

THE DEAN

MUNICH

To place a room service order, please press the room service button on your in-room telephone. A service charge of €5 for beverages and €15 for food applies to room service orders.

Für eine Room-Service-Bestellung bitte die Room-Service-Taste auf dem Telefon im Zimmer drücken. Bei Room-Service-Bestellungen wird eine Servicepauschale von 5 € für Getränke und 15 € für Speisen berechnet.

ALLERGENS / ALLERGENE

[1] Gluten (A - Wheat, B - Spelt, C - Khorasan, D - Rye, E - Barley, F-Oats) [2] Peanuts [3] Nuts (A - Almonds, B - Hazelnuts, C - Cashews, D - Pecans, E - Brazil, F - Pistachio, G - Macademia, H - Walnut) [4] Milk [5] Crustaceans (A - Crab, B - Lobster, C - Crayfish, D - Shrimp) [6] Mollusc [7] Eggs [8] Fish [9] Celery [10] Soya [11] Sesame Seeds [12] Mustard [13] Sulphur dioxide & sulphites [14] Lupin [15] Colouring [16] Antioxidants [17] Chinin [18] Sweeteners

[1] Gluten (A - Weizen, B - Dinkel, C - Khorasan, D - Roggen, E - Gerste, F- Hafer) [2] Erdnüsse [3] Schalenfrüchte (A - Mandeln, B - Haselnüsse, C - Cashewnüsse, D - Pekannüsse, E - Paranüsse, F - Pistazien, G - Macadamianüsse, H - Walnüsse) [4] Milch [5] Krebstiere (A - Krabbe, B - Hummer, C - Flusskrebs, D - Garnele) [6] Weichtiere [7] Eier [8] Fisch [9] Sellerie [10] Soja [11] Sesamsamen [12] Senf [13] Schwefeldioxid und Sulfite [14] Lupinen [15] Farbstoff [16] Antioxidationsmittel [17] Chinin [18] Süßstoff

STARTERS

SPRING PEA GUACAMOLE [N/A] 13

Green peas, jalapeño, coriander, lime juice, avocado, onion, sea salt

HEIRLOOM TOMATO SALAD [3F, 4, 13] 17

Sweet onion, pistachio, basil, red wine vinaigrette

CRAB CROSTINI WITH GARLIC AIOLI [1A, 5A, 8, 10] 19

Sourdough toast, snow crab, lemon, garlic aioli, jalapeño, coriander, basil, parsley, olive oil, avocado

BLUEFIN TUNA TARTARE [1A, 4, 5A, 7, 12, 13] 22

Sunflower seed hummus, lime, chili, lotus chips, white soy, ginger, olive oil

WATERCRESS SALAD [4, 13] [Vegetarian] 18

Sugar snap peas, cucumber, serrano chili, citrus dressing, crème fraîche

BURRATA [1A, 4] [Vegetarian] 24

Fresh strawberry compote, black pepper, basil

VORSPEISEN

ERBSEN-GUACAMOLE [N/A] 13

Grüne Erbsen, Avocado, Jalapeño, Koriander, Limette, Meersalz

SALAT VON BUNTEN TOMATEN [3F, 4, 13] 17

Bunte Tomaten, süße Zwiebeln, Pistazien, Basilikum, Rotwein-Vinaigrette

SCHNEEKRABBen-CROSTINI [1A, 5A, 8, 10] 19

Geröstetes Sauerteigbrot mit Schneekrabbenfleisch, Knoblauch-Aioli, Avocado, Jalapeño, frische Kräuter, Zitrone, Olivenöl

THUNFISCH-TATAR [1A, 4, 5A, 7, 12, 13] 22

Sonnenblumenkern-Hummus, Limette, Chili, Lotus-Chips, helle Sojasauce, Ingwer, Olivenöl

