

DEAR GUESTS,
WELCOME TO THE
HOTEL BAYERISCHER HOF

COFFEE SPECIALITIES

| | |
|---|-------|
| Pot of coffee | 9,80 |
| Pot of decaffeinated coffee | 9,80 |
| Latte Macchiato | 7,30 |
| Espresso | 5,60 |
| Cappuccino | 6,70 |
| Iced Coffee with vanilla ice cream and whipped cream | 12,00 |

CHOCOLATE AND MILK

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|--|-------|
| Pot of hot chocolate with whipped cream | 9,50 |
| Iced chocolate with vanilla ice cream and whipped cream | 12,80 |
| Glass of cold milk | 5,80 |
| Pot of hot milk | 6,40 |

ENJOY OUR HOMEMADE
CAKE VARIATIONS ...

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| Portion of tea biscuits | 11,00 |
| Cake | 7,50 |
| Tart | 9,00 |
| Try our special Bayerischer Hof tart A creation of hazelnut praline & almond creme, covered with chocolate | 10,50 |
| Portion of whipped cream | 2,30 |

.....AT OUR CAKE BUFFET.

RONNEFELDT TEA CLASSICS

pot of

Assam Bari
An extravagant broken tea with an abundance of aroma: strong, spicy and malty.
Brewing time: 3-4 minutes

9,80

Darjeeling Spring
A gentle first flush from the Himalaya.
Black Spring tea.
Brewing time: 2-3 minutes

pot of

9,80

Earl Grey
The most popular flavoured black tea with a sparkling lemon aroma.
Brewing time: 3-4 minutes

9,80

Green Leaf
A carefully crafted plantation tea from the highlands of India with delicate tart aroma.
Brewing time: 2-3 minutes

9,80

English Breakfast
A mildly tart, black Ceylon tea with a refreshing flavour.
Brewing time: 3-4 minutes

9,80

Morgentau
Flavoured green tea with aromas of sencha, blossoms, mango and lemon.
Brewing time: 2-3 minutes

9,80

Darjeeling Summer Gold
Flowery elegance with the delicious, harmonious aroma of a summer fruits flush.
Brewing time: 3-4 minutes

9,80

RONNEFELDT TEA CLASSICS

pot of

Jasmine Gold
A gentle Chinese tea with the delicate aroma of freshly picked jasmine blossoms.
Brewing time: 2-3 minutes

9,80

Cream Orange
A full-bodied Rooibos with the creamy gentle aroma of vanilla.
Brewing time: 5-8 minutes

pot of

9,80

Fruity Camomille
A deliciously wholesome infusion with the gentle sweetness of orange blossoms.
Brewing time: 5-8 minutes

9,80

Sweet Berries
Delicious pieces of berries and real fruit juice in this flavoured fresh infusion.
Brewing time: 2-3 minutes

9,80

Verveine
Refreshing verbena with a subtle touch of lemon.
Brewing time: 5-8 minutes

9,80

Lemon Fresh
Fruity and refreshing fruit infusion with the flavour of lemons.
Brewing time: 8-10 minutes

9,80

Refreshing Mint
Cool relaxation with a herbal infusion of lemon grass and peppermint.
Brewing time: 5-8 minutes

9,80

Fresh Ginger Tea

9,80

All teas are served with rock sugar, fresh lemon juice and milk.

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SALON MENU

| | |
|--|-------|
| Homemade pita with hummus, burrata and pesto | 28,00 |
| Creamy tomato soup* with crunchy bread croûtons | 19,00 |
| Ramen ^l with Shoyu Tare, broccolini, soft boiled egg, ramen noodles, Shimeji mushrooms, chicken, spring onion and roasted sesame | 27,00 |
| Caesar salad Classic style with a dressing made of capers, anchovies and parmesan cheese | 23,50 |
| ... with roasted stripes of turkey breast | 32,00 |
| ... with roasted king prawns | 38,00 |
| Munich Style Pastrami Sandwich ^l Toasted rye bread with wagyu pastrami, sauerkraut, pickles, gherkins and horseradish mustard | 27,00 |
| Grilled Cheese & Kimchi Sandwich Sourdough bread, Comté, homemade kimchi and miso mayonnaise | 22,50 |
| Clubsandwich ^l with roasted turkey breast, crispy bacon and fried egg with your choice of potato wedges, French fries or potato crisps ^{2/3} | 27,50 |
| Bayerischer Hof Burger Beef, bacon, cheese, onions, tomato, lettuce and BBQ sauce ² with your choice of potato wedges, French fries or potato crisps ^{2/3} | 31,00 |
| <i>fatti's</i> Vegan wrap ^v with roasted avocado, coriander, quinoa, onion and cucumber | 21,80 |
| Seasonal leaf salad with roasted avocado | 27,00 |

g = gluten free

l = lactose free

v = vegan

MAIN COURSE

| | |
|---|----------------|
| Penne pasta with tomato sugo and melted mozzarella* ... with roasted king prawns | 22,00 38,00 |
| .. with roasted salsiccia | 29,00 |
| Wiener Schnitzel Veal escalope Viennese style with carrots and parsley potatoes | 36,00 |
| Scottish salmon “Label Rouge“ ^g with broccolini and chickpeas curry | 44,00 |
| Supreme of corn-fed chicken with broccolini and chickpeas curry | 28,50 |

