

# BELLEVUE

Café | Restaurant | Bar

## **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 enjoy your time here with us at BELLEVUE!

**Your Bellevue Team**

# BREAKFAST



Mo - Fr 9 - 12.00 | Sa & Su 9 - 15.00

Our breakfast eggs primarily come from our own chickens in the Isartal.

<b>Tête à tête</b> for 2 people	25.8
Smoked salmon   juniper wood smoked ham <sup>2,3,7</sup>   Italian salami <sup>2,3</sup>   soft cheese variation   butter   self-made jam   scrambled egg with feta and tomato   bread	
<b>Paris</b>	5.8
Croissant   butter   self-made jam   fresh berries	
<b>Rütli</b> [vegan or with extra yoghurt]	small 7.4
muesli   fresh berries   candied walnuts	large 9.4
<b>Herkules</b> [vegan]	9.8
Porridge   blueberries   chia seeds   almonds   agave syrup	
<b>Aleppo</b> [vegan]	12.8
Bagel   avocado   bell pepper   eggplant   muhammara   tomato spinach	
<b>Crostini</b> [vegan]	11.4
Walnut baguette   avocado   hummus   muhammara   tomato spinach	
<b>Pancakes</b>	11.8
Maple syrup   candied walnuts   fresh berries	
<b>El Classico</b>	13.4
Juniper ham <sup>2,3,7</sup>   Italian salami <sup>2,3</sup>   soft cheese variation   boiled egg   self-made jam   self-made jam   butter   bread	
<b>Aphrodite</b>	12.8
Scrambled egg with feta and tomato   cream cheese   yoghurt with honey   bread	
<b>Palermo</b>	11.8
Omelette   olives   fresh herbs   feta   oven-baked tomatoes   rocket   bread	
<b>Istanbul</b>	13.8
Sucuk   scrambled egg   bell pepper   chilli   feta   bread	
<b>Bella Figura</b>	13.8
Smoked salmon   horseradish   avocado-tomato cream   fruit salad   bread	
<b>Helvetia</b>	11.8
Soft cheese variety   butter   grapes   walnuts   bread	

**Croque Madame** 13.4  
Juniper ham<sup>2,3,7</sup> | Gruyère | grilled bread | fried eggs | Béchamel | Dijon mustard | tomato spinach

**La Famiglia** for 4 people 48.8  
Pancakes | fruit salad | smoked salmon | juniper ham<sup>2,3,7</sup> | Italian salami<sup>2,3</sup> | self-made jam | scrambled egg with feta and tomato | butter | bread

## Extra

Fruit salad	6.4
Yoghurt with fruits	5.8
Boiled egg	1.8
Scrambled egg with fresh herbs	5.8
Scrambled egg with bacon <sup>2</sup>	6.8
Scrambled egg with feat and tomato	6.8
Fried eggs	4.4
Fried eggs with bacon <sup>2</sup>	6.8
Smoked salmon	7.4
Sucuk	6.8
Large bread basket	4.4
Small bread basket	2.8

## Freshly pressed juices and smoothies

Create your own smoothie with the following:

Banana  
Apple  
Honeydew melon  
Strawberries  
Spinach  
Honey

7.4

30g “Vegan Muscle” protein powder +3

Freshly pressed orange juice

0.2l | 4

0.4l | 5.8

# MEALS

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Daily from 11.30 - 23.00

## Soups & appetizers

<b>Sweet Potato Orange Soup</b> [vegan] Gremolata   Croutons	6.4
<b>Dips &amp; Olives</b> [vegan] Hummus   Muhammara   marinated olives <sup>6</sup>   bread	9.4
<b>Carciofi</b> Roman artichoke salad   roasted pine nuts   rocket   feta   bread	9.8
<b>Gambas</b> Shrimp   chili   tomatoes   garlic   roasted bread	13.8
<b>Ravioli fatti in casa</b> Fig goat cheese   truffle oil   walnuts	12.4
<b>Avocado-Tatar</b> [vegan] Cucumbers   beluga lentils   pine nuts   bread	10.8

