



THE GRILL



**THE GRILL  
AT  
KÜNSTLERHAUS**



On the first floor of the Künstlerhaus you will find an ambitious kitchen,  
coupled with a unique ambience.

Our kitchen spoils you with grilled specialities from  
Meat, fish and crustaceans and places the highest priority on origin,  
seasonality and sustainability of the products.

We leave the creation of your desired menu to you.  
According to your taste, you can choose from the seasonally changing menu for  
different types of meat, side dishes and sauces,  
which we are ideally suited for sharing, serve in copper pots and small pans.

THE GRILL is cool without appearing sterile and classy without being stiff.  
The interior creates the contrast to the traditional “Künstlerhaus”.

The long window front opens up the view of the “Lenbachplatz” and  
gives a touch of city flair.

From spring onwards, the 130 seats in the interior will once again be  
another 100 seats on our beautiful, urban roof terrace above the courtyard.

Framed by the listed buildings of the “Künstlerhaus”  
experience unforgettable summer evenings with unadulterated pleasures.



THE GRILL



## MENU "HEREFORD"

### Caesar Salad „Grill Style“

Parmesanchips / Master Cut Beef Bacon

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### HEREFORD Striploin

5 week dry aged.

intense taste

### Side dishes

French fries / Baked artichokes /  
Market vegetables

### Sauces

Homemade BBQ / Bourbon pepper sauce

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### Banana Split

Grilled banana / Callebaut chocolate /  
Raspberries / Chocolate ice cream

€ 58

Alternatively we offer you our "Catch of the day" or a vegetarian dish instead of the meat in the main course.

## MENU "Fleckvieh"

### Beef Tatar

Shallot remoulade / Master Cut Beef Bacon /  
Roasted malt bread

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### Fleckvieh FILET

Juicy & aromatic taste.  
pronounced marbling

### Side dishes

French fries / Market vegetables /  
Cream spinach

### Sauces

Béarnaise / Homemade BBQ

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### Chocolate fondant

THE GRILL Style

€ 69



Alternatively we offer you our "Catch of the day" or a vegetarian dish instead of the meat in the main course.



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## MENU "BUFFALO"

### Norwegian „Superior“ Salmon

smoked / eggplant / avocado /  
Sesame-Yuzu sauce / trout caviar

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### BUFFALO Filet

Intense unique taste.  
rich in minerals

### Side dishes

Frech Fries / Market vegetables /  
Bacon & savov

### Sauces

Homemade BBQ / Béarnaise

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### Grilled pineapple

Pineapple ragout / Coconut foam /  
Pineapple-Coconut sorbet

€ 76

Alternatively we offer you our "Catch of the day" or a vegetarian dish instead of the meat in the main course.

# WINE RECOMMENDATIONS



## White wine

Chardonnay Chavant 2020 Stellenbosch, South Africa	0,75 l	46
Weissburgunder 2020, Dreissigacker Rheinhessen, Germany	0,75 l	36
2016 Pündricher Marienburg, Riesling GG, Clemens Busch Mosel, Germany	0,75 l	84



## Red wine

2018 Malbec, «Kaiken Ultra», Montes Mendoza, Argentina	0,75 l	49
2015 Spätburgunder, WUNDERWERK, Dreissigacker Rheinhessen, Germany	0,75 l	67
2015 Rubèr, Stonewall, Stellenbosch, South Africa	0,75 l	58

If you do not find what you are looking for among the wines listed above, we will be happy to let you come to our wine list on request



## EXCLUSIVE BOOKING

We offer you the possibility of our restaurant exclusively for your celebrations. You are the sole host and can have the evening individually tailored to your wishes – starting with decoration to the exact course of the event.

**The minimum sale for food and beverages at restaurant THE GRILL for private bookings in :**

Mo - Wed 15.000,00 € netto

Thu - Sat 20.000,00 € netto

### **Capacity**

130 seats in the restaurant

100 seats on the terrace

Standing receptions in the restaurant for up to 180 people

Standing receptions on the terrace for up to 150 people

### **DJ & Technology**

Our restaurant is with an integrated sound system and a DJ desk.

With pleasure we will organize one of our house DJs for your event.

## FAQs

### Payment

The total amount will be paid in cash or by credit card.

Business clients can pay by bank transfer after invoicing.

The customer voluntarily pays a tip to the service personnel on the total amount, which represents 8% of the total turnover.

All prices include the value added tax.

### Terms of cancellation

Cancellations 4 weeks to 7 days before the event will be charged for 20% of the agreed sales volume.

In case of cancellation up to 3 days before the event, 50% of the agreed sales volume will be charged.

Cancellations within 3 days prior to the event will be charged for 100% of the agreed sales volume.

### Booking & Info

We are happy to help you with the menu selection as well as with the planning of your event.

Call us or send us your request by e-mail:

### Customer service

Phone: 089.4520595-15

E-mail: [info@the-grill-munich.de](mailto:info@the-grill-munich.de)