DESSERT & CHEESE

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|--|-------|
| Crème brûlée with strawberry sorbet | 16,50 |
| Fresh fruit salad ^{g, l, v} | 27,00 |
| Lukewarm apple crumble | 15,50 |
| Selection of French raw milk cheese with bread and butter | 32,00 |

BARSNACKS

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|---|-------|
| <i>fatti's</i> Gourmet curried sausage ^l choose one of the four different curries by Ingo Holland from aromatic mild to classic spicy | 17,80 |
| Portion potato crisps | 7,80 |

If you have any food intolerances, please be so kind and contact our service team, who will be pleased to assist you. Our separate food allergens menu will give you all the information on allergenic agents and ingredients contained in the food served.

— AVAILABLE FROM 11.30 A.M. UNTIL 10.00 P.M.

AFTER 10.00 P.M. WE ARE DELIGHTED TO PROVIDE YOU OUR TRADER VIC'S LOUNGE MENU. —

* vegan orderable / ² preservatives / ³ antioxidant

FRESHLY SQUEEZED JUICES 0,2 l

| | |
|------------|-------|
| Orange | 10,80 |
| Grapefruit | 10,80 |

JUICES AND NECTARS

| | |
|---------------|------|
| Orange | 8,20 |
| Apple | 6,90 |
| Red grape | 8,20 |
| Black currant | 8,70 |
| Rhubarb | 7,60 |
| Tomato | 8,20 |

MINERAL WATER

| | | |
|------------------------------------|--------|-------|
| Plose Gourmet naturale / frizzante | 0,25 l | 6,50 |
| Plose Gourmet naturale | 1,0 l | 15,20 |
| San Pellegrino | 0,25 l | 6,60 |
| San Pellegrino | 1,0 l | 14,90 |

SOFT DRINKS

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|---|--------|------|
| Coca Cola ^{F1} | 0,2 l | 6,80 |
| Coca Cola light ^{F1} | | 6,80 |
| Coca Cola Zero ^{F1} | | 6,80 |
| Schweppes Tonic Water* | | 7,20 |
| Schweppes Bitter Lemon* | | 7,20 |
| Schweppes Ginger Ale ^F | | 7,20 |
| Schweppes Soda water | | 3,70 |
| Seven Up | | 6,80 |
| Orangina | 0,25 l | 7,70 |
| Red Bull ^{F12} | 0,25 l | 9,70 |
| Plose Iced Tea ^F lemon or peach | 0,25 l | 8,70 |
| Plose Aranciata | 0,25 l | 7,70 |
| Plose Pompelmo | 0,25 l | 7,70 |

BEER

| | | |
|-----------------------------------|--------|------|
| Fürstenberg Pils on tap 0,3l | 0,33 l | 5,90 |
| Fürstenberg Export | | 6,90 |
| Beck's Gold | | 6,70 |
| Schneider Weisse wheat beer | | 6,30 |
| Beck's non-alcoholic | | 6,30 |
| Erdinger wheat beer non-alcoholic | | 6,50 |

WINE BY THE GLASS

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|-------------------|---|-------|
| White wine | | 0,2 l |
| 2020 Rhône | Chardonnay Ardèche IGP, Maison Louis Latour | 13,80 |
| 2022 Rheingau | Riesling VDP Gutswein Quality wine dry, winery Robert Weil | 18,90 |
| 2022 South Africa | Sauvignon Blanc „Du Toitskloof“ WO Western Cape, Du Toitskloof Winery | 13,80 |
| 2022 Veneto | Lugana „Ca' Vegar“ DOC, Cantina Castelnuovo | 16,40 |
| Rosé wine | | 0,2 l |
| 2022 Penedès | Rosé „Nostrat“ DO, Bodegues Sumarroca | 11,20 |
| 2022 Loire | Sancerre „Cuvée La Grange Dimière“ Rosé AOP, Jean Max Roger | 19,20 |
| Red wine | | 0,2 l |
| 2021 Pfalz | Black Print Quality wine dry, winery Markus Schneider | 19,20 |
| 2021 Chile | Merlot „Valle de Curico Estate“ WOC, Errazuriz Estate | 16,40 |
| 2017 South Africa | Shiraz „Private Collection“ WO Stellenbosch, Saxenburg-Estate | 19,20 |
| 2020 Tuscany | Vino Nobile di Montepulciano DOCG, Azienda Agricola Poliziano | 21,80 |

^F with dye · * with quinine · ¹ with caffeine · ² with taurine

CHAMPAGNE · PROSECCO

CRÉMANT 0,1 l

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|--|-------|
| Champagne Veuve Clicquot Brut | 27,50 |
| 2012er Veuve Clicquot Rosé | 36,50 |
| Prosecco DOC Perlit Maximilian I | 9,80 |
| Bayerischer Hof Crémant de Limoux Brut | 9,60 |

