

Dear guests!

Thank you very much for your interest in the Restaurant am Chinesischen Turm in Munich. Enjoy a modern culinary experience guaranteed to delight and excite you and your guests. If catering is done properly, becoming a spectacle in its own right, your party will be a memorable event for all the right reasons.

Private events, e.g. weddings, birthdays, get together and business occasions such as conferences with clients even company festivals and exclusive business dinner – we will arrange everything in line with your party theme in our rooms.

Please consider the following creations of our kitchen chef Mr. Dirk Ziegert as recommendations for special occasions. We are working together with regional suppliers and sub-suppliers in order to provide and give seasonal advice in how to arrange the menus.

You are welcome to create your own individual menu at any time. For organisational reasons, we request to select the same menu for all of your guests. However, you are of course welcome to order additional vegetarian dishes for the main course. Our service can also provide daily alternatives on spot.

Our team will be happy to arrange a meeting to show you our possibilities in our restaurant and to discuss your plans and ideas. Please do not hesitate to contact us!

We are looking forward to your event!

Restaurant am Chinesischen Turm

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These proposals are valid until 12/30/2011.

Canapée for your aperitif

- Bavarian cheese spread, radishes € 2.00
- Tomato, mozzarella, basil € 2.50
- Brie de Meaux, pear confit € 2.50
- Smoked salmon, red onions, dill € 2.80
- Tartare of tuna, olive, chervil € 3.00
- Ham, pickled sweet peppers, chives € 2.50
- Italian ham, arugula, tomato € 2.80
- Duck rilette, duck breast, mango € 3.00
- Tartare of Angus beef with lemon and olive oil € 3.00
- Grissini wrapped with raw ham € 2.80
- Mini pastry stuffed with cream cheese and nuts € 2.80
- Mini Nuremberg sausage wrapped with pastry and sauerkraut € 2.80

The canapé is served on platters or small plates.
At least 20 servings of each item should be selected.
Depending on the duration of the aperitif, we recommend 3-5 items per guest.

Thus your menu could look like...

**Mixed greens with fried and seasonal mushrooms,
crispy bacon and bread croutons**

€ 10.00

**Essence of ox tail
with vegetables,
refined with old sherry**

€ 5.50

Fried codfish with root spinach
and Pommery mustard sauce

€ 11.50

**Roast of suckling pig with dried fruits,
basil jus and marjoram potatoes**

€ 16.50

Bavarian cheese
with fruity brandy grapes

€ 6.50

Parfait of honey with rosemary figs

€ 7.00

**...on the following pages you will find creations
of food for your courses in order to create
your own and individual menu.**

*****from a number of 5 guests on*****

Starter

Mixed greens with fried and seasonal mushrooms, crispy bacon and bread croutons	€ 10.00
Fried head of veal with sauce Ravigotte and field-frisée lettuce	€ 6.50
Jellied duck breast and prime boiled beef with fresh horseradish and bouquet of salad	€ 7.50
Salad of ox loin with pepper, silver onions and homemade dressing	€ 13.00
Homemade mini meat loafs of veal with lukewarm potato-cucumber salad	€ 8.50
Carpaccio of Bavarian beef loin with truffles vinaigrette, Parmesan and rocket salad	€ 12.50
Salad of calamari with olive bread croutons, orange reduction and tomatoes	€ 9.00
Salad with fried slices of chicken breast, radish, beetroot sprouts and chive vinaigrette	€ 9.50
Pastry of smoked salmon with lemon cream fraîche, salad and pastry tart leaves	€ 10.50

Soup

Essence of ox tail with vegetables, refined with old sherry	€ 5.50
Soup of nutmeg pumpkin with black bread croutons and fried sage	€ 4.50
Mushroom cappuccino with purple chips and acacia seeds	€ 6.50
French onion soup with cheese croutons	€ 5.00
Bavarian stew of fish with vegetables and lovage	€ 8.50
Soup of apple and horseradish with smoked bloody sausage	€ 6.00
Cream soup of sea food with roasted potato cubes and dill	€ 5.50

Additional course

Fried codfish with root spinach and Pommery mustard sauce	€ 11.50
Ravioli of beetroot with nuts butter, tarragon and horseradish foam	€ 8.50
Tagliatelle with fried and seasonal mushrooms, herb foam and Parmesan	€ 11.50
Cutlet of quail with stuffed Roma salad and herb jus	€ 9.00
Ragout of ox tail with mashed celery and Madeira foam	€ 11.50
King prawn with tomato sauce, celery and basil	€ 9.00

Main course

Roast of suckling pig with dried fruits, basil jus and marjoram potatoes	€ 16.50
Braised shoulder of beef with glazed root vegetables and mashed potatoes with parsley	€ 12.50
Slice of veal leg with capers, olives and ribbon noodles	€ 15.50
Prime boiled beef with slices of vegetables, potatoes and foamed apple-horseradish sauce	€ 12.50
Stuffed breast of veal with red onion cabbage and small side salad	€ 25.00
Fried filet of black halibut with potato-savoy vegetables	€ 14.00
Duo of guinea fowl with caramelized chicory and tarragon foam	€ 17.00
Trout of salmon - refined in a foil - snow peas, tomatoes, dill foam and rissole potatoes	€ 17.00

