

Welcome to our restaurant SCHWAN



**Stiffl Gastronomie GmbH
Deutsches Theater
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Please book your table!
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- The whole world is a theater -



William Shakespeare

FOR YOUR MUSICAL BREAK

"Moët Chandon" (for two persons)

one bottle of Champagne „Möet & Chandon Imperial“ 0,2l
served with salmon-canapés (d,a1,g), horseradish and dill 32,50

"Vin du fromage"

Selection of cheese with fig mustard (i), butter (g) and mini buns (a1,a2,a3)
served with a glass of red wine Primitivo, Italy, vineyard Vinicola Botter 0,1l 14,90
each further glass Primitivo 0,1l 3,10

"Bavaria"

Salmon cream cheese (d), obazda (a1,g) and pomodoro sauce with mini buns (a1,a2,a3)
served with a fresh tapped Hacker-Pschorr Münchner Hell 0,25l 13,70
each further glass of Hacker-Pschorr Münchner Hell 0,25l 2,90

"Sweet"

Mousse au chocolat (c,g) with raspberry ragout
served with a glass of "Spritz" Cranberry Elderberry or a glass of "Hugo" 13,80
each further glass of "Spritz" or "Hugo" 7,50

SOUPS

Tomato soup with garlic croutons ^(a1) 5,50

Coconut-curry-soup with vegetables and chicken breast pieces ⁽ⁱ⁾ 5,80

STARTERS

Salmon cream cheese ^(d), obazda ^(a1,g) and pomodoro sauce with mini buns ^(a1,a2,a3) 9,80

Smoked salmon ^(d) with cucumber-mustard-relish ⁽ⁱ⁾, potato pancakes ^(c,g) and salad ^(i,j) 13,50

Beef carpaccio with rocket and parmesan ^(g) 14,50

SALADS

Small side salad 4,90

Big salad plate 8,50

Either with:

Roasted king oyster mushrooms and seeds (Vegan) 13,50

Roasted chicken breast slices 12,80

Marinated, grilled prawns ^(b) 14,80

We serve our salads with balsamic vinegar ^(i,j) and baguette ^(a1)

- Good food is essential for a good life —

MAIN DISHES

Grilled chicken breast ⁽ⁱ⁾ with ratatouille and wild rice 14,50

Creamy veal goulash ^(g) with mushrooms and buttered spätzle ^(a1,c,g) 15,80

Pork schnitzel ^(a1,c,g) „Vienna style“ with French fries ^(a1) 12,50

Rump steak (200 g) with herby butter ^(g), beans and a potato gratin ^(g) 21,50

Sea bass fillet ^(d) from the grill with chive butter ^(g), broccoli-romanesco and potatoes 18,50

VEGETARIAN

Mediterranean vegetable lasagne ^(a1,c,g) with eggplant, courgette, capsicum and tomatoes, served with a small salad ^(i,j) 12,80

Tortelloni ^(a1,c,g) filled with spinach-ricotta ^(g) served with sage butter ^(g) and glazed tomatoes 11,50

Our vegan main dish

Wok vegetables within a curry-coconut sauce and spelt noodles ^(a2) 11,50

SWEETS

Tiramisu with mascarpone ^(c,g) and fresh fruits 6,50

Chocolate mousse ^(c,g) with raspberry ragout 6,50

CHEESE

Cheese variation ^(g) with fig mustard ^(j), grapes, walnuts ^(h3), bread ^(a1,a2,a3) and butter ^(g) 11,80

DRINKS

BEER BY THE KEG



HACKER-PSCHORR HELLES	0,25l	2,90	0,50l	4,10
PAULANER WHEAT BEER	0,30l	3,40	0,50l	4,30
FÜRSTENBERG PILSENER	0,30l	3,70		
RUSS ^{3,11} Wheat beer with lemon juice			0,50l	4,30
RADLER ^{3,11} Beer with lemon juice			0,50l	4,10

BOTTLED ALE

PAULANER DARK WHEAT BEER	0,50l	4,30
PAULANER WHEAT BEER non-alcoholic	0,50l	4,30
PAULANER WHEAT BEER non-alcoholic with lemon juice	0,50l	4,30
HACKER-PSCHORR MUNICH'S DARK BEER	0,50l	4,30
HACKER-PSCHORR NON-ALCOHOLIC	0,50l	4,10

APERITIF

PROSECCO FRIZZANTE ¹⁵	0,10l	4,90
APEROL SPRITZ ^{1,10,15} Prosecco, aperol, water	0,20l	6,50
HUGO ¹ Prosecco, elderberry syrup, water	0,20l	6,50
LILLET VIVE ¹ Lillet blanc, tonic water ¹⁰	0,20l	6,50
LILLET WILD BERRY ¹ Lillet Blanc, fresh berries, Russian wild berry	0,20l	6,50

