



# MENU

## VINOTHEK BY GEISEL

served from 12h00 – 22h00

### San Daniele

#### Prosciutto

small portion 15,00

large portion 18,50

with buffalo mozzarella ⑦ 19,50

#### Bacon

small portion 12,50

large portion 15,50

#### Crostini...

... with a green and black  
olive purée ④-⑧ 9,50

... with tomatoes, basil and  
olive oil ④-⑧ 9,50

... with chicken liver ①-④-⑦-⑧-⑨ 9,50

... assorted with 5 pieces ①-④-⑦-⑧-⑨ 11,50

### Our Classic Dishes

Marinated green olives 5,50

Penne all'arrabbiata ④-⑦-⑨ 15,00

Cold sliced roast beef  
with fried potatoes, salad and sauce  
remoulade ①-③-⑦-⑧ 24,00

Marinated salmon  
with a dill and mustard sauce  
and hash browns ③-⑧-⑨ 20,50

Vinothek "tarte flambée"  
Prosciutto or beef carpaccio with  
truffle cream, rocket and celery ①-③-⑦-⑧ 21,00

Variety of cheeses from our  
Munich Maître Fromager Günther Abt  
①-④-⑦-⑧  
small portion 15,00 / large portion 23,50

Selection of Crème Brûlée ①-⑦ 12,50

### OUR SPECIAL MENU

Select 3 courses of your choice for

**72,00**

each additional course **13,50**

last order 21h00

ADDITIONAL DISHES  
RECOMMENDED BY OUR CHEF  
BENEDIKT ARPS CAN YOU  
FOUND ON OUR DAILY  
SPECIALS BOARD

Our List of Allergens: ①Eggs ②Peanuts ③Fish ④Wheat ⑤Shellfish ⑥Lupine ⑦Milk  
⑧Nuts ⑨Sulphites ⑩Celery ⑪Mustard ⑫Sesame ⑬Soy ⑭Molluscs



# MENU

served from 12h00 – 14h30 and 17h30 – 22h00

## Starters

Searched Scallop

with marinated bitter greens, blood orange vinaigrette, and fresh verbena

①-⑦-⑨-①①-①④ 24,00

Salad of Winter Root Vegetables

with baked quail egg, black walnut, and herb salad ①-④-⑦-⑧-⑨-⑩-①① 19,00

## Soups

Truffle and Celery Cream Soup ⑦-⑨-①① 18,00

Venison Essence with vegetable garnish and blood sausage ravioli ①-④-⑨-⑩ 17,00

## Pasta

Oxtail Ravioli

with sautéed watercress, pan-fried crosne, and nut butter foam ①-④-⑦-⑨-①① 26,50

Orecchiette with Pumpkin and Spinach Ragout,  
sun-dried tomatoes and Styrian pumpkin seed oil ①-④-⑦-⑨ 22,50

## Mains

Duck Breast

with red cabbage, glazed and peppered cherries and potato dumplings ①-④-⑦-⑨ 42,00

Grilled Beef Onglet

with parsley root purée, braised and pickled onions and brussels sprouts ⑦-⑨-⑩ 44,00

