Welcome to Schwabing!

Since the summer of 2016 we are very happy to serve a growing number of guests on this beautiful location. Thanks to all of you!

We found our inspiration in various Mediterranean landscapes. The result is a menu for lovers of a cuisine characterized by straightforwardness and simplicity, but also subtlety and surprise. Our ambition from the beginning has been fresh and authentic cooking, without use of convenience products.

We hope that you´ll enjoy your time with us in the Bellevue!

Your Bellevue Team
BREAKFAST

weekdays 8.30 AM - 12 PM | Sa + Su 8.30 AM – 3 PM

Paris 4.80
croissant | butter | homemade jam

Rütli small 6.40 | large 8.80
Bircher muesli | fresh fruits | candied walnuts

Croque Madame 11.80
juniper ham | gruyere cheese | toasted white bread | two fried eggs |
Béchamel sauce | Dijon Mustard | side salad

Bagel Vegana 11.40
bagel | hummus | avocado tomato cream | grilled pepper | rucola | fruit salad

Aphrodite 10.80
scrambled eggs with feta and tomato | cream cheese | fresh bread |
yogurt with honey

Bella Figura 12.80
smoked salmon | creamed horseradish | avocado and tomato cream | fresh bread |
fruit salad

El Classico 11.80
juniper ham | italian salami | mini cheese spread | boiled egg |
homemade jam | butter | fresh bread

Tête à tête (Breakfast for two) 21.80
smoked salmon | juniper ham | italian salami | mini cheese spread |
yogurt and fruit | scrambled eggs with tomato and feta | butter | homemade jam |
fresh bread

Extras

Fruit salad 5.80
Yogurt with fruits 5.40
Boiled egg 1.80
Scrambled eggs with fresh herbs 5.40
Scrambled eggs with bacon 6.40
Scrambled eggs with tomato and feta 6.40
Fried eggs 3.80
Fried eggs with bacon 6.40
Bread basket small | large 2.40 | 3.40
daily from 11.30 AM – 11.00 PM

**Starter & Soup**

**Dips & Olives** [vegan] 6.80
hummus | tomato lentil creme | marinated olives | fresh bread

**Lemon Artichoke salad** [vegan option available] 8.40
grilled pepper | roasted pine nuts | feta

**Celery and orange soup** [vegan] small 5.40 | large 8.40
beetroots | coconut crisps

**Gambas pil pil** 12.40
garlic | chilli | avocado tomato dip | toasted bread

**Salads & Sandwiches**

varied seasonal salads | cherry tomatoes | cucumber | carrots

**Small salad** 4.80
apple balsamic dressing

**Salad with marinated smoked tofu** [vegan] 12.40
peanuts | chickpeas | avocado-tomato-cream

**Buffalo mozzarella salad** 13.40
marinated olives | grilled tomato | apple balsamic dressing

**Baked goats cheese salad** 13.40
candied walnuts | pomegranate seeds | apple balsamic dressing

**Chicken breast salad** 13.40
mushrooms and oyster mushrooms sautéed | marinated olives | pumpkin seed dressing

**Grilled salmon salad** 16.80
sugar snap peas | pine nuts | apple balsamic dressing

**Club sandwich** 13.40
turkey breast | bacon | parmesan | egg | tomato | salad | mayonnaise | portion of fries

**Club sandwich roastbeef** 14.40
pink roasted beef | pickles | horseradish | red onions | salad | tomato | mayonnaise | portion of fries

**Croque Madame** 11.80
juniper ham | gruyère grilled white bread | two fried eggs | Béchamel sauce | Dijon mustard | side salad
Vegan & Vegetarian