Dessert

Parfait of honey and rosemary figs	€ 7.00
Terrine of Prosecco and berries with vanilla foam	€ 6.00
Apricot dumpling with cinnamon butter	€ 6.50
Parfait of sweet woodruff with mango sauce and berries	€ 6.00
Lukewarm apple tart with vanilla sauce and caramel	€ 6.50
Semolina pudding with marinated berries	€ 6.50
Mousse of yoghurt and raspberry with poached apricots	€ 6.50
Cappuccino mousse with cassis sorbet and mocha foam	€ 7.00

Brunch Buffet **€ 38.00 per person**

20 guests by minimum

Breakfast

Coffee, tea, hot chocolate, milk, orange juice
Croissant and Danish pastry
Scrambled eggs with crispy bacon
Munich veal sausage with sweet mustard
Cereal and cornflakes
Homemade jam, honey and cream of nuts

Starters

Platter of smoked salmon
Rustic platter of sausages and ham
Various cheese platters with grapes
Tomato and mozzarella
Antipasti

Salads

Potato-leek salad
Noodle salad
Variation of leaf salads
Homemade dressing

Warm dishes

Fried chicken breast
Sheatfish with root spinach and mustard sauce
Stuffed ravioli with tomato sauce and Parmesan
Roast of suckling pig with dark beer sauce

Side dishes

Bavarian cabbage
Herb spaetzle
Potato dumpling
Choice of vegetables

Dessert

Mousse of yoghurt with marinated berries
Apple strudel
Mousse au Chocolat

Alt München – Buffet “Old Munich”

€ 45.00 per person

20 guests by minimum

Starters

Pickled salmon and smoked trout
with horseradish and cowberry cream
Rustic sausage platter
sausages, ham, blood and liver sausages, Bavarian sausages
Trio of Bavarian cheese
Potato cream with red onions
White root radish, radish

Salads

Salad of ox
Marinated collared pork
White cabbage salad with bacon
Tomato salad
Potato-cucumber salad

Soup

Bavarian festive / wedding soup

Warm dishes

Nuremberg sausages with sauerkraut
Roast of pork with caraway jus
Prime boiled beef with fresh horse radish
Sheatfish with root spinach and mustard sauce
Stuffed breast of veal
Bavarian cheese spaetzle

Side dishes

Potato and pretzel dumpling
Buttered potatoes
Creamy savoy cabbage
Seasonal vegetables
Thick noodles made of potatoes, flour and eggs

Desserts

Apple strudel
Red fruit jelly
Yeast dumpling with ragout of plums
Kaiserschmarrn - cut-up and sugared pancake with raisins

Cheese

Bavarian cheese platter

International Buffet

€ 42.00 per person

20 guests by minimum

Starters

Roast beef with sauce Remoulade
Parma ham with melon
Terrine platter

Salads

Italian noodle salad with mozzarella
Mexican beans salad
Greek farmer salad
Mussels salad
Poultry salad

Soup

Minestrone
or
Gazpacho
iced Spanish vegetable soup

Warm dishes

John Dory with Asian vegetables
Slice of back of veal
Stuffed ravioli with tomato sauce and Parmesan
Fried duck breast
Leg of lamb

Side dishes

Basmati rice
Gratinated potatoes
Variation of vegetables
Couscous

Dessert

Tiramisu
Mousse au Chocolat
Pancake

Cheese

International cheese platter
with different mustard sauces

Buffet for the “small appetite”

€ 27.50 per person

10 guests by minimum

Starter

Bavarian starter platter

Salads

Cucumber salad, tomato salad
Greek farmer salad
White cabbage salad with ham
Mixed greens with white basil dressing

Warm dishes

Penne with Parma ham, arugula, tomato sauce and Parmesan
Crispy pork roast with caraway jus and potato dumpling
Nuremberg sausages with sauerkraut

Dessert

Bavarian cream with berries
Fruit salad
Munich apple strudel

Late Night Snack

...served after the buffet or menu...

Sausage with curry and baguette

€ 4.50

Goulash soup with homemade bread

€ 6.50

Chilli con carne

€ 6.50

Dessert Buffet
€ 12.50 per person

10 guests by minimum

Tiramisu
Fruit salad
Bavarian cream
Marbled chocolate mousse
Red fruit jelly with cream
Apricot strudel with vanilla sauce

Minidessert

Prepare your individual dessert out of our summer mini dessert variation.
They will be served on a glass etagere which will be put in the middle of the table:

ORANGE

Mousse of yoghurt and oranges with chocolate chips

PEARS

Pears with alcohol in cream brûléé

CRANBERRIES

Sorbet of cranberry

CHERRIES

Florentine pastry with chocolate

MANDARIN ORANGE

Tartelette with mandarin confit and mousse of egg liqueur

APPLE

Christmasapple - vanilla ice cream with cinnamon smell

KONDITORS CHOCOLATE DREAM

Praline of nougat

CRISPY WINTER TREAT

Cream of vanilla and caramel

Each mini sin € 2.00