



SEE RESTAURANT
ST. ALBAN

MENU CARD

ST. MORITZ
ST. TROPEZ
ST. ALBAN

FOOD MENU

OYSTER SPECIAL

3 Oyster + 1 Glass of Champaign + 1 fresh baked wood-fired pizza bread38

APÉRITIF

Pink Cuvée 0,1l	8
Champaign Drappier 0,1l	14
Aperol Spritz, Hugo	11
Sarti Spritz.....	11
Lillet Wild Berry	11
Pink Gin Tonic	13
Limoncello Spritz.....	12

APÉRITIF NON ALCOHOLIC

FIRST8 Kombucha (Pink Grapefruit or ginger Lime).....	8
Crodino Spritz	9
Hugo	10
Gin Tonic	12

STARTERS

Prunier Oscietre Caviar France (30g / 50g)	75 / 125
Oysters Gillardeau NO. 2 (pro Stück)	7
Vitello Tonnato (Sliced veal with tuna sauce and fried caper berries)	20
Bruschetta (topped with a mix of freshly chopped tomatoes, olive oil, basil, black pepper, parmesan cheese)	9
Hash Brown Fries (with fresh Italian truffle, freshly grated parmesan cheese and truffled mayonnaise on the side).....	18
Grilled red peppers (filled with feta arugula, Kalamata olives)	17
2 baked breaded goat cheese patties (sesame seeds, arugula, cranberry sauce).....	17
Burrata (creamy mozzarella, Prosciutto di San Daniele, arugula, basil, cherry tomatoes)	21
Seafood salad (Mixed seafood, red peppers, tomatoes, celery stalks, organic garlic, onions).....	21
Tuna Tataki grilled Center Cut 100g (Sesame, wakame seaweed salad, soy sauce, wasabi mayonnaise).....	22
Tuna tartare super sashimi (Fried rice paper, pink ginger, wasabi mayonnaise)	22

Food shared on an extra plate 3,-. small portion 2,- deduction. take away box 1,-

SALADS

Mixed salad (mixed greens, tomatoes, cucumbers, onions, lettuce seeds)	11
Mixed salad (as a small side salad)	9
Mediterranean Salad (mixed greens, tomatoes, cucumbers, feta, Kalamata olives, onions)	21
Salad platter with chicken (mixed salad, grilled free range corn fed chicken breast)	28
Salad platter with wild caught giant prawns (mixed salad, grilled wild caught giant prawns)	39

EXTRA

Fresh baked wood-fired pizza bread (with organic garlic and oregano).....	8
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GRILLED FISH

St. Alban fine fish soup bouillabaisse (fine fish fillets, sauce rouille, baguette)	38
Fish plate (seabream fillet, sea bass fillet, wild caught giant prawn, served with spinach, boiled potatoes and champagne lemon sauce)	42
Fresh Atlantic sole 400g (served with parsley potatoes, small mixed salad and lemon).....	52
Fresh seabream from Croatia (served with slightly mashed spinach potatoes, lemon and garlic oil)	35
Fresh hiddenfjord salmon fillet (served with rosemary potatoes, grilled vegetables and lemon)	37
Tuna fillet Sashimi AAA Quality Center-Cut 180g (with mixed salad and soy sauce).....	44
Grilled wild caught king prawns (with buttered white rice and sauce tartar)	41
Grilled baby calamari (with buttered white rice).....	34
Scamplamari (grilled wild caught king prawns and baby calamari with slightly mashed spinach potatoes, garlic oil and lemon).....	37

MEAT

Beef Burger (of the Dan Morgan Ranch organic beef, organic mountain cheese, braised onions, organic bacon, lettuce, tomatoes, homemade burger sauce and sweet potatoe fries).....	28
Wiener Schnitzel 180g (breaded veal loin, French fries, cranberry sauce and lemon).....	36
Free range corn fed chicken breast (with rosemary potatoes, grilled vegetables and veal jus)	29
Beef fillet 200g (beef tenderloin, rosemary potatoes, grilled vegetables and veal jus).....	54
Sliced beef fillet 160g (with fresh truffle, sliced beef, arugula, cherry tomatoes, Parmesan cheese)	46

CROATIAN SPECIALTIES

Cevapcici (grilled organic minced beef and pork rolls *)	22
Raznjici (grilled organic marinated pork neck skewers*)	23
Pola-Pola (grilled organic marinated pork neck skewers, organic minced beef and pork rolls*).....	23

*Croatian specialties organic meat with Djuvec rice, French fries, ajvar and onions.
Food shared on an extra plate 3,-. small portion 2,- deduction. take away box 1,-

PASTA & VEGGIE

Spaghetti Aglio & Olio (organic garlic, olive oil, hot pepper)	17
Spaghetti Calamari (grilled calamaris, organic garlic, olive oil).....	32
Spaghetti Prawns (grilled wild caught giant prawns, organic garlic, olive oil)	38
Truffled Linguine pasta (fresh Italian truffle, truffle pesto, arugula, parmesan cheese).....	34
Veggie-Burger Beyond Meat (organic mountain cheese, braised onions, lettuce, tomatoes, sweet potatoe fries)	27