**Pasta norma** [vegan] 12.80
- tomato sauce
- baked aubergine
- basil
- pine nuts

**Beet-root-gnocchi** 11.80
- baby spinach
- cherry tomato
- feta
- pine nuts

**Parmesan-herbs-Risotto** 13.80
- taleggio
- dried tomatos
- marinated chard

**Grilled halloumi** 12.80
- risoni salad
- marinated chickpeas
- hummus

**Goat cheese panini** 9.80
- peppers
- pumpkin apple chutney
- walnuts
- figs
- rucola
- side salad

Fish & Meat

**Rigatoni ai gamberi e scampi** 15.80
- rigatoni
- lobster white wine sauce
- cherry tomato
- dill
- pine nuts

**Grilled salmon fillet** 18.80
- risoni salad
- chard
- avocado-tomato-creme

**Tuscan lemon chicken** 15.40
- sautéed almond broccoli
- baked potatoes
- cherry tomato
- capers

**braised ox cheeks** 17.80
- parmesan polenta
- glazed carrots

**Grilled veal cutlet** 18.40
- rosmary potatoes
- fried mushrooms
- Cafe de paris-butter

Dessert

**Warm apple-hazelnut-cake** 6.80
- vanilla ice cream
- walnuts

**Chocolate mousse** 6.80
- fresh fruit
- beer puree cream

**Cheese spread** 8.80
- fig-mustard
- walnuts
- fresh bread

Cakes

We have a large selection of freshly baked cakes – both homemade and from the pastry shop Victorian House. Please ask our service staff or have a look yourself at the coffee bar.
## Drinks

### Water

<table>
<thead>
<tr>
<th>Type</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Table water sparkling</td>
<td>0.2 l</td>
<td>2.40</td>
</tr>
<tr>
<td></td>
<td>0.4 l</td>
<td>3.40</td>
</tr>
<tr>
<td></td>
<td>1.0 l</td>
<td>5.40</td>
</tr>
<tr>
<td>Table water still</td>
<td>0.2 l</td>
<td>2.40</td>
</tr>
<tr>
<td></td>
<td>0.4 l</td>
<td>3.40</td>
</tr>
<tr>
<td></td>
<td>1.0 l</td>
<td>5.40</td>
</tr>
<tr>
<td>Fiordilino Acqua Minerale Naturale</td>
<td>0.25 l</td>
<td>2.80</td>
</tr>
<tr>
<td></td>
<td>0.75 l</td>
<td>6.80</td>
</tr>
<tr>
<td>Fiordilino Acqua Minerale Frizzante</td>
<td>0.25 l</td>
<td>2.80</td>
</tr>
<tr>
<td></td>
<td>0.75 l</td>
<td>6.80</td>
</tr>
</tbody>
</table>

### Lemonade

- Seasonal homemade lemonades
- Coca Cola[^3,^9] | Coca Cola Light[^3,^9,^12]
- Sparkling lemonade[^a]
- Pali orange lemonade
- Paulaner Spezi[^3,^9]
- Fever Tree Premium Natural Mixers
  - Indian Tonic Water[^3,^10]
  - Mediterranean Tonic Water[^3,^10]
  - Lemon Tonic Water[^3,^10]
  - Smokey Ginger Ale[^3,^10]
  - Madagaskar Cola[^3,^10]
  - Ginger Ale[^3,^10]
  - Ginger Beer[^3,^10]

<table>
<thead>
<tr>
<th>Type</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Bull</td>
<td>0.2 l</td>
<td>4.20</td>
</tr>
<tr>
<td>Balis (basil ginger lemonade)</td>
<td>0.25 l</td>
<td>3.80</td>
</tr>
</tbody>
</table>

### Fruit juice

- Wolra
- apple | orange | grapes | grapefruit
- black currant | passion fruit | rhubarb | mango | peach

### Juice spritzer

- different fruit juices with sparkling water

<table>
<thead>
<tr>
<th>Type</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange juice</td>
<td>0.2 l</td>
<td>4.00</td>
</tr>
<tr>
<td>Bang Bang (apple</td>
<td>orange</td>
<td>ginger)</td>
</tr>
<tr>
<td>Come Together (carrot</td>
<td>orange</td>
<td>melon)</td>
</tr>
<tr>
<td>Fitmacher (carrot</td>
<td>apple</td>
<td>pineapple)</td>
</tr>
<tr>
<td>Green Day (apple</td>
<td>cucumber</td>
<td>lime)</td>
</tr>
</tbody>
</table>

### Smoothie

- Silk Road (melon | pineapple | basil) | 0.4 l | 6.80 |
- Green Sensation (avocado | cucumber | spinach | honey) | 0.4 l | 6.80 |
- Redhead (strawberries | black currant | apple) | 0.4 l | 6.80 |
- Diva (pineapple | apple | spinach | mint) | 0.4 l | 6.80 |
Coffee

[all coffees are decaf available]

Espresso | double Espresso  
2.20  
Espresso Macchiato | double Espresso Macchiato  
2.40  
Cappuccino  
3.40  
Cafe au Lait  
3.80  
Latte Macchiato  
3.80  
Black Coffee  
3.80  
Chai Latte  
3.80  
Hot chocolate  
3.80

