

CUVILLIÉS

Brasserie

STARTERS & SOUP

Duck Liver Mousse
Black Walnut, Truffle, Fig, Rosemary Brioche
39

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

Beef Tartare | ✨
Quail Egg, Kale, Belper Knolle Cheese
80g 26 | 130g 39
with N25 Hybrid Caviar
10g +42

Duck Consommé
Smoked Duck, Célestine, Lovage
19

Parsley Root Soup | 🌿
Truffle Tapenade, Pickled Root Vegetables, Parsley
18

FISH & SEAFOOD

Oysters
Classic & Bloody Mary
per piece 7.50

Scallops
Roasted Bell Pepper, Chorizo, Almond
39
with N25 Hybrid Caviar
10g +42

Smoked Salmon Trout
Quince, Pumpkin, Horseradish
27

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, Landshut or Ice Cream from Ballabeni Icecream.

ALPINE

Wiener Schnitzel
Potato Cucumber Salad, Cold-Stirred Lingonberries, Lemon
39

Truffle Pasta | 🌿
Homemade Tagliatelle, Reduced Madeira, Chervil
29
with Truffle
Price of the Day

Monkfish
Zucchini, Bouchout Mussel, Lentil, Tarragon
45

BAVARIAN

Duck Breast
Salsify à La Crème, Brussels Sprout Leaves, Potato Dumpling
46

Braised Butternut Squash | 🌿 🍷
Smoked Almond, Chickpea, Purslane
small 22 | large 29

Braised Ox Cheeks
Pearl Onion, Mushroom, Baby Carrot, Rich Jus
42

FOR TWO

Sea Bass in Salt Dough
Potato Mousseline, Spinach, Beurre Blanc, Olive Oil
135

Chateaubriand
Wild Broccoli, Béarnaise Sauce, Jus, French Fries
155

✨ 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.

MAIN COURSE

Bouillabaisse
Alpine Prawn, Salmon Trout, Roasted Sourdough Bread, Sauce Rouille
37

Lamb Rump | ✨
Herbal Crust, Potato Gratin, Parsnip, Coarse Mustard
46

Venison Saddle
Finger-Shaped Potato Dumpling, Poppy Seeds, Wild Mushroom, Lingonberries
52

SIDES

Parsley Potatoes | 🌿
9

Grilled Vegetables | 🌿
10

Small Leaf Salad With Seeds | 🌿 🍷
9

Wild Broccoli | 🌿 🍷
9

Potato Mousseline | 🌿
9

French Fries | 🌿
9 | truffled 13

CAVIAR MENU

ALPINE CAVIAR

Ossetra | ✨
50g 150 | 100g 290

AKI CAVIAR

Golden Queen
50g 150 | 100g 290

Prestige Siberian
50g 120 | 100g 210

N25 CAVIAR

Hybrid
30g 130 | 50g 200

Kaluga
30g 175 | 50g 260

SIDES

Served With Potato Blinis, Sour Cream, Chives

CUVILLIÉS

Brasserie

WATER

	Btl 250 ml	Btl 750 ml
Bad Brambacher (<i>still</i> <i>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

Brasserie Fizz
Vodka, Italicus, Lemon, Soda
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>2023, Baden, Germany</i>	19	62
Grüner Veltliner Wechselberg Hans Topf <i>2024, Kamptal, Austria</i>	18	63
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>2023, 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
“HB” Château Haut-Bailly <i>2023, Bordeaux, France</i>	27	94
Lucente Tenuta Luce <i>2022, Tuscany, Italy</i>	28	98
Predicador Tinto Contador <i>2020, Rioja, Spain</i>	25	85
Ried Holzspur Johanneshof Reinisch <i>2018, Thermal Region, Austria</i>		95