COCKTAILS & LONGDRINKS



CUBA LIBRE ^{1,7,9}, Havana club 3 years, coca cola 8,50

MOJITO, Havana Club 3 years, water, sugar 8,50

HIMBEER-MOJITO, Bacardi Razz, water, sugar 8,50

CAIPIRINIHA, Cachacá, lime juice, sugar 8,50

CAIPIROL ¹, Aperol, lime juice, sugar 8,50

SCREW DRIVER ¹, Wodka, orange juice 8,00

GIN TONIC ^{3,10,11}, Bombay Sapphire Gin, tonic water 8,50

TEQUILA SUNRISE ¹, Tequila, grenadine, lemon juice, orange juice 8,50

WODKA LEMON ^{3,10,11}, Wodka, bitter lemon 8,00

WODKA RED BULL ^{1,9,10,11}, Wodka, Red Bull 8,90

NON-ALCOHOLIC COCKTAIL

FRUIT PUNCH ¹, pineapple-, orange juice-, passion fruit- and lemon juice, grenadine 5,90

NON-ALCOHOLIC DRINKS

NON-ALCOHOLIC BEVERAGES

COCA COLA ^{1,7,9}	0,40l	3,90
COCA COLA ZERO ^{1,7,9,11}	0,40l	3,90
FANTA ^{3,11}	0,20l	2,90
SPEZI ^{1,3,7,9,11}	0,40l	3,90
LEMON JUICE ^{3,11}	0,40l	3,70
RED BULL ^{1,9,10,11}	0,25l	4,20
WATER sparkling	0,50l	3,60

ADELHOLZENER CLASSIC

Water, sparkling or still

0,25l 3,30

0,75l 6,90

JUICES AND NECTAR 0,20l 3,40

APPLE JUICE

ORANGE NECTAR

CRANBERRY JUICE

MANGO NECTAR

PASSIOIN FRUIT NECTAR

CHERRY NECTAR

JUICES MIXED WITH WATER 0,40l 3,90

APPLE, sweet or sour

ORANGE

CRANBERRY

MANGO

PASSION FRUIT

CHERRY

COFFEE AND TEA SPECIALS

CUP OF COFFEE 2,90

ESPRESSO 2,50

ESPRESSO MACCHIATO ⁸ 2,70

LATTE MACCHIATO ⁸ 3,90

CAPPUCCINO ⁸ 3,90

COFFEE LATTE ⁸ 3,90

DECAF COFFEE 2,80

HOT CHOCOLATE ⁸

with white or dark chocolate 3,90

CUP OF TEA 2,90

Chose from our different teas:

Assam bop, Earl Grey, green tea japan sencha BIO,
herbs, peppermint BIO, camomile BIO and passion fruit/orange BIO

WHITE WINE



WHITE WINE MIXED WITH WATER	0,40l	5,90			
GRÜNER VELTLINER Austria, vineyard Robert Aigner, dry white wine ¹⁵	0,10l	3,10	0,20l	5,90	
RIESLING Rhinehessen, vineyard Scherner-Kleinhanß dry ¹⁵	0,10l	3,40	0,20l	6,70	

RED WINE



RED WINE MIXED WITH WATER	0,40l	5,90			
PRIMITIVO Italy, vineyard Casa Vinicola Botter ¹⁵	0,10l	3,10	0,20l	6,10	
MONTEPULCIANO D´ABRUZZO DOC ¹⁵ Italy, vineyard Rigattieri	0,10l	3,10	0,20l	6,10	

WHITE WINE, 0,75l



CHARDONNAY ALTO ADIGE DOC ALTKIRCH, vineyard Schreckbichl
South Tirol 2012, dry, flavours of exotic fruits like pineapple and mango 27,90

TREBBIANO D'ABRUZZO, vineyard Cantine Spinelli ¹⁵
Italy 2012, dry, intensive flavours of peach, apricot and lemon. Fresh and fruity sourness 24,90

LUGANA Wighel DOC „Vigne di Catullo“
Lombardy 2010, dry, intensive flavours of lemon, peach and apricot 37,50

GRÜNER VELTLINER FEDERSPIEL ROTES TOR, vineyard Hirtzberger¹⁵
Wachau 2012, dry, flavour of apple and slight herbs like pepper 63,00

RIESLING FASS 68, vineyard Philipp Wittmann ¹⁵
Rheinhessen 2012 dry, flavours of ripe peaches, lemon and lime 33,90

WEISSBURGUNDER FASS 31, vineyard Seehof ¹⁵
Rheinhessen 2012, dry, flavours of pear, apple and citrus fruits 31,50

RED WINE, 0,75l



PRIMITIVO DI MANDURIA DOP, vineyard Cantolio Vini¹⁵
Apulia 2011, dry, ripe fruits like cherries and plums 24,90