PIZZA FROM OUR WOOD-FIRED OVEN

Margherita (basil)	16
Funghi (mushrooms)	17
Salami (Milanese salami).....	18
Prosciutto (master butcher's ham).....	18
Regina (master butcher's ham, mushrooms)	19
Verdure (zucchini, eggplants, mixed peppers, mushrooms, onions)	19
Hawaii (master butcher's ham, pineapple).....	19
Sarda (anchovies, olives).....	20
Capricciosa (master butcher's ham, mushrooms, artishokes)	20
Vulcano (spicy salami, hot chili peppers)	20
Quattro Stagioni (master butcher's ham, mushrooms, pepperonies, artishokes)	21
Tuna (tuna, onions).....	21
Parma-Rucola (prosciutto italiano ham, arugula, Parmesan cheese).....	23
Lachs (grilled hiddenfjord salmon fillet, arugula)	24
St. Alban (grilled wild caught giant prawns and calamari).....	25
Truffle (fresh black truffle, truffle oil, buffalo mozzarella).....	27

DESSERTS

Homemade chocolate lava cake (warm semi-liquid chocolate cake, Vanilla ice cream)	15
Creme Brulée (with raspberry sorbet and fresh berries)	12
Homemade tiramisu (egg free)	10
Homemade French Crepes (with apricot jam, icing sugar)	9
Homemade French Crepes (with chocolate sauce, nuts, Vanilla ice cream, icing 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 (white chocolate, dark chocolate or pistachio).....	9
Sorbet (lemon, raspberry or mango).....	4
Lemon sorbet (with Yuzu Sake)	9
Scoop of Mövenpick ice cream (Vanilla, Strawberry or Chocolate)	3
Affogato (double espresso with 1 scoop of vanilla ice cream on the side).....	8

Pizza with San Marzano tomatoe sauce and Mozzarella Fior di Latte
Food shared on an extra plate 3,-. small portion 2,- deduction. take away box 1,-

GETRÄNKE KARTE

WATER

Bottle of Acqua Fiordilino Naturale or frizzante 0,75l	9
Bottle of Acqua Fiordilino Naturale or frizzante 0,25l	4
Table water "Seewasser" sparkling or still 0,75l	6

NON ALCOHOLIC DRINKS

Bottle of Paulaner Spezi* 0,33l	5
Bottle of Afri Cola* 0,33l	5
Bottle of Afri Cola Zero* 0,33l	5
Bottle of Paulaner lemonade orange* or lemon* 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 (pink grapefruit or ginger lime)	8

MERK 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

MERK 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

BEER

Draft beer Chiemseer Hell 0,3l / 0,5l	4,5 / 6
Wheat beer Paulaner 0,5l	6,5
Mixed beer drink* 0,5l	6
Light beer non alcoholic Hacker 0,5l	6
Wheat beer non alcoholic Paulaner 0,5l	6,5
Pils beer Heineken 0,33l.....	5
Mixed beer non alcoholic naturally cloudy Hacker Pschorr 0,5l	6

COFFEE & HOT DRINKS

Cup of coffee	5
Cappuccino	6
Espresso	4
Espresso Macchiato	5
Double espresso	7
Latte Macchiato	6

TEE BIOTEAQUE CHIEMGAUER TEA MANUFACTURE SERVED IN A TEAPOT

Schwarzer Beni 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
Scheene Leni organic fruit tea forest fruit raspberry	6
Frische Resi organic green tea lime-ginger	6

DESSERT WINES

White dessert wine Franz Haas Moscato 5cl.....	9
Grahams 10 year old Tawny port, Portugal 5cl	9
Quinta do Tedo Vintage 2000, Portugal 5cl.....	12

SPARKLING WINE 0,1L

Prosecco Gold cuvee Borgo Molino white	7
Prosecco Pink Cuvee Borgo Molino rosé	8
Champaign Blanc de Blancs Horizon Pascal Doquet.....	14

WHITE WINE 0,2L

GERMANY

Pinot Gris Markus Schneider	11
Pinot Blanc Markus Schneider	11
Sauvignon Blanc Kaitui Markus Schneider	12

CROATIA

Coronica, Malvazija, Istria	13
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AUSTRIA

Ott, Fass 4, Veltliner, Wagram	14
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ITALY

Pinot Grigio	9
Lugana Ca dei Frati	13
Roero Arneis Cayega	13
Wine spritzer Pinot Grigio 0,2l / 0,5l	7 / 12

RED WINE 0,2L

CROATIA

Saints Hills Black Dalmatian, Plavac Mali, Dalmatia	13
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ITALY

Ca dei Frati Ronchedone	14
Primitivo Salento Maseria Capoforte	12
Primitivo Sessantanni Vintage	15

SPAIN

Rioja Marques de Murrieta	15
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ROSE WINE 0,2L

ITALY

Rosa di Frati	13
Rose wine spritzer 0,2l / 0,5l	7 / 12

BOTTLE SHOCK 0,75L

Schneider Blanc de Blancs	2019	65
Dom Pérignon	2013	330
Conte della Vipera Antinori	2023	58
Gaja Ca Marcanda Vistamare	2022	95
Sessantanni Primitivo	2019	56
Bodega Chacra Treinta Y Dos	2017	140

All wines are also available 0,1l.
Please ask for our wine list as we have approx. 350 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

18.00 – 22.00 Uhr

warm kitchen 18.00 – 20.30 Uhr

Wednesday – Saturday

12.00 – 15.00 Uhr und 18.00 – 22.00 Uhr

warm kitchen 12.00 – 14.30 Uhr und 18.00 – 20.30 Uhr

Sunday

12.00 – 15.00 Uhr und 17.00 – 21.00 Uhr

warm kitchen 12.00 – 14.30 Uhr und 17.00 – 19.30 Uhr

Please reserve:

www.seerestaurant-stalban.de

Business owner:

Pavic Restaurantbetrieb GmbH

Seeweg Süd 85

86911 Diessen am Ammersee

All prices in Euro including vat

Tip is not included