CHAMPAGNE COCKTAILS

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|---|-------|
| Champagne Cocktail Champagne, Angostura ^F , sugar | 28,00 |
| Kir Royal Champagne, Crème de Cassis ^F | 26,50 |

APERITIFS 5 cl

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|---|-------|
| Martini ^F bianco, rosso or extra dry | 12,50 |
| Tio Pepe Sherry ^F | 13,20 |
| Sandeman's „Tawny“ Port ^F | 13,20 |
| Sandeman's „White“ Port | 13,20 |

PRE-DINNER DRINKS

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|--|-------|
| Campari ^F Soda | 14,90 |
| Campari ^F Orange | 17,80 |
| Aperol ^F Prosecco | 16,80 |
| Americano Campari ^F , Vermouth ^F rosso, Soda | 14,80 |
| Classic Negroni Gordon's Gin, Vermouth ^F rosso, Campari ^F | 14,80 |
| Veneziano Aperol ^F , white wine, Soda | 15,90 |
| Veneto Aperol ^F , Prosecco, Soda | 15,90 |
| Hugo Prosecco, Soda, elderflower syrup, mint | 15,80 |
| Milano Spritz Campari ^F , Prosecco, Soda | 16,90 |
| San Bitter ^F - non alcoholic - | 7,90 |

COCKTAILS · LONGDRINKS · SPIRITS

„A medium dry martini, lemon peel. Shaken, not stirred.“

James Bond

For our extensive range of cocktails and long drinks, as well as our exquisite selection of spirits, we are very happy to hand you our falk's Bar menu.

Our service staff will be happy to assist you.

WELCOME TO OUR RESTAURANTS.

ATELIER

Art on the wall – and on your plate, created by head chef Anton Gschwendtner on the foundation of haute cuisine. (Awards as of July 2023: Two Michelin stars, 3 toques with predicate in Gault & Millau, 9 pans in the German culinary guide Gusto, 3F from the German restaurant guide Feinschmecker). The definition of delight takes on a whole new meaning with Gschwendtner's puristic and elegant French cuisine enhanced with Asian flavours and ingredients. You will experience the flair of an artist's studio in an intimate yet luxurious atmosphere designed by Axel Vervoordt. Here you can enjoy excellent service and perfectly matched wines.

Opening hours: Tuesday to Saturday: 06.30 p.m. to 11.00 p.m.

We will be happy to take your orders until 08.15 p.m.*

GARDEN

Art for all senses. An inspiring mix of proven classics and contemporary cuisine awaits. The culinary concept combines classics with contemporary light dishes, seasonal vegetables and fresh herbs. (Awards as of July 2023: 1 toque with predicate in Gault & Millau, 6 pans in Gusto and 3 chef's hats in the Grand Guide) The winter garden, created by the renowned Belgian designer and art dealer Axel Vervoordt, seems like an artist's atelier thanks to industrial-style touches and boasts an adjoining Garden terrace.

Opening hours: Monday to Saturday from noon to 03.00 p.m. and 06.00 p.m. 11.00 p.m.

We will be happy to receive your orders until 02.00 p.m. at noon and until 10.00 p.m. in the evening.*

PALAIS KELLER AND SCHWEMME

The solid vaults of the Palais Keller date back to 1443. Originally a salt store, the cellar now hosts locals and guests from all over the world who value genuine, modernly interpreted Bavarian specialities.

Opening hours: 11.00 a.m. to 01.00 a.m., Sunday 11.00 a.m. to midnight

Palais Keller: kitchen open noon to 02.30 p.m. and 06.00 p.m. to 10.00 p.m.*

Palais Schwemme: kitchen open 11.00 a.m. to 11.00 p.m.*

TRADER VIC'S

Exotic Cocktails and delights from far east, traditionally prepared and cooked in our beechwood oven:

Welcome to the South Pacific. The room has been designed in an authentic tiki style and is filled with hawaiian carvings.

Opening hours Trader Vic's: Sunday to Wednesday 6.00 p.m. to 01.00 a.m.

Thursday to Saturday 6.00 p.m. to 02.00 a.m.

BLUE SPA BAR & LOUNGE

The perfect place to end the day carefree on our sun terrace or in front of the free-standing fireplace. Experience a fascinating view over the roofs of Munich. Enjoy refreshing cocktails and light wellness cuisine. In the warm season we are happy to serve you a drink in our Blue Spa Summer Lounge and in winter the Polar Bar tempts you with hot cocktails (During the week from 03.00 p.m. to 10.00 p.m., on weekends and holidays from 12.00 p.m. to 10.00 p.m.) on the extensive Blue Spa terrace. The glass winter garden opens up a panoramic views over Munich's rooftops, whereas the open fireplace invites you to relax a while.

Opening hours: From 11.00 a.m. to 11.00 p.m. daily

Kitchen opening hours: Daily from 12.00 p.m. to 03.00 p.m. and from 06.00 p.m. to 10.00 p.m.*

*Please note that we reserve the right to change our opening hours. In case of doubt or for further information please contact the concierge or our reception desk.

