

CUVILLIÉS

Brasserie

SALAD & SOUP

Caesar Salad “Cuvillies Style”
Smoked Trout, Confit Tomato, Crispy Capers
24
Glazed and Grilled Spring Chicken
+13

Salad Cuvilliés | 🌿 🍷
Avocado, Roasted Seeds, Pickled Radish, Herbal Vinaigrette
23

Onion Soup | 🌿
Lovage Oil, Puff Pastry, Aged Mountain Cheese
18

Sweetcorn Cream Soup | 🌿
Lime, Piment d’Espelette, Sour Cream
16

STARTERS

Burrata | 🌿 ✨
Marinated Zucchini, Kinara Tomato, Basil, Olive
19

Beef Tartare | ✨
Beef, Confit Egg Yolk, Beetroot, Watercress
80g 26 | 130g 39
with N25 Caviar (Hybrid)
10g +42

Gamba a la Plancha
Avocado Tartare, Sauce Rouille, Roasted Sourdough Bread
42

PARTNERS IN PROVENANCE

Rosewood’s Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture and a dedication to delivering the highest quality food. Rosewood Munich partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year, such as fish from Aumühle, meat from Tegyu and Tremmel, lamb from Gutshof Polting, bread from Julius Brantner Brothandwerk, caviar from Kniewas-Austria, organic eggs from Seepointherhof, Landsbut or Ice Cream from Ballabeni Icecream.

ALPINE

Wiener Schnitzel
Potato Cucumber Salad, Lingonberries, Lemon
39

Salmon Trout | ✨
Potato Millefeuille, Wild Broccoli, Taggiasca Olive
39

Spinach-Herb-Dumplings | 🌿
Brown Butter, Aged Mountain Cheese, Garden Cress
small 22 | large 29

BAVARIAN

Boiled Beef “Tafelspitz” | ✨
Apple-Horseradish, Baby Potato, Root Vegetable
29

Lamb Sausages | ✨
Creamy Sauerkraut, Potato Mousseline, Horseradish Mustard
27

Tarte Flambée | 🌿 ✨
*Crème Fraîche, Spring Onions, Crushed Pepper
with Tremmelino Ham*
27
or with Truffle
+9

WEEKLY SET

2-Course Menu - 43
Main Course | Appetizer or Dessert

3-Course Menu - 53
Appetizer | Main Course | Dessert

✨ Partners in Provenance

🌿 vegetarian | 🌱 vegan | 🍷 lactose-free

Please contact our team regarding allergies and questions about contained additives.
All prices in € and including local VAT.

SPECIALS

Cuvilliés Burger
Tegyu Beef, Brioche, Cheddar, Onion, Truffle Mayonnaise, French Fries
34

Beef Filet Tournedos | ✨
French Fries, Green Asparagus, Rosemary Jus
45

Linguine with Alpine Prawns | ✨
Cherry Tomato, Bisque, Parsley
37

SIDES

Grilled Vegetables | 🌿
10
Wild Broccoli | 🌿
9

Small Leaf Salad and Seeds | 🌿 🍷
9
French Fries | 🌿
9 | truffled 13

KIDS MENU ROSEWOOD EXPLORERS

Wiener Schnitzel
French Fries, Lingonberries, Lemon
22

Explorer Linguine | 🌿
Cherry Tomato, Basil, Parmesan Cheese
15

Catch of The Day
Potato Mousseline, Wild Broccoli
22

1/2 Spring Chicken
Basmati Rice, Grilled Vegetables
19

CUVILLIÉS

Brasserie

WATER

	Btl 250 ml	Btl 750 ml
Bad Brambacher <i>(still sparkling)</i>	6	10
Aqua Panna <i>(still)</i>	7	11
San Pellegrino <i>(sparkling)</i>	7	11

REFRESHERS

Juices & Nectars by Van Nahmen

Cloudy Apple Juice, Black Currant Nectar,
Rhubarb Nectar, White Peach Nectar
250 ml | 8

Schorle

400 ml | 8

Freshly Squeezed Juice

300 ml | 11

Aqua Monaco

Ginger Ale, Ginger Beer, Bitter Lemon, Tonic Water
200 ml | 8

Paulaner Spezi

330 ml | 8

Softdrinks

200 ml | 8

BEER

Hacker Pschorr Hell *(Draught)*

300 ml | 7 500 ml | 9

Hacker Pschorr Radler

300 ml | 7

Paulaner Weißbier

330 ml | 7

Paulaner *(non-alcoholic)*

500 ml | 8

Noam

340 ml | 7

Geiger Apple Cider

330 ml | 8

APERITIF

Cuvilliés Spritz

St. Germain, Prosecco, Lime
17

Aperol Spritz

(also available alcohol-free)
Aperol, Prosecco, Soda
17

Campari Milano

Campari, Prosecco, Cranberry, Mint
17

Vibrante Spritz *(non-alcoholic)*

Martini Vibrante, Ginger Beer,
Passion Fruit, Soda
13

CHAMPAGNE

	Gl 100 ml	Btl 750 ml	Btl 1500 ml
Perrier-Jouët Grand Brut <i>Épernay, France</i>	25	160	320

Perrier-Jouët Blason Rosé Brut <i>Épernay, France</i>	29	185	
Ruinart Blanc de Blancs <i>Reims, France</i>	37	240	

SPARKLING

Johanneshof Reinisch Rosé Brut Reserve <i>Thermenregion, Austria</i>	11	70	
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All prices in € and including local VAT.

WINE

WHITE

	Gl 200 ml	Btl 750 ml
Riesling Alte Reben Alexander Laible <i>2024, Baden, Germany</i>	16	54
Grauburgunder “SW” Waßmer <i>2022, Baden, Germany</i>	19	62
Grüner Veltliner Am Berg Ott <i>2022, Wagram, Austria</i>	18	60
Chardonnary Salzlacke <i>2022, Neusiedlersee, Austria</i>	18	60
Sauvignon Blanc Baron de Ladoucette <i>2023, Loire, France</i>	21	70
El Zarzal Emilio Moro <i>2022, Bierzo, Spain</i>	20	64
Petit Chablis La Chablisienne <i>2023, Burgundy, France</i>		85
Lugana Cantina Ottella <i>2022, Lugana, Italy</i>		54

ROSÉ

Rosé Château Saint Marguerite <i>2022, Provence, France</i>	20	64
Rosé vom Kalk Jürgen Trummer <i>2022, Southern Styria, Austria</i>		69
Cà Maiol Roseri Chiaretto Azienda Agricola Cà Maiol <i>2022, Lombardy, Italy</i>		62

RED

Pinot Noir Einstern Markus Molitor <i>2020, Mosel, Germany</i>	25	85
Blaufränkisch Wachter & Wiesler <i>2022, Eisenberg, Austria</i>	21	65
Grand Village Château Grand Village <i>2022, Bordeaux, France</i>	27	90
Lucente Tenuta Luce <i>2022, Tuscany, Italy</i>	28	98
Predicador Tinto Contador <i>2019, Rioja, Spain</i>	25	85
Ried Holzspur Johanneshof Reinisch <i>2018, Thermal Region, Austria</i>		95