We can substitute soy, oat or lactose-free milk for an extra charge of 0.40€

Tea

5Cups and some Sugar Tea  
0.25 l  3.80  
0.6 l  6.40

Der fromme Amanaco
Black tea with bergamot
Kaiserlich Hell und Klar
Green tea with scent of fresh lemon
Dickes Fäustchen Kräuterlein
Relaxing and tasty tea with herbs
Die hübsche Gräfin und der Süden
Exotic rooibos and herb tea with the taste of cocoa
Früchtchen Honigherz
Light red fruit tea with fine sweetness
Die wahre Seite des Senor L.
Romantic scented tea with gently spice
Schoko, Chai und Träumerei
caffein-free, chocolate tasty Chai tea
Dame Elinor Loredan
Delicate herb tea with gently taste of liquorice (Stinging nettle | Lemongrass | Liquorice root | Fenugreek)
Der tüchtige Sir Pellinore
Lemony tastet green mint tea (Green Mint | Verbena | Lemongrass)
Babys it’s cold outside
Herbal tea with immune boosting effect  
(Melisse | Zitronenverbene | Kamille | Salbei | Fenchel | Lemongras)
**Beer**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Augustiner lager (on tap)</td>
<td>0.5 l</td>
<td>4.20</td>
</tr>
<tr>
<td>Augustiner Edelstoff</td>
<td>0.5 l</td>
<td>4.20</td>
</tr>
<tr>
<td>Augustiner dark</td>
<td>0.5 l</td>
<td>4.20</td>
</tr>
<tr>
<td>Hopf Wheat beer (on tap)</td>
<td>0.5 l</td>
<td>4.40</td>
</tr>
<tr>
<td>Hopf Wheat beer light</td>
<td>dark</td>
<td>alcohol-free</td>
</tr>
<tr>
<td>Lammsbräu Pils Zzzisch</td>
<td>0.33 l</td>
<td>3.80</td>
</tr>
<tr>
<td>Lammsbräu alcohol-free</td>
<td>0.33 l</td>
<td>3.80</td>
</tr>
<tr>
<td>Radler(^1)</td>
<td>0.5 l</td>
<td>4.20</td>
</tr>
<tr>
<td>Russ’n(^2) &amp; Cola–Wheat beer(^3,9)</td>
<td>0.5 l</td>
<td>4.40</td>
</tr>
</tbody>
</table>

**Spritzer**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spritzer of wine [white</td>
<td>red</td>
<td>rose]</td>
</tr>
<tr>
<td>Campari Spritz</td>
<td>0.35 l</td>
<td>7.40</td>
</tr>
<tr>
<td>Aperol Spritz</td>
<td>0.35 l</td>
<td>7.40</td>
</tr>
<tr>
<td>Hugo</td>
<td>0.35 l</td>
<td>7.40</td>
</tr>
<tr>
<td>Cider Aspall</td>
<td>0.3 l</td>
<td>4.40</td>
</tr>
</tbody>
</table>

**Vermouth**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Belsazar Vermouth Dry</td>
<td>Red</td>
<td>Rosé</td>
</tr>
</tbody>
</table>

**Fruit Schnaps**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Williamsbirne 40 % Vol.</td>
<td>Obstler 40 % Vol.</td>
<td>2 cl</td>
</tr>
<tr>
<td>Marille 38 % Vol.</td>
<td>Haselnuss 38 % Vol.</td>
<td>2 cl</td>
</tr>
<tr>
<td>Grappa Nardini 50 % Vol.</td>
<td>2 cl</td>
<td>3.80</td>
</tr>
<tr>
<td>Grappa Nonino di Prosecco 41 % Vol.</td>
<td>2 cl</td>
<td>4.80</td>
</tr>
</tbody>
</table>

