The Dome Set Menus

Matsuhisa
MUNICH

Nobu Matsuhisa´s Degustation Menu
To Share for The Table

Appetizers
Padron Peppers | Miso
Edamame | Sea Salt
Crunchy Rice | Spicy Salmon
Yellowtail Tuna Sashimi | Jalapeño

Selection From Premium Sushi and Sashimi

Main Courses
Beef Filet
Grilled Free Range Chicken.
Black Cod
Grilled Asparagus |Yuzu | Dry Miso
Rice

Additionally Selectable: Wagyu Beef
140 per 100 Gramm

Dessert
„Snowball“
Madagascar Vanilla Mousse | Pear | Lemon Ginger - Granitee | Spekulatius crisp

EUR 150 per Person

The Dome Set Menus

MANDARIN ORIENTAL
MUNICH

Winter Wonderland

Amuse-Bouche

Pickled Salmon Trout
Mustard Seed Apple | Watercress

Veal Tip Broth
Pistachio Swirl | Chive Oil

Grilled Venison Loin
Roasted Celery Cream | Pistachio Crust | Pepper Apricots
Wild Broccoli

Michael Cluizel La Laguna Chocolate
Cassis Berry | Chestnut Cream

EUR 165 Per Person

A la Carte

Starters

Black Angus Tataki 36
Mushroom Salad | Hazelnut Crunch | Cantaloupe Melon

Red Schrimp Tartar 38
Red Shrimp Tartar | Thai Basil Aioli | Osietra Caviar | Shiso Oil

Foamed Chanterelle Velouté 18
Volcano Ham | Coffee Oil

N25 Caviar 500 g Market Price
Blinis | Whipped Sour Cream| Chives.

Side Dishes
Chopped Egg Yolk | Chopped Egg White | Tomato Concassée
Capers Chives.

Charcuterie from Viktualienmarkt 32
Tölzer Cascade Cheese | Smoked Sausage | Fresh Sausage Specialties | Crisp Vegetables | Barrel Butter | Fresh Pretzels | Sourdough Bread
To Share for 2 persons

A la Carte

Gazpacho |Goat Cheese 26
Sour Cherry Gel | Roasted Goat Cheese | Borage | Andalusian Tomato

TeGyu Beef -Tartar 68
Wagyu Beef Fillet Tatar | Sorrel Gel | Osiestra Caviar Chive Crunch

BBQ Portobello 32
Portobello Mushroom| Tomato Jam| Spiced Couscous |
Hippotops

Matsuhisa Signature Starters 72
Padron Peppers | Edamame | Sea Salt | Crispy Rice |
Spicy Salmon | Yellowtail Tuna | Sashimi | Jalapeño
To Share, Ideal For 4 guests
(Price Per Selection)

Matsuhisa Assorted Sushi and Sashimi 160
Premium Selection of Sushi | Sashimi| Maki| Rolls
To Share, Ideal for 4 guests
(Price Per Selection)

A la Carte

Mains

Jack´s Creek "Grain-Fed" Tomahawk 320
Tomahawk On the Bone Cooked In Flavors | Served With
Fresh Winter Truffle | Pea Puree |
Glazed Mini Vegetables

Choice of sauces: Alba truffle sauce| Béarnaise sauce|
Chimichurri| Pepper cream sauce

Stuffed Veal Breast 250
Roasted Chanterelles | Malt Jus | Sautéed Pointed Cabbage |
Glazed Primeval Vegetables.

Farm Goose 180
Goose Stuffed | Apples | Oranges |
Apple-red Cabbage | Cranberry-pear | Brussels Sprouts|
Caramelized Chestnuts | Potato Dumplings or
Bread Dumpling of Choice
Carved At the Table
To Share, from 4 persons onwards.
(Price Per Selection)

Matsuhisa´s Signature Selection 228
Beef Fillet | Free Ranged Chicken | Black Cod |
Grilled Asparagus | Rice
To Share, from 4 persons
(Price Per Selection)

Matsuhisa´s Kagoshima Wagyu Beef 140
To share
(Per 100 Grams)

A la Carte

Desserts

Kaiserschmarrn 19
Kaiserschmarrn | Plum|Vanilla Ice Cream

Michael Cluizel La Laguna Schokolade 23
Cassis Berry | Chestnut Cream

„Snowball" 23
Madagascar Vanilla Mousse | Pear |Lemon Ginger Granitee| Specula Crisp

„Chocolate Dome" 22
Michael Cluizel Mangaro Chocolate 71% | Suntory Whiskey| Maldon Salted Caramel