BRUNNENKRESSE-SALAT [4, 13] [Vegetarisch] 18

Zuckerschote, Gurke, Serrano-Chili, Zitrus-Dressing, Crème fraîche

BURRATA [1A, 4] [Vegetarisch] 24

Burrata mit Erdbeerkompott, schwarzem Pfeffer, Basilikum

MAINS

WARM CLUB SANDWICH [1A, 4, 7, 12, 13]	23
Grilled chicken, egg, bacon, lettuce, tomato	
GRUYÈRE CHEESEBURGER [1A, 4, 7, 8, 13]	24
Beef patty, Gruyère, crunchy onions, caramelized onion jus	

DESSERTS

BLUEBERRY FRUIT CHEESECAKE [1A, 4, 7]	13
Cream cheese, blueberries, biscuit base, vanilla cream	
WARM CHOCOLATE FONDANT [1A, 4, 7]	15
Vanilla ice cream, cocoa crumble, red berry compote	

HAUPTSPEISEN

CLUB-SANDWICH [1A, 4, 7, 12, 13]	23
Gegrillte Hähnchenbrust, Ei, Bacon, Salat, Tomate	
GRUYÈRE CHEESEBURGER [1A, 4, 7, 8, 13]	24
Rindfleisch-Patty, Gruyère, knusprige Zwiebeln, karamellisierte Zwiebeljus	

DESSERTS

BLAUBEER CHEESECAKE [1A, 4, 7]	13
Frischkäse, Blaubeeren, Keksboden, Vanillecreme	
WARMER SCHOKOLADENFONDANT [1A, 4, 7]	15
Vanilleeis, Kakaostreusel, Rote Beeren Kompott	

COCKTAILS

THE MERIDIAN *Gimlet* 19

Grapefruit-Infused Tanqueray No. Ten Gin / Sipsmith VJOP Gin /
St Germain / Verjus / Sugar Syrup
Fresh and aromatic with a clean, lifted finish.

SOL DORADO *Margarita* 21

Chipotle-Infused Patrón Silver Tequila / Pineapple Cordial / Lime / Orange
Bold, tropical and gently smoky.

NIGHT PORTER *Whiskey Sour* [3B, 7] 22

Teeling Small Batch Whiskey / Monkey Shoulder / Hazelnut /
Lime / Coffee Liqueur / Egg White
Smooth, nutty and indulgent.

PRESIDENTIAL SUITE *El Presidente* [13] 19

Bacardi 8 Rum / Cocchi Rosa / Noilly Prat / Absinthe / Clarified Banana Juice
Elegant and softly tropical.

SCARLETT FIZZ *Blackberry Spritz* [13, 15] 18

Campari / Peychaud's Bitters / Blackberry Cordial / Prosecco
Light, bitter-sweet and refreshing.

L'ECLAT NO.5 *Passion Fruit Punch* [4, 13] 19

Vodka / Lillet Blanc / Galliano / Passion Fruit /
Greek Yoghurt / Sugar Syrup / Verjus
Creamy, bright with a smooth finish.

COCKTAILS

THE MERIDIAN *Gimlet* 19

Grapefruit-Infused Tanqueray No. Ten Gin / Sipsmith VJOP Gin /
St Germain / Verjus / Zucker
Frisch und aromatisch mit einem belebenden Abgang.

SOL DORADO *Margarita* 21

Chipotle-Infused Patrón Silver Tequila / Ananas Cordial / Limette / Orange
Kräftig und tropisch mit leicht rauchigen Noten.

NIGHT PORTER *Whiskey Sour* [3B, 7] 22

Teeling Small Batch Whiskey / Monkey Shoulder / Haselnuss /
Limette / Kaffee Likör / Eiweiß
Sanft, nussig und verführerisch.

PRESIDENTIAL SUITE *El Presidente* [13] 19

Bacardi 8 Rum / Cocchi Rosa / Noilly Prat / Absinthe / Geklärter Bananensaft
Elegant und leicht tropisch.

SCARLETT FIZZ *Blackberry Spritz* [13, 15] 18

Campari / Peychaud's Bitters / Brombeeren Cordial / Prosecco
Leicht, erfrischend und süßlich-bitter.

