

CUVILLIÉS

Brasserie

SALAD & SOUP

Caesar Salad “Cuvilliés Style”

Hot-Smoked Trout, Confit Tomato, Crispy Capers
24

Glazed and Grilled Corn-Fed Chicken Breast
+19

Cuvilliés Salad |

Avocado, Herbal Vinaigrette, Toasted Seeds, Pickled Pumpkin
23

Duck Consommé

Smoked Duck, Célestine, Lovage
19

Parsley Root Soup |

Truffle Tapenade, Pickled Root Vegetables, Parsley
18

STARTERS

Baked Goat Cheese |

Angel Hair Pastry, Marinated Beetroot, Aged Balsamic
19

Beef Tartare |

Confit Egg Yolk, Crème Fraîche, Garden Cress, Roasted Bread
80g 26 | 130g 39
with N25 Hybrid Caviar
10g +42

Lobster Cocktail

Romaine Hearts, Tangerine, Dill Vinaigrette, Roasted Brioche
46
with N25 Hybrid Caviar
10g +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, Cold-Stirred Lingonberries, Lemon
39

Beetroot Gnocchi |

Swiss Chard, Pear, Walnut
small 22 | large 29

Label Rouge Salmon |

Roasted Cauliflower, Black Garlic, Herbal Butter
39

BAVARIAN

Tegyu Beef Roulade |

Braised Red Cabbage, Potato Mousseline, Crispy Onion
35

Lamb Sausages |

Creamed Cabbage, Potato Mousseline, Horseradish Mustard
27

Tarte Flambée |

Crème Fraiche, Spring Onion, Cracked Pepper, Tremmelino Ham
27

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, Onions, Truffle Sauce, French Fries
34

Entrecôte |

Glazed Wild Broccoli, French Fries, Café De Paris Butter
49

Linguine with Alpine Prawns |

Confied Cherry Tomatoes, Bisque, Fresh Parsley
37

SIDES

Grilled Vegetables |

10

Wild Broccoli |

9

Small Leaf Salad With 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

Corn-fed Chicken Breast

Basmati Rice, Grilled Vegetables
19

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	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>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