## Salads and sandwiches

<b>Salmon Filet Salad</b> Avocado tomato cream   pine nuts   pomegranate balsamic dressing	18.8
<b>Chicken Breast Salad</b> Feta   champignons   oyster mushrooms   roasted peanuts   parmesan dressing	15.8
<b>Goat cheese Salad</b> Candied walnuts   figs   pomegranate balsamic dressing	16.8
<b>Roastbeef Club Sandwich</b> Pickles   horseradish sour cream   red onions   salad   tomato   potato fries	17.4
<b>Chicken Breast Club Sandwich</b> Bacon <sup>2</sup>   parmesan   egg   tomato   mango curry cream   potato fries	16.8
<b>Goat Cheese Club Sandwich</b> Eggplant   fig walnut chutney   tomatoes   rocket   sweet potato fries	16.8

## Vegan & vegetarian

<b>Risotto Bufala</b>	17.8
Buffalo mozzarella   tomatoes   pine nuts   fresh herbs	
<b>Red Beet Gnocchi</b>	13.8
Baby spinach   cherry tomatoes   feta   pine nuts	
<b>Rigatoni verde</b> [vegan]	13.4
Basil avocado pesto   cherry tomatoes   lime   pine nuts	
<b>Tri Boule</b> [vegan]	13.8
Red beet   spinach   walnuts   fried mushrooms   tomato rocket	
<b>Truffel-Burger</b> [vegan]	17.8
Fresh truffles   red onions   sriracha mayo   sweet potato fries	

## Fish & meat

<b>Grilled Salmon Filet</b>	19.8
Potatoes cooked in butter   baby spinach   avocado tomato cream	
<b>Risotto Calamari</b>	17.4
Dried tomatoes   pine nuts   lemon	
<b>Steak Paris</b>	25.8
Beef tenderloin   ratatouille   potato fries   Café de Paris butter	
<b>Braised Lamb Shank</b>	19.4
Sweet potato purée   orange carrots   roasted almonds	
<b>Tuscan Lemon Chicken</b>	17.8
Almond broccoli   potatoes   confit tomatoes	

## Sides

Salad 4.8 | Grilled vegetables 4.4 | Potato fries 4.4 | Sweet potato fries 4.8

## Dessert

<b>Small Chocolate Cake</b> [vegan]	7.4
Almonds   pistachios   fresh berries   figs	
<b>Sweet Varieties in a glass</b>	per glass 4.8
Espresso tiramisu <sup>9</sup>   Panna Cotta   Mousse au Chocolat   fruit salad	

# DRINKS

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## Water

Table water still   sparkling	0.2 l	2.8	0.4 l	3.8	1 l	6.4
Viva con Aqua still   sparkling	0.33 l	3.4			0.75 l	7.4

## Soft Drinks

Seasonal self-made lemonades					0.4 l	4.8
Coca Cola <sup>1,3,9</sup>   Coca Cola Zero <sup>1,3,9,11</sup>					0.2 l	3.2
Lemon soda <sup>11</sup>	0.2 l	3.2	0.4 l		4.6	
Bluna orange soda <sup>1,3</sup>					0.2 l	3.2
Paulaner Spezi <sup>1,3,9</sup>	0.2 l	3.2	0.4 l		4.6	
Fever Tree Premium Natural Mixers					0.2 l	4.2
[Indian Tonic Water <sup>3,10</sup>   Mediterranean Tonic Water <sup>3,10</sup>   Lemon Tonic Water <sup>3,10</sup>   Ginger Ale <sup>3,10</sup>   Ginger Beer <sup>3,10</sup> ]						
Red Bull <sup>1,9,15</sup>   sugar free <sup>1</sup>					0.2 l	4.6
Balis [basil ginger lemonade]					0.25 l	4.2
Balis Tiki [pineapple mint lemonade]					0.25 l	4.2

## Fruit juice & fruit nectar

From <i>Wolfra</i>	0.2 l	3.6	0.4 l		5.2	
Apple naturally cloudy   orange   grapefruit currant   maracuja   rhubarb   mango   peach						

## Sparkling juice

	0.2 l	3.2	0.4 l		4.6	
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## Freshly pressed juices and smoothies

Freshly pressed orange juice	0.2 l	4	0.4 l		5.8	
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*Create your own smoothie out of the following:*

Banana   apple   honeydew melon   strawberries   spinach   honey 30g "Vegan Muscle" protein powder					7.4	+3
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## Coffee [fairtrade from Puro]

coffee offer also available decaffeinated!

