

Alois

Dallmayr Fine Dining

Lunch Menu

Octopus, blackberry, olive

alternative: quail, tamarillo, Lapsang Souchong



Langoustine, bergamot, Bouchot mussel



Black Angus shoulder
Yellow beet, spruce



black currant, sesame, thyme

4 courses . . . 89

3 courses . . . 69

**Our sommelier – Julien Morlat – recommends an
individual wine pairing to the Menu**

4 glasses . . . 59

All prices in Euro , incl. MwSt and Service

Alois

Dallmayr Fine Dining

Dinner Menu

Octopus, blackberry, olive

alternative: quail, tamarillo, Lapsang Souchong

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Salsify, black trumpet, cress

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Langoustine, bergamot, Bouchot mussel

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A5 Hokkaido Wagyu
celery, yuzu, spruce

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Vilstaler
Rowanberry, green apple

alternative: pear, pink pepper, miso

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Black currant, sesame, thyme

6 Courses . . . 170 (can be ordered until 7.30 p.m.)
5 Courses . . . 155 (can be ordered until 8.00 p.m.)

Our sommelier - Julien Morlat - recommends an individual wine pairing
to the Menu between 59 and 119
or a non-alcoholic pairing for 49

All prices in Euro