**Whiskey**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Old Grand Dad 40 % Vol. Bourbon</td>
<td>4 cl</td>
<td>4.80</td>
</tr>
<tr>
<td>Makers Mark 45 % Vol. Bourbon</td>
<td>Jameson 40 % Vol. Irish Whisky</td>
<td>4 cl</td>
</tr>
<tr>
<td>Bushmills 10 Years 40 % Vol. Irish Whisky</td>
<td>4 cl</td>
<td>6.40</td>
</tr>
<tr>
<td>Slyrs 43 % Vol. Scotch</td>
<td>Ardbeg 10 Years 46 % Vol. Scotch</td>
<td>4 cl</td>
</tr>
<tr>
<td>Laphroigh 10 Years 40 % Vol.</td>
<td>4 cl</td>
<td>8.80</td>
</tr>
<tr>
<td>Lagavulin 16 Years 43 % Vol. Scotch</td>
<td>4 cl</td>
<td>11.40</td>
</tr>
</tbody>
</table>

**Wodka**

<table>
<thead>
<tr>
<th>Drink</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Vodka 40 % Vol.</td>
<td>Grasovska Vodka 40 % Vol.</td>
<td>2 cl</td>
</tr>
<tr>
<td></td>
<td>4 cl</td>
<td>6.40</td>
</tr>
</tbody>
</table>
Dry Gin

Martin Miller’s Gin 40 % Vol. 4 cl 6.40
The Duke Munich 45 % Vol. 4 cl 6.80
Edinburgh Scottish 43 % Vol. | Cannonball 57.2 % Vol. | Seaside 43 % Vol. 4 cl 6.80
Monkey 47 Schwarzwald 47 % Vol. 4 cl 7.80

Rum

Havana Club 3 Años 40 % Vol. 2 cl 3.80 4 cl 6.40
Pampero Especial 40 % Vol. 2 cl 3.80 4 cl 6.40
Zacapa 23 Años 40 % Vol. 2 cl 6.40 4 cl 7.80

Tequila

Tequila Olmeca Blanco 40 % Vol. 2 cl 3.80 4 cl 6.40
Olmeca Resposado 38 % Vol.

Anise

Pernod 40 % Vol. 2 cl 3.80 4 cl 6.40
Sambuca Molinari 40 % Vol.

Liqueur

Aperol 15 % Vol. 2 cl 3.80 4 cl 6.40
Campari 25 % Vol.
Pimm’s 25 % Vol.
Baileys 17 % Vol.

Herb liqueur

Ramazzotti 30 % Vol. 2 cl 3.80 4 cl 6.40
Averna 29 % Vol. 2 cl 3.80 4 cl 6.40
Cynar 16.5 % Vol. 2 cl 3.40 4 cl 5.80
Jägermeister 35% Vol. 2 cl 3.40 4 cl 5.80

More spirits

Veterano 30 % Vol. 2 cl 3.80 4 cl 6.40
Disaronno Amaretto 28 % Vol.
# WINE

## Open Crémant

<table>
<thead>
<tr>
<th>Origin</th>
<th>Name</th>
<th>Region</th>
<th>Bottle Size</th>
<th>Price (0.1 L)</th>
<th>Price (0.2 L)</th>
</tr>
</thead>
<tbody>
<tr>
<td>France</td>
<td>Crémant de Loire</td>
<td>Loire</td>
<td>0.1 l</td>
<td>5.40</td>
<td>9.80</td>
</tr>
</tbody>
</table>

## Crémant Bottle

<table>
<thead>
<tr>
<th>Origin</th>
<th>Name</th>
<th>Region</th>
<th>Bottle Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>France</td>
<td>Crémant Bottle</td>
<td>Loire</td>
<td>0.75 l</td>
<td>32.40</td>
</tr>
</tbody>
</table>

## Champagner

<table>
<thead>
<tr>
<th>Origin</th>
<th>Name</th>
<th>Region</th>
<th>Bottle Size</th>
<th>Price (0.75 L)</th>
</tr>
</thead>
<tbody>
<tr>
<td>France</td>
<td>Ruinart R Brut</td>
<td>Reims</td>
<td>0.75 l</td>
<td>100.00</td>
</tr>
<tr>
<td>France</td>
<td>Ruinart Rosé Brut</td>
<td>Reims</td>
<td>0.75 l</td>
<td>120.00</td>
</tr>
</tbody>
</table>