Espresso <sup>9</sup>   double espresso <sup>9</sup>	2.4	3.6
Espresso macchiato <sup>9</sup>   double espresso macchiato <sup>9</sup>	2.8	3.8
Cappuccino <sup>9</sup>		3.8
Milk coffee <sup>9</sup>		4.2
Latte Macchiato <sup>9</sup>		4.2
Cup of coffee <sup>9</sup>		3.8
Chai Latte <sup>9</sup>		4.2
Hot chocolate		4.2
Affogato [esspresso + 1 scoop of vanilla ice cream]		4.4

We will also gladly make hot drinks with soy, oat, or lactose-free milk for additional 0.6

## Tea

**Cup** 0.25l 4.2

**Pot** 0.6l 7.4

Fresh ginger mint tea

Sir Pellinore | organic mint tea with a hint of lemon

Teas from *alvelus* out of controlled organic crops:

Darjeeling | black tea from India

Supergreen | green tea mixture with a hint of fresh lemon

Chai-rooibos | classic rooibos mixture

Wildfrüchte | fruit mixture

Genieß den Abend | relaxing Aryurveda mixture

Schlechtwettertee | herb mixture

Verrückte Lakritze | herb mixture with liquorice-lime taste

## Cakes

We have a large selection of fresh cakes – self-made as well as from the confectionary Victorian House. Please ask our service staff or look for yourself at the cake showcase.

## Beer

Augustiner Helles [lager hell] draught   Edelstoff [export]   Dunkel [dark]	0.5 l	4.4
Hopf Weißbier [wheat] draught	0.5 l	4.8
Hopf Leichte [light wheat]   Dunkle [dark wheat]   Alkoholfrei [alcohol-free wheat]	0.5 l	4.8
Lammsbräu Pils Zzzisch [lager pils]	0.33 l	4.2
Lammsbräu alcohol-free	0.33 l	4.2
Radler <sup>11</sup> [shandy   lager mixed with lemonade]	0.5 l	4.4
Russ'n <sup>11</sup> [wheat beer shandy] & Cola-Weißbier <sup>1,3,9</sup> [wheat beer + coca cola]	0.5 l	4.8

## Spritzers

Weinschorle (wine + sparkling water) [red   white   rosé]	0.2 l	4.4	0.4 l	7.8
Aperol Spritz <sup>1,5,8,10</sup>			0.35 l	7.4
Campari Spritz <sup>1,5,8,10</sup>			0.35 l	7.8
Hugo			0.35 l	7.8
Cider Somersby Apple			0.33 l	4.6

## Fruit spirit & Grappa

Destillery Freihof 38 % Vol. [william pear   fruit brandy   apricot   hazelnut]	2 cl	3.8	4 cl	6.4
Grappa Nardini 50 % Vol.	2 cl	3.8	4 cl	6.4
Grappa Nonino di Prosecco 41 % Vol.	2 cl	4.8	4 cl	7.4

## Whisky

Makers Mark 45 % Vol. Bourbon   Jameson 40 % Vol. Irish Whisky			4 cl	6.8
Bushmills 10 Years 40 % Vol. Irish Whisky			4 cl	7.8
Slyrs 43 % Vol. Scotch   Ardbeg 10 Years 46 % Vol. Scotch			4 cl	9.8
Laphroaig 10 Years 40 % Vol. Island Single Malt Scotch			4 cl	9.8
Glenfiddich 18 Years 43 % Vol. Single Malt Scotch			4 cl	14.8

## Wodka

Absolut Vodka 40 % Vol.   Absolut Vodka Citron 40 % Vol.	2 cl	3.8	4 cl	6.4
Grasovska Vodka 40 % Vol.	2 cl	3.8	4 cl	6.4
Kakuzo tea infused Vodka 40 % Vol.	2 cl	4.8	4 cl	7.4

## Gin

Martin Millers Gin 40 % Vol.			4 cl	6.8
Roku Japanese Gin 43 % Vol. <sup>1</sup>			4 cl	7.2
The Duke Munich 45 % Vol.			4 cl	7.2
Edinburgh Scottish 43 % Vol.   Cannonball 57.2 % Vol.   Seaside 43 % Vol.			4 cl	7.2
Monkey 47 Schwarzwald 47 % Vol.			4 cl	7.8
Zirbin Gin 41,5 % Vol.			4 cl	8.4



## Rum

Havana Club 3 Años 40 % Vol.	2 cl	3.8	4 cl	6.8
Pampero Especial 40 % Vol.	2 cl	3.8	4 cl	6.8
Zacapa 23 Años 40 % Vol.	2 cl	5.8	4 cl	8.4
Don Papa 40 % Vol.	2 cl	5.8	4 cl	8.4

## Tequila

Jose Cuervo 40 % Vol.	2 cl	3.8	4 cl	6.8
Olmecca Resposado 38 % Vol. <sup>1</sup>				

## Anise

Pernod 40 % Vol. <sup>1</sup>	2 cl	3.8	4 cl	6.8
Sambuca Molinari 40 % Vol. <sup>1</sup>				

## Liqueur

Baileys 17 % Vol. <sup>1,9</sup>	2 cl	3.8	4 cl	6.8
Frangelico 20% Vol. <sup>1</sup>				
Disavonno Amaretto 28 % Vol.				