DORNFELDER Quality wine, vineyard Glaser-Himmelstoss¹⁵
Franconia 2012, intense flavour of blackberries 32,90

Chianti DOCG Il Tesoro, Cantina il Tesoro¹⁵
Tuscany 2013
Flavour of cherries, pepper and violets 31,90

MORELLINO DI SCANSANO DOCG, vineyard Podere 414¹⁵
Tuscany 2011, dry, fruity flavours of cherries, blackberries and violets 42,80

CABERNET LAZIO IGT, vineyard Poggio Le Volpi¹⁵
Latium 2010, dry, intensive flavours of dark berries 33,90

PANNOBILE, vineyard Heinrich¹⁵
Neusiedler See 2010, dry, intensive bouquet of ripe, black cranberries, plums and cherry.
Slight notes of vanilla, coffee and chocolate 69,00

RIOJA, vineyard Bodegas Sonsierra¹⁵
Crianza 2010, dry, flavours of dark cherries, plums, chocolate and liquorice 33,90

AMARONE DELLA VALPOLICELLA DOC „Le Vigne di Turano“, vineyard Saltari¹⁵
Venetia 2007, dry, intensive bouquet of cherries 85,00

SCHNAPPS

FRUITY SCHNAPPS FROM LANTENHAMMER 42 % 2cl 4,90

WILLIAMSBIRNE (PEAR SCHNAPPS)

MIRABELLE

APRICOT

HAZELNUT

INTERNATIONALS

HAVANA CLUB RUM 3 years 40 % 2cl 3,50

SINGLE MALT GLENFIDDICH 12 years 40 % 4cl 7,50

WODKA GORBATSCHOW 37,5 % 2cl 3,50

LONDON GIN 40 % 2cl 3,00

BITTER

STIFTL'S RACHENGURGLER 50 % 4cl 6,50

RAMAZZOTTI 30 % 4cl 4,50

BRANDY

RÉMY MARTIN VSOP 40 % 2cl 4,90

GRAPPA ORO SCAVI & RAY 40 % 2cl 3,50

SPARKLING

PROSECCO „PROFIZZ“, Vinyard Serena 10,5 % ¹⁵ 0,10l 4,90

GELDERMANN CARTE BLANCHE BRUT ¹⁵ 0,75l 32,90

12 %, flavours of green apples and lemons

CHAMPAGNER MOËT & CHANDON BRUT IMPÉRIAL 15 ¹⁵ 0,75l 85,00

12 %, special ripe aroma

OUR TIP FROM DISTILLERY LANTENHAMMER



LANTENHAMMER
Distillerie

WILLIAMSBIRNENBRAND UNFILTERED

42 % Vol. 2 cl 4,90

The pear for the special schnapps "Williamsbirne" has its origin in two different growing areas: South Tirol (Bazener Becken, Virschgauer Höhenlagen) and Unterfranken (Volkach). Only ripe pears are hand-picked for Lantenhammers "Edelbrand".

Degustation:

The special and interesting taste of "Williamsbirne" is due to the different climate zones and grounds of the growing areas. The unfiltered „Edelbrand“ develops its intense taste of the pear and is mixed with freshness, fruits and pleasant flavour.

The unfiltered version of "Williamsbirnenbrand" is more intense and aromatic as the filtered version. Without filtering, the essential oils as well as the flavour and the taste of the brand can be kept within the schnapps.

Our Suggestion for "Williamsbirnenbrand":

It suits perfect after fish dishes.

"Williamsbirnenbrand"

For the production of "Williamsbirnenbrand" only hand-picked and untreated pears of best quality and 100% pure distillate are used – naturally production without treatment and artificial flavours. That is why the "Edelbrand" is only buyable as a limited edition.

All mentioned prices are in Euros and include VAT and service.

Please do not accept any handwritten changes or additions on your invoice.

Allergens - featured in [a-n]

- a) Cereals containing gluten (a1= wheat, a2= spelt, a3= barley a4= rye)
- b) Crustaceans c) Eggs d) Fish e) Peanuts f) Soy g) Lactose, milk and milk products
- h) Nuts / Seeds (h1=almonds, h2=hazelnuts, h3=walnuts, h4=Cashew nuts, h5= pecan nuts, h6= brazil nuts, h7=pistachios, h8=macadamia nuts)
- i) Celery j) Mustard k) Sesame seeds l) Sulphur dioxide and sulphites m) Lupines n) Molluscs

Food additives – featured in (1-15)

- 1. with colouring 2. with preservative 3. with antioxidant 4. with flavour enhancer 5. with sulphur dioxide 6. with black colour
- 7. with phosphate 8. milk protein 9. caffeinated 10. with quinine 11. with sweetener 12. contains a source of phenylalanine
- 13. waxed 14. with taurine 15. sulfite