L'ECLAT NO.5 *Passion Fruit Punch* [4, 13] 19

Vodka / Lillet Blanc / Galliano / Passionsfrucht /
Griechischer Joghurt / Zucker / Verjus
Samtig mit einem fruchtig-frischen Abgang.

NON-ALCOHOLIC

THE OBSERVATORY ^[15]

15

Tanqueray 0.0 Sevilla Non-Alcoholic Gin / Pineapple Cordial / Lime / Non-Alcoholic Bitter / Soda
Tropical non-alcoholic paloma style highball with bright pineapple and lime, balanced by bitters and a light salty finish.

ECHELON

15

Bergamot / Cranberry / Blackberry Cordial / Soda
Fresh non-alcoholic twist on a cosmo with tart berries and aromatic citrus.

More Classic Cocktails upon request.

APERITIFS

BELLINI ROYAL ^[13]

25

Bergamot / White Peach Sorbet / Champagne

SBAGLIATO ^[13, 15]

16

Bitter Fusetti Cacao / Rosé Vermouth / Yuzu Sake / Prosecco

SORRENTO TONIC ^[17]

15

Limoncello / Adriatico Bianco Amaretto / Lemon / Fever Tree Tonic

ST. GERMAIN SPRITZ ^[13]

16

St. Germain / Soda / Prosecco

MARTINI HIGHBALL ^[13, 17]

15

Olive Oil Washed Gin / Dry Vermouth / Fino Sherry / Olive Brine / Fever Tree Mediterranean Tonic

ALKOHOLFREI

THE OBSERVATORY ^[15]

15

Tanqueray 0.0 Sevilla Alkoholfreier Gin / Ananas Cordial / Limette / Alkoholfreier Bitter / Soda
Tropischer alkoholfreier Paloma-Style-Highball mit frischer Ananas und Limette, ausbalanciert durch Bitters und einen leicht salzigen Abgang.

ECHELON

15

Bergamotte / Cranberry / Brombeeren Cordial / Soda
Frische alkoholfreie Interpretation eines Cosmopolitan mit aromatischen Beeren- und Zitrusnoten.

Weitere klassische Cocktail auf Anfrage.

APERITIFS

BELLINI ROYAL ^[13]

25

Bergamotte / Weißes Pfirsich Sorbet / Champagner

SBAGLIATO ^[13, 15]

16

Bitter Fusetti Cacao / Rosé Vermouth / Yuzu Sake / Prosecco

SORRENTO TONIC ^[17]

15

Limoncello / Adriatico Bianco Amaretto / Zitrone / Fever Tree Tonic

ST. GERMAIN SPRITZ ^[13]

16

St. Germain / Soda / Prosecco

MARTINI HIGHBALL ^[13, 17]

15

Olive Oil Washed Gin / Dry Vermouth / Fino Sherry / Oliven Lake / Fever Tree Mediterranean Tonic

SPIRITS LIST / SPIRITUOSEN

GIN

Tanqueray No. TEN (England) [4 cl]	12
Hendrick's Gin (Scotland) [4 cl]	12
Roku Gin (Japan) [4 cl]	12
Monkey 47 (Germany) [4 cl]	14

VODKA

Grey Goose (France) [4 cl]	12
Haku Vodka (Japan) [4 cl]	12
Belvedere (Poland) [4 cl]	12

TEQUILA

Patrón Silver [4 cl]	12
Patrón Reposado [4 cl]	14
Patrón Añejo [4 cl]	16
Clase Azul Reposado [4 cl]	55
Don Julio 1942 [4 cl]	55

MEZCAL

Nuestra Soledad Matatlán Mezcal Espadin [4 cl]	12
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WHISKY / WHISKEY

Toki Blended Whisky (Japan) [4 cl]	12
Glenmorangie The Original (Scotland) [4 cl]	12
Macallan 12 Years Double Cask (Scotland) [4 cl]	17
Talisker 10 Years (Scotland) [4 cl]	12
Monkey Shoulder Blended Malt Whisky (Scotland) [4 cl]	12
Chivas Regal 18 Years (Scotland) [4 cl]	18
Johnnie Walker Blue Label (Scotland) [4 cl]	39
Teeling Small Batch Irish Whiskey (Ireland) [4 cl]	12
Green Spot (Ireland) [4 cl]	16
Red Breast 15 Years (Ireland) [4 cl]	19
Woodford Reserve Rye (U.S.A.) [4 cl]	12

