



SEE RESTAURANT
ST. ALBAN

MENU CARD

ST. MORITZ
ST. TROPEZ
ST. ALBAN

FOOD MENU

APÉRITIF

Pink Cuvée 0,1l	8
Champaign Blanc de Blancs 0,1l	14
Aperol Spritz, Hugo	10
Ramazzotti Rosato Spritz.....	10
Lillet Wild Berry	10
Pink Gin Tonic	12
Gin Mare Tonic Fever Tree	14

APÉRITIF NON ALCOHOLIC

FIRST8 Kombucha (mandarin rosemary / ginger lime).....	7
Crodino Spritz	8
Hugo	9
Gin Tonic	10

STARTERS

Beef Broth (with vegetable insert and semolina dumplings).....	9
Oysters Gillaudeau No. 2 (per piece).....	6
3 Oysters + 1 Glass of Champaign + 1 Focaccia	33
Bruschetta (tomatoes, basil, organic garlic, parmesan cheese)	7
Grilled red peppers (filled with feta arugula, Kalamata olives).....	15
Baked breaded goat cheese (sesame seeds, arugula, cranberry sauce).....	15
Burrata (Prosciutto di San Daniele, arugula, basil, cherry tomatoes).....	20
Octopus salad (lukewarm octopus, red peppers, tomatoes, celery stalks, organic garlic, onions)	19
Sashimi Tuna grilled Center Cut 100g (wakame seaweed salad, soy sauce, wasabi mayonnaise).....	19
Bread basket.....	4

SALADS

Mixed salad (mixed greens, tomatoes, cucumbers, onions, lettuce seeds)	10
Mixed salad (as a small side salad).....	8
Mediterranean Salad (mixed greens, tomatoes, cucumbers, feta, Kalamata olives, onions)	19
Salad platter with chicken (mixed salad, grilled free range corn fed chicken breast)	22
Salad platter with prawns (mixed salad, grilled organic prawns)	34

Food shared on an extra plate 3,-.

PASTA & VEGGIE

Greenforce Veggie-Burger (organic mountain cheese, braised onions, lettuce, tomatoes, sweet potatoe fries)	23
Spaghetti Aglio & Olio (organic garlic, olive oil, hot peppers)	16
Spaghetti Prawns (grilled organic prawns, organic garlic, olive oil)	35
Spaghetti Calamari (grilled calamaries, organic garlic, olive oil)	29

FISH

Fresh seabream from Croatia (served with slightly mashed spinach potatoes, lemon and garlic oil)	29
Fresh Atlantic sole approx. 400gr. (served with grilled vegetables and rosemary potatoes)	39
Fresh Atlantic sole approx. 500gr. (served with grilled vegetables and rosemary potatoes)	49
Fresh Atlantic sole approx. 600gr. (served with grilled vegetables and rosemary potatoes)	59
Organic salmon fillet (with grilled vegetables, rosemary potatoes and lemon butter)	34
Tuna fillet Sashimi AAA Quality Center-Cut 180g (with mixed salad and soy sauce)	39
Grilled organic prawns (with buttered white rice and sauce tartar)	39
Grilled baby calamari (with slightly mashed spinach potatoes, garlic oil on the side)	33
Scamplamari (grilled organic prawns and baby calamari, spinach, potatoes, lemon and garlic oil).....	35

MEAT

Organic beef Burger (of local Murnau Werdenfelser beef with cheese, braised onions, bacon, sweet potatoe fries)	27
Wiener Schnitzel (breaded veal escalope, cranberry sauce, lemon and French fries)	32
Free range corn fed chicken breast (with grilled vegetables, rosemary potatoes and veal jus)	29
Beef fillet 200g (US Choice beef tenderloin, potatoe gratin, carrots and veal jus).....	48

CROATIAN SPECIALTIES

Pljeskavica (grilled minced beef and pork steak filled with feta*)	23
Cevapčići (grilled minced beef and pork rolls*)	20
Raznjici (grilled marinated pork neck skewers*)	21
Pola-Pola (grilled marinated pork neck skewers, minced beef and pork rolls*).....	21

*Croatian specialties with Djuvec rice, french fries, ajvar and onions.

We only use organic meat.

Food shared on an extra plate 3,-.

DESSERTS

Homemade chocolate soufflé (warm semi-liquid chocolate cake, Vanilla ice cream).....	14
Crème Brûlée (with raspberry sorbet and fresh berries)	10
American Cheesecake (raspberry sorbet, fresh berries).....	11
Pancakes with apricot jam (powdered sugar).....	9
Pancakes with chocolate (nuts, vanilla ice cream, powdered sugar)	12
Pancakes with hot raspberries (vanilla ice cream, powdered sugar)	12
Hot cheesecake or apple strudel (with Vanilla ice cream and whipped cream).....	11
Iced apricot (apricot ice cream dumplings, crumble, fresh berries)	10
Tartufo (to choose from: white chocolate, dark chocolate or pistachio)	9
Sorbet (to choose from: lemon, mango, raspberry, Strawberry).....	4
Lemon sorbet with Vodka	8
Scoop of Mövenpick ice cream (to choose from: Vanilla, Strawberry, Chocolate)	3
Affogato (double espresso with one scoop of Vanilla ice cream on the side)	8