## Herbal

Ramazzotti 30 % Vol.	2 cl	3.8	4 cl	6.8
Averna 29 % Vol.				
Jägermeister 35 % Vol.				

## Cocktail Classics

<b>Mojito</b>	10.8
Havana Club   mint   lime   soda water	
<b>Munich Mule</b>	10.8
Martin Miller's Gin   ginger beer <sup>3,10</sup>   cucumber	
<b>Cuba Libre</b>	9.8
Havana Rum   Coca Cola <sup>1,3,9</sup>   lime	
<b>Negroni</b>	10.8
Campari <sup>1,5,8,10</sup>   Martin Miller's Gin   Vermouth	
<b>Tequila Sunrise</b>	9.8
Jose Cuervo Tequila   orange juice   Grenadine	
<b>Whiskey Sour</b>	9.8
Maker's Mark Whisky   egg white   lemon	

... find many more cocktails and longdrinks on our drinks menu

# WINE

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## White

### Italy

2021 Lugana „FOLÁR“ 0.1l 5.4 0.2l 8.8 0.75l 29.8  
Santi | Veneto

100% Turbiana - It immediately convinces on the nose with an intense - fruity and floral aroma. On the palate it shows clear fresh fruit aromas of pear and peach. A pleasantly creamy wine with a nice balance between fruit and acidity.

2021 Grillo 0.1l 4.4 0.2l 7.4 0.75l 25.4  
Freudo Arancio | Sicilia DOC

On the nose, it captivates with a tropical aroma with notes of mango and papaya, which blend with hints of jasmine and white flowers. The palate is balanced and harmonious with fine acidity.

### France

2020 Sauvignon Blanc 0.1l 4.8 0.2l 7.8 0.75l 27.8  
Les Jamelles | Pays d'Oc IGP

A nice all-rounder with aromas of passion fruit, wild berries and grapefruit. It has a fresh, crisp structure with nice minerality that makes it a great food companion. The finish is fresh and fruity.

2020 Chardonnay 0.1l 4.8 0.2l 7.8 0.75l 27.8  
Les Jamelles | Pays d'Oc IGP

A classic Chardonnay with exotic aromas of apricot and peach, paired with hazelnut, nougat and caramel. The palate is expressive, full-bodied with a fruity freshness and beautiful minerality.

### Germany

2019 Riesling 0.1l 4.8 0.2l 7.8 0.75l 27.8  
Wageck | Palatinate

Very intense aroma of ripe fruit such as citrus and vineyard peach. On the palate it presents itself with a crisp texture and racy body. The aromas on the nose are also reflected and accompany the fresh finish.

2019 Pinot Grigio 0.1l 5.4 0.2l 8.8 0.75l 29.8  
Wageck | Palatinate

This Pinot Grigio was grown in large wood after selective grape harvest. Bacon pear, peach and tangerine zest are found on the nose. On the palate it starts fresh and juicy and ends with a delicate, light creaminess.

## Rosé

### Germany

2020 Rosé 0.1l 4.8 0.2l 7.8 0.75l 27.8  
Wageck | Palatinate

This fruity rosé from Portugieser, Frühburgunder Cabernet Sauvignon and Dornfelder is complex with aromas from ripe berries like strawberry, raspberry, blackberry to black and red currant. Mineral with fine acid structure in the finish.

## Rot

### Italy

2020 Syrah 0.1l 4.4 0.2l 7.4 0.75l 25.4  
Feudo Arancio | Sicilia DOC

Strong ruby red color. The wine is rich and smooth, with spicy notes of black pepper, thyme and wild berries. On the palate it brings velvety and pleasing tannins. The grapes are grown both in Sambuca di Sicilia (Agrigento province) and in Acate (Ragusa province).