## Open White Wine

<table>
<thead>
<tr>
<th>Origin</th>
<th>Name</th>
<th>Region</th>
<th>Bottle Size</th>
<th>Price (0.1 L)</th>
<th>Price (0.2 L)</th>
</tr>
</thead>
<tbody>
<tr>
<td>France</td>
<td>2017 Sauvignon Blanc</td>
<td>Les Jamelles</td>
<td>Pays d’Oc IGP</td>
<td>3.80</td>
<td>6.40</td>
</tr>
<tr>
<td>France</td>
<td>2017 Chardonnay</td>
<td>Les Jamelles</td>
<td>Pays d’Oc IGP</td>
<td>3.80</td>
<td>6.40</td>
</tr>
<tr>
<td>Germany</td>
<td>2017 Fundament Riesling trocken</td>
<td>Wageck</td>
<td>Pfalz</td>
<td>4.40</td>
<td>7.40</td>
</tr>
<tr>
<td>Germany</td>
<td>2016 Grauburgunder Tertiär</td>
<td>Wageck</td>
<td>Pfalz</td>
<td>4.80</td>
<td>7.80</td>
</tr>
<tr>
<td>Italy</td>
<td>2017 Lugana San Benedetto</td>
<td>Zenato</td>
<td>Venetien</td>
<td>4.80</td>
<td>7.80</td>
</tr>
</tbody>
</table>

## Open Rosé Wine

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Region</th>
<th>Bottle Size</th>
<th>Price (0.1 L)</th>
<th>Price (0.2 L)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2018</td>
<td>Rosato</td>
<td>Feudo Arancio</td>
<td>Sicily IGT</td>
<td>4.40</td>
<td>7.40</td>
</tr>
</tbody>
</table>

## Open Red Wine

<table>
<thead>
<tr>
<th>Origin</th>
<th>Name</th>
<th>Region</th>
<th>Bottle Size</th>
<th>Price (0.1 L)</th>
<th>Price (0.2 L)</th>
</tr>
</thead>
<tbody>
<tr>
<td>France</td>
<td>2016 Merlot</td>
<td>Les Jamelles</td>
<td>Pays d’Oc IGP</td>
<td>3.80</td>
<td>6.40</td>
</tr>
<tr>
<td>Italy</td>
<td>2017 Syrah</td>
<td>Feudo Arancio</td>
<td>Sicily IGT</td>
<td>3.80</td>
<td>6.40</td>
</tr>
<tr>
<td>Italy</td>
<td>2017 Primitivo Puglia</td>
<td>Muri</td>
<td>Vigneto di Salento</td>
<td>Apulien IGP</td>
<td>4.40</td>
</tr>
<tr>
<td>Italy</td>
<td>2016 Il Leo Chianti Superiore</td>
<td>Ruffino</td>
<td>Toscana</td>
<td>DOC</td>
<td>4.80</td>
</tr>
</tbody>
</table>
### White Wine

**Germany**
- 2017 Fundament Riesling trocken | Wageck | Pfalz
- 2017 Grauburgunder Tertiär | Wageck | Pfalz
- 2017 Weißburgunder „Sternenglanz“ BIO | Gysler | Rheinhessen

**Austria**
- 2017 Grüner Veltliner „vom Stein“ | Esterhazy | Burgenland
- 2016 Estoras | Esterhazy | Burgenland

**France**
- 2017 Sauvignon Blanc | Les Jamelles | Pays d’Oc IGP
- 2017 Chardonnay | Les Jamelles | Pays d’Oc IGP

**Italien**
- 2017 Lugana San Benedetto | Zenato | Venetien

### Rosé Wine

**Italy**
- 2018 Rosato | Feudo Arancio | Sicily IGT

### Red Wine

**Italy**
- 2016 Syrah | Feudo Arancio | Sicily DOC
- 2017 Primitivo | Puglia | Muri | Vigneto di Salento | Apulien IGP
- 2016 Il Leo Chianti Superiore | Ruffino | Toscana | DOC
- 2014 Ripassa | Zenato | Venetien

**France**
- 2016 Merlot | Les Jamelles | Pays d’Oc IGP
- 2006 Merlot Prima | Château Carignan | Bordeaux A.C.

**Österreich**
- 2015 Zweigelt Classic | Esterhazy | Burgenland
**Food additives**

1 = with dyestuff, 2 = with nitrite salting, 3 = with antioxidant, 6 = blackened, 7 = with phosphate, 9 = caffeinated, 10 = quinine-containing, 11 = with sweetener, 12 = contains a source of phenylalanine, 15 = taurine

Wine could contain natural and added sulphites

**Allergens**

You can view all informations for allergy sufferer in a folder; Pleas ask the service.

All prices include VAT; Tip is not included.