BEVERAGE MENU

NON ALCOHOLIC DRINKS

Acqua Fiordilino Naturale or frizzante 0,75l	8
Table water "Seewasser" sparkling or still 0,75l.....	6
Table water "Seewasser" sparkling or still 0,2l	3
"Seewasser" bottles sparkling or still with cap 0,2l	12
"Seewasser" bottles sparkling or still with cap 0,5l	14
"Seewasser" bottles sparkling or still with cap 0,75l.....	15
Bottle of Mezzo-Mix 0,33l	5
Bottle of Coca Cola* 0,33l	5
Bottle of Coca Cola light* 0,33l	5
Bottle of Fanta* or Sprite* 0,33l	5
Bottle of Almdudler 0,33l	5
Monaco Bitter Lemon* 0,23l	5
Monaco Tonic* 0,23l	5
Monaco Ginger Ale* 0,23l	5
Iced Tea Lemon / Blueberry / Peach 0,33l	6
Red Bull 0,25l	6
FIRST8 Kombucha (mandarin rosemary / ginger lime).....	7

JUICES PURE

Apple 0,2l / 0,4l.....	5 / 6
Orange 0,2l / 0,4l	5 / 6
Currant 0,2l / 0,4l.....	5 / 6
Passion fruit 0,2l / 0,4l.....	5 / 6
Rhubarb 0,2l / 0,4l	5 / 6
Pineapple 0,2l / 0,4l	5 / 6

JUICES SPRITZER

Apple 0,2l / 0,4l.....	3 / 5
Orange 0,2l / 0,4l	3 / 5
Currant 0,2l / 0,4l.....	3 / 5
Passion fruit 0,2l / 0,4l.....	3 / 5
Rhubarb 0,2l / 0,4l	3 / 5
Pineapple 0,2l / 0,4l	3 / 5

BEERS

Augustiner Edelstoff 0,3l / 0,5l	4,5 / 5,5
Unertl Wheat beer 0,5l	6
Mixed beer drink* 0,5l	6
Light beer non alcoholic 0,5l	5,5
Unertl wheat beer non alcoholic 0,5l	6
Pils beer 0,33l	5
Warsteiner non alcoholic 0,33l	5

COFFEE AND HOT DRINKS

Cup of coffee	4
Cappuccino	5
Espresso	3
Espresso Macchiato	4
Double espresso	5
Latte Macchiato	5

TEA BIOTEAQUE CHIEMGAUER TEA MANUFACTURE IN A TEAPOT

Schwarzer Peter organic black tea Ceylon	6
Gfeida Maxi organic herbal tea local mixture	6
Guada Luggi organic mountain herbal tea	6
Fesche Fini organic Rooibos tea lemon-vanilla	6

SPARKLING WINE 0,1L

Prosecco	7
Pink Cuvee Terre Nardin Spumante Rosé	8
Champagner Blanc de Blancs Grand Cru Les Visions	14

WHITE WINE 0,2L

GERMANY

Pinot Gris Markus Schneider	10
Pinot Blanc Markus Schneider.....	10
Sauvignon Blanc Kaitui Markus Schneider	11

AUSTRIA

Ott Fass 4	14
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ITALY

Pinot Grigio	8
Lugana di Frati	11
Roero Arneis Cayega	11
Wine spritzer Pinot Grigio 0,2l / 0,5l	6 / 10

RED WINE 0,2L

GERMANY

Ursprung Schneider	11
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ITALY

Ca die Frati Ronchedone	12
Primitivo Salento Maseria Capoforte	10
Primitivo Sessantanni Vintage	14

SPAIN

Rioja Marques de Murrieta	15
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ROSE WINE 0,2L

ITALY

Rosa di Frati	11
Rose wine spritzer 0,2l / 0,5l	6 / 10

BOTTLE SHOCK 0,75L

Schneider Blanc de Blancs	2019	65
Dom Pérignon	2013	300
Conte della Vipera Antinori	2022.....	58
Gaja Ca Marcanda Vistamare.....	2022.....	85
Sessantanni Primitivo	2019.....	48
Bodega Chacra Treinta Y Dos.....	2017.....	105

All wines are also available in 0,1l.
Please ask for our wine list as we have approx. 300 more wines.

LEGEND

IDENTIFICATION OF ADDITIVES

*preservatives, *flavor enhancer, *antioxidants, *dye,
*phosphate, *sweetener, *caffeinated, *contains quinine,
*blackened, *contains source of phenylalanine

ALLERGENS

We point out that our dishes can contain the following allergens:

Gluten, crustaceans, eggs, fish, nuts, peanuts, soy, milk products, celery,
mustard, sesame, sulfur dioxide, sulfate, lupins and molluscs

When ordering a dish we assume you have no allergic reaction on certain foods.

If you have any allergy on certain foods, please let one of our service
workers know about it. Thank you.

OPENING TIMES

Tuesday – Friday

18.00 – 22.00

warm kitchen 18.00 – 20.30

Saturday

12.00 – 15.00 and 18.00 – 22.00

warm kitchen 12.00 – 14.30 and 18.00 – 20.30

Sunday

12.00 – 15.00 and 17.00 – 21.00

warm kitchen 12.00 – 14.30 and 17.00 – 19.30

Please reserve:

www.seerestaurant-stalban.de

Business owner:

Pavic Restaurantbetrieb GmbH

Seeweg Süd 85

86911 Diessen am Ammersee

Alle prices in Euro including vat