchenbrust, Landei, Speck, Salat, Gurke und Tomate 36
Organic chicken breast, farm egg, bacon, lettuce, cucumber and tomato

Vegan Burger
130g Veganes Burger Patty im Brioche Bun mit Salat, Tomate, Cornichons und unserer Burger Sauce 28
130g vegan burger patty in a brioche bun with lettuce, tomato, gherkins and our burger sauce

REGIONAL

Wiener Schnitzel vom Kalb
Mit Petersilienkartoffeln, Rahmgurkensalat, Wildpreiselbeeren und Zitrone 46
Escalope of veal, parsley potatoes, creamed cucumber salad, wild cranberries and lemon

Lamm am Knochen gebraten
Kartoffelgratin, Speckbohnen und Rosmarinjus 42
Lamb cooked on the bone, potato gratin, bacon-wrapped green beans and rosemary jus

Entrecôte vom Simmentaler Rind
Bramata Polenta, gegrillter grüner Spargel und Sauce Bernaise 45
Entrecôte of Simmental beef, bramata polenta, grilled green asparagus and Béarnaise sauce

Dorade Royal
Grenaille Kartoffeln, sautierter Spinat und Kaviar Beurre Blanc 42
Royal sea bream, grenaille potatoes, sautéed spinach and caviar beurre blanc

Tagliatelle
Trüffelrahm, Kerbel und Grana Padano 36
Truffle cream, chervil and Grana Padano

Tomatencremesuppe
Basilikum und Croûtons 14
Tomato soup, basil and croutons

SWEETS

Täglich wechselnde French Pastries und
Kuchenauswahl vom Mandarin Cake Shop 12
Daily selection of French pastry and Tartes from our Mandarin Cake Shop

Hausgemachter Apfelstrudel
Vanillesauce und Tahiti- Vanilleeis 21
Bavarian apple strudel, vanilla sauce, Tahitian vanilla ice cream

Crème Brûlée mit saisonalen Beeren 18
Crème Brûlée, seasonal berries

Exotische Früchte Bowl 20
Exotic fruit bowl