BOURBON

Maker's Mark [4 cl]	12
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RUM

Bacardi Superior [4 cl]	12
Bacardi 8 Years [4 cl]	12
El Dorado 15 Years (Guyana) [4 cl]	13

COGNAC

Hennessy VS [4 cl]	12
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VERMOUTH / WERMUT [13]

Cocchi Vermouth di Torino [4 cl]	10
Martini Riserva Rubino [4 cl]	10
Mancino Ambrato [4 cl]	10

BITTER

Campari [4 cl] [15]	10
Bitter Fusetti [4 cl] [15]	10

AMARO

Amaro Montenegro [4 cl]	10
Fernet Branca [4 cl]	10
Branca Menta [4 cl]	10

LIQUEUR / LIKÖR

Lantenhammer Walnuss Likör [4 cl]	10
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SOFT DRINKS

Vöslauer Still [0.25L]	4.00
Vöslauer Still [0.75L]	8.50
Vöslauer Sparkling [0.25L]	4.00
Vöslauer Sparkling [0.75L]	8.50
Fever-Tree Indian Tonic [0.20L] [17]	5.50
Fever-Tree Mediterranean Tonic [0.20L] [17]	5.50
Fever-Tree Soda [0.20L]	5.50
Fever-Tree Ginger Ale [0.20L] [15]	5.50
Fever-Tree Bitter Lemon [0.20L] [16,17]	5.50
Fever-Tree Ginger Beer [0.20L] [16]	5.50
Coca-Cola [0.20L] [15,16]	5.50
Coca-Cola Zero [0.20L] [15,16,18]	5.50
Sprite [0.20L]	5.50
Red Bull [0.25L] [15,18]	6.50
Red Bull Sugarfree / Red Bull Zuckerfrei [0.25L] [15,16]	6.50

BEER / BIER

Augustiner Edelstoff [0.33L] [1E]	5.50
Augustiner Alcohol-free / Augustiner Alkoholfrei [0.50L]	7.00
Guinness [0.50L] [1E]	7.50
Kirin Ichiban [0.33L]	7.50

WINE / WEIN ^[13]

WHITE / WEIß

Battenfeld-Spanier, Riesling Eisquell [0,1L]	8.50
Alois Lageder, Vignetti Dolomiti Bianco, Misto Mare [0,1L]	9.50

ROSÉ

Chateau Revelette, Provence Rosé AOP [0,1L]	9.50
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RED / ROT

Jimenez-Landi, Sotorrondero (Garnacha/Syrah) [0,1L]	14.00
Andrea Sottimano, Langhe Nebbiolo DOC [0,1L]	14.50

SPARKLING / PRICKELND

Ruinart Brut	[0,1L]	23.00
	[0,75L]	155.00
Ruinart Rosé	[0,1L]	28.00
	[0,75L]	195.00
Fritz Müller, Der Dicke Fritz	[0,1L]	11.50

Please see our IBASHO winelist for more bottled wines.
Weitere Flaschenweine gibt es auf unserer IBASHO Weinkarte.

COFFEE & TEA / KAFFEE & TEE

COFFEE / KAFFEE

Espresso	4.00
Double Espresso / Doppelter Espresso	5.00
Cappuccino	5.50
Americano	5.00
Espresso Macchiato	5.00

POT OF TEA / TEE 8.50

English Breakfast / Earl Grey / Darjeeling / Sencha Senpai /
Green Matinee / Herbal Temptation / Jasmin / Bavarian Mint / Fruit Tea
*English Breakfast / Earl Grey / Darjeeling / Sencha Senpai / Grüner Tee /
Kräutertee / Jasmintee / Bayerische Minze / Früchtetee*