2020 Primitivo „Pilùna“ 0.1l 4.8 0.2l 7.8 0.75l 27.8  
Castello Monaci | Apulien IGP

Dark purple red; aromas of ripe grapes, along with pepper and vanilla notes and hints of Mediterranean scrubland in the voluminous bouquet. With powerful and concentrated flavor, which in its long finish has allusions to jam of dark berries and licorice.

### France

2019 Merlot 0.1l 4.8 0.2l 7.8 0.75l 27.8  
Les Jamelles | Pays d'Oc IGP

This wine has a dark color, is very complex, rich, long and fat. Its aromas are reminiscent of blackberries, currants and cherries, of jam and preserved fruits. The smell is smoky of peat and spicy of cinnamon and thyme. The palate is round, rich and long with ripe tannins in the finish.

### Spain

2017 Rioja Crianza 0.1l 5.4 0.2l 8.8 0.75l 29.8  
Bodegas Tarôn | Rioja DOCa

100% Tempranillo - Ruby red color with purple hues, bright in the glass. It smells of ripe wild berries, black cherries, cassis jelly. The roasted aroma is very nice but not intrusive, aromas of oak, tobacco and dark chocolate underline the fruit. On the palate, the wonderful complexity is confirmed. The wine is fruity, with round acidity and velvety tannins, very well structured, full-bodied and with a long finish.

2018 Dehesa la Granja 0.1l 5.8 0.2l 9.8 0.75l 32.8  
Bodegas Tarôn | Rioja

100% Tempranillo from the Spanish wine crown Alejandro Fernandez. It delights on the nose with intense fruit aromas of ripe plums and cherries. The palate is supple, with fine tannin and a juicy length.

# SPARKLING WINE

## Crémant

France

Crémant de Loire Brut 0.1l 5.8 0.2l 9.8 0.75l 34.8  
Ackerman | Loire AOP

A Crémant of pale gold color with fine perlage from the grape varieties Chenin Blanc, Chardonnay and Cabernet Franc. On the nose notes of lime blossom and ripened pears. 18 months of traditional bottle fermentation results in fine bubbles, which pamper the palate smoothly with fine yeasty notes. The house of Ackerman was founded in 1811 and is considered a pioneer of sparkling wine production in the Loire Valley, as the first “Maison de Bulles”. It is therefore the oldest house in the Loire Valley for fine sparkling wines.

Crémant de Loire Rosé Brut 0.1l 6.4 0.2l 11.4 0.75l 36.8  
Ackerman | Loire AOP

A Crémant of coral pink color with fine perlage made from Pinot Noir, Grolleau and Cabernet Franc grape varieties. On the nose fresh aromas of red berries and reminiscent of strawberry puree. On the palate, classically well-structured with fruit and freshness and subtle citrus aromas on the finish.

## Champagne

France

Ruinart R Brut 0.75l 110  
Ruinart | Reims

40 % Chardonnay, 11% Pinot Meunier, 49% Pinot Noir – A classic champagne from the traditional house of Ruinart. The fruity nose of this gold champagne impresses with notes of fruits with light flesh (including pear), but also by dry components such as almond and hazelnut. Delicate makes itself felt the scent of white flowers, accompanied by opulent notes reminiscent of fresh butter and yeast pastry. The R de Ruinart Brut Champagne is balanced on the palate. Palate balanced, surprisingly fresh and has a pleasantly long finish.

Ruinart Rosé Brut 0.75l 130  
Ruinart | Reims

45 % Chardonnay, 55 % Pinot Noir – The champagne has a pink-golden color and a fine, long-lasting perlage. These attributes make the fruity Ruinart Rosé an insider tip among connoisseurs and enthusiasts. On the nose delicate, subtle fruit aromas can be guessed. Especially red fruits currant, cherry, raspberry and wild strawberry form the complex bouquet of the champagne. Its character is fresh and powerful. The palate reveals a silky, round structure with intense fruit aromas. The finish is long and delicate.

## Additives

1 = contains artificial colouring, 2 = contains nitrate salting mix, 3 = contains antioxidants, 5 = added conservatives, 6 = blackened, 7 = contains phosphate, 8 = sulphurated, 9 = caffeinated, 10 = contains quinine, 11 = contains sweeteners, 12 = contains phenylalanine source, 15 = taurine

## Allergens

Wines may contain natural and added sulphite.

Information of the EU regulation on allergens can be viewed in a separate folder.

Vintage of the wines subject to change.

All prices include VAT; Tip is not included.