



SEE  RESTAURANT
ST. ALBAN

MENU CARD

ST. MORITZ
ST. TROPEZ
ST. ALBAN

FOOD MENU

APÉRITIF

Pink Cuvée 0,1l	8
Champagner Blanc de Blancs 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 oder Ingwer Limette).....	8
Crodino Spritz	9
Hugo	10
Gin Tonic	12

BUSINESS LUNCH 12:00 - 14:00 UHR

Wednesday through Friday (we serve an espresso with every meal)

Wednesday

Organic turkey cutlet (with a choice of fries or salad).....	18
Caesar Salat (with corn-fed chicken breast)	18

Thursday

Seafoodpasta „St. Alban“	18
Plijeskavica (Homemade meat patty stuffed with Corsican sheep's cheese and Djuvecres).....	18

Friday

Linguine	18
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We use only organic meat.

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

STARTERS

Prunier Oscietre Kaviar Frankreich (30g / 50g).....	75 / 125
Vitello Tonnato (with veal loin, tuna cream, fried caper berries)	20
Bruschetta (with tomato, basil, organic garlic, Grana Padano)	9
Hash Brown Fries (with fresh Italian truffles, truffle mayonnaise, Grana Padano)	18
Roasted Bell Peppers (filled with sheep's cheese, arugula, Kalamata olives)	17
Two baked goat cheese rounds (with sesame seeds, arugula, cranberries).....	17
Burrata (with arugula, basil, cherry tomatoes, pine nuts).....	17
Seafood Salad (with seafood, bell peppers, tomatoes, celery, organic garlic, onions).....	21
Tuna Tataki grilled Center-Cut 100g (with sesame, wakame seaweed salad, soy sauce, wasabi mayonnaise).....	22
Super Sashimi Tuna Tartare (with deep-fried rice paper, pink ginger, wasabi mayonnaise).....	22

SALADS

Mixed Salad (lettuce, tomatoes, cucumbers, onion, salad seeds)	11
Mixed Salad (as a small side salad).....	9
Mediterranean Salad (lettuce, Corsican sheep's milk cheese, tomatoes, cucumbers, Kalamata olives, onions)	21
Caesar Salad with Free-Range Corn-Fed Chicken Breast (romaine lettuce, Grana Padano)	28
Caesar Salad with Wild-Caught Jumbo Shrimp (romaine lettuce, Grana Padano)	37

PASTA & VEGGIE

Seafood Pasta "St. Alban" (with spaghetti, seafood, calamari, wild-caught shrimp, and tomato sauce)	34
Truffle Linguine (with fresh Italian truffles, truffle pesto, arugula, and Grana Padano)	34
Veggie-Burger Beyond Meat (with organic mountain cheese, braised onions, lettuce, tomato, sweet potato fries)...	27

FISH

St. Alban Fine Fish Bouillabaisse (fine fish fillets, rouille sauce, baguette).....	38
Fish Platter (2 assorted fish fillets depending on the day's catch, spinach, potatoes, champagne-lemon sauce)	42
Fresh Hiddenfjord Salmon Fillet (rosemary potatoes, grilled vegetables, lemon)	37
AAA-Grade Center-Cut Tuna Fillet Sashimi 180g (with assorted salad, soy sauce).....	44
Scamplamari (with wild-caught jumbo shrimp, baby calamari, spinach potatoes, garlic olive oil, and lemon)	37

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MEAT

German Wagyu Burger (beef, organic mountain cheese, braised onions, organic bacon, sweet potato fries)	28
Viennese veal schnitzel 180g (with breaded veal loin, fries, cranberries, lemon)	36
Free-range corn-fed chicken breast (with rosemary potatoes, grilled vegetables, veal jus)	29
Beef tenderloin 200g (with rosemary potatoes, grilled vegetables, veal jus)	54
Beef Tenderloin Tagliata 160g (with fresh truffles, arugula, cherry tomatoes, and Grana Padano).....	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

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

*Croatian specialties organic meat with Djuvec rice, French fries, ajvar and onions.

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DRINKS MENU

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

We only use fresh organic milk 3,8%.

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