

# LA GRENOUILLE

IM HOTEL MÜNCHEN PALACE

## Bar Food

<b>Huîtres</b> oysters - different varieties   shallot vinaigrette   lemon	6.5
<b>Croque Monsieur</b> ham and cheese	10
<b>Escargots</b> herb butter   baguette	12.5
<b>Hachis Parmentier</b> French potatoes casserole   minced meat   Gruyère   Salad	14
<b>Nems au Poulet</b> Vietnamese spring rolls   herbs   salad	16.5
<b>Fromages Français</b> Chaource   Comté   Brie de Meaux   nuts   fig mustard	18.5

## Hotel Classic

<b>Bouillon de boeuf / Beef Consommé</b> semolina dumplings or liver dumplings   fresh chives	10
<b>Salade César / Caesar Salad</b> parmesan   bacon   anchovies   croutons	18
<b>Boulettes de viande / Meatballs</b> the original Kuffler recipe   potato and cucumber salad   veal jus	19
<b>Club Sandwich</b> chicken breast   gouda   bacon   egg   Pommes Allumettes	24.5
<b>Burger de boeuf / Beef Burger</b> beef   brioche   Pommes Allumettes   coleslaw	26.5
<b>Pappardelles aux crevettes</b> tagliatelle   crustacean sauce   shrimps	32
<b>Escalope de veau/Kuffler's Wiener Schnitzel</b> From the saddle of veal   potato and cucumber salad   cranberries	34

## Starters

<b>Salade mixte au vinaigrette</b> picking salad from the Munich Garden Böck	10.5
<b>Salade Niçoise</b> tuna   potatoes   beans   egg   olives	16
<b>Artichaut entier au vinaigrette</b> whole French artichoke   vinaigrette	16
<b>Chou-fleur au four</b> baked cauliflower   chili mayonnaise	12
<b>Quiche Lorraine / Quiche Maison</b> classic with bacon or vegetarian   soured cream	14
<b>Sardines Millésimées 2019</b> vintage sardines   shallot vinaigrette	14
<b>Crevettes Rosé</b> Cocktail sauce   rouille   baguette	18
<b>Tartare de boeuf</b> classic beef tataré	23

## Main courses

<b>Boudin Noir</b> black pudding   mashed potatoes   port wine shallots	19
<b>Rôti de boeuf / Roast Beef</b> cold cut   fried potatoes   remoulade sauce	23
<b>Soupe de Poisson</b> Roasted baguette   sauce rouille   Gruyère	21
<b>Moules Frites</b> Mussels   white wine brew   French fries	24
<b>Steak Frites</b> rump   French fries   Sauce Bernaise	32
<b>Saumon grille au rase l hanout</b> roasted salmon   grilles vegetables   couscous	32

# Dessert

<b>Affogato</b> vanilla ice cream   espresso	7.5
<b>Paris-Brest</b> almond brittle tartlet   Crème Pâtissier	12
<b>Crème Brûlée</b>	12
<b>Chocolate mousse</b>	12
<b>Raspberry Clafoutis</b>	12
<b>Boule de crème glacée</b> vanilla   salted caramel   pistacio	3.9
<b>Bartu Sorbet</b> raspberry   lemon   chocolate	3.9
<b>Colonel</b> +Vodka	9.5
<b>Admiral</b> +Champagner	11.5
<b>Tête de Moine</b> freshly grated   salted butter   baguette	10



All prices are in euros and include VAT at the statutory rate.

For our detailed

Turn over menu with all additives and allergens  
please contact the service staff.

*All Prices are in Euro and inclusive VAT. For further information please contact our servicestaff.*

**The last menu on the Titanic  
[sic!]**

First Course

**Hors D'Oeuvres, Oysters**

Second Course

**Consommé Olga, Cream of Barley**

Third Course

**Poached Salmon with Mousseline  
Sauce, Cucumbers**

Fourth Course

**Filet Mignons Lili, Sauté of Chicken, Lyonnaise, Vegetable Marrow Farci**

Fifth Course

**Lamb, Mint Sauce, Roast Duckling, Apple Sauce, Sirloin of Beef, Chateau  
Potatoes, Green Pea, Creamed Carrots, Boiled Rice,  
Parmentier & Boiled New Potatoes**

Sixth Course

**Punch Romaine**

Seventh Course

**Roast Squab & Cress**

Eighth Course

**Cold Asparagus Vinaigrette**

Ninth Course

**Pate de Foie Gras, Celery**

Tenth Course

**Waldorf Pudding, Peaches in Chartreuse jelly, Chocolate & Vanilla Eclairs,  
French Ice Cream**

Serviert im First Class Dining Saloon der R.M.S. Titanic am 14. April 1912