Halibut Fillet in a Crusty Bread Coating

with champagne creamed cabbage, glazed grapes and crispy bacon ④-⑦-⑧-⑨ 38,00

Confit Organic Egg from Peiting

on mushroom and herb relish, with chive foam and croutons ①-④-⑦-⑨-①① 24,50

## Desserts

Caramelized Curd Cheese Kaiserschmarrn

with plum compote and vanilla ice cream (serves 2) ①-②-④-⑦ 24,50

Slices of Dark Chocolate

with marinated blackcurrant berries and hazelnut parfait ①-④-⑦-⑨ 15,50



	<b><u>Sparkling Wine, Prosecco &amp; Champagne by the Glass</u></b>	<b>0,1l</b>	
	Prosecco Spumante di Valdobbiadene DOC <i>A.A. Francesco Drusian, Venetien</i>	8,00	
	Cava Brut Rosé -bio- <i>Casa Ravella - Penedès</i>	12,00	
	Bruno Paillard <i>1ère Cuvée Extra brut</i> <i>Reims</i>	19,50	
	<b><u>White Wine by the Glass</u></b>	<b>0,1l</b>	<b>0,2l</b>
2020	Markelsheimer Riesling Kabinett trocken <i>Geisel Weinbau, Tauberfranken</i>	7,50	15,00
2023	Saugeil <i>Familie Sauer &amp; Familie Geisel, Franken</i>	7,00	14,00
2021	Weissburgunder – Chardonnay trocken <i>Weingut K.H. Johner, Baden</i>	7,00	14,00
2022	Gelber Muskateller „Mitzi“ <i>Weingut Gross &amp; Gross, Südsteiermark</i>	6,00	12,00
2023	Grüner Veltliner L&T - bio <i>Willi Bründlemayer, Kamptal</i>	7,50	15,00
2023	Chablis <i>Alain Geoffroy, Chablis</i>	8,50	17,00
2022	Chardonnay „Gaun“ - bio <i>Alois Lageder, Südtirol</i>	9,00	18,00
2023	Sancerre „Grand Reserve“ <i>Henri Bourgeois, Val de loire</i>	9,00	18,00
2023	Gavi di Gavi DOCG <i>Romina Tacchino, Piemont</i>	8,00	16,00
2022	Roero Arneis <i>Villata, Piemont</i>	6,00	12,00
	<b><u>Rosé Wine by the Glass</u></b>	<b>0,1l</b>	<b>0,2l</b>
2021	Markelsheimer Merlot Rosé <i>Geisel Weinbau, Tauberfranken</i>	7,50	15,00
2022	SauGeil Rosé <i>Familie Sauer &amp; Familie Geisel, Franken</i>	8,50	17,00



	<b><u>Red Wine by the Glass</u></b>	<b>0,1 l</b>	<b>0,2 l</b>
2021	SauGeil „Cuvee Rot“ <i>Familie Sauer &amp; Familie Geisel, Franken</i>	8,00	16,00
2018	Markelsheimer Merlot <i>Geisel Weinbau, Tauberfranken</i>	8,50	17,00
2021	Pinot Noir „Privat Reserve“ <i>Weingut Jürgen Hofmann, Tauberfranken</i>	8,50	17,00
2019	Cabernet Sauvignon “Aristokrat” <i>Weingut Eichenwald, Burgenland</i>	9,00	18,00
2020	Valpolicella Ripasso <i>Le Ragose, Venetien</i>	9,50	19,00
2021	Nebbiolo Langhe DOC <i>Stephano Occhetti, Piemont</i>	11,50	23,00
2022	Barbera d’Alba DOC <i>Pio Cesare, Piemont</i>	7,50	15,00
2020	Côtes du Rhône <i>Etienne Guigal, Frankreich</i>	6,00	12,00
2018	Bad Boy - Merlot/Cabernet Franc <i>Jean-Luc Thunevin, Bordeaux</i>	10,50	21,00
2020	San Roman – Tinta de Toro <i>Bodegas Maurados, Spanien</i>	12,00	24,00
2020	GSM Cuvee – Grenche – Syrah - Mouvedre <i>Hahn Estates, Californien</i>	9,00	18,00
	<b><u>Dessert Wine by the Glass</u></b>	<b>0,1 l</b>	
2017	Cuvee Beerenauslese <i>Weingut Velich, Burgenland</i>	18,00	
Plose Gourmet Water frizzante/ spumante 0,5 l	6,00	Plose Gourmet Water frizzante/ spumante 1,0 l	9,00
Coke/ Coke Light/ Coke Zero/ Fanta 0,2 l	4,50	Eizbach Calypso Coke/ Mix 0,33 l	5,50
König Pilsener Beer 0,33 l / Alcohol Free 0,33 l	4,50	Tegernseer Hell Beer 0,33 l	4,50
Balis – Basil & Ginger Drink 0,2 l	5,00	Schneider Weisse Weissbier 0,33 l	4,50
Espresso	4,50	Wine Spritzer 0,2 l	8,50
Double Espresso	6,00	Cappuccino	4,50
		Cup of Coffee	4,50