



CAFE
LUITPOLD

MENU

A pleasure every day

STARTERS - SALADS - SOUPS

Celery red beet soup with goat cheese praline € 7,60

Consommé of organic chicken with poached quail egg € 7,90

Spinach salad with dressing, pomelo and caramelized grapefruit € 10,40

Roast beef, with roasted potatoes and gravy remoulade € 15,60

Homemade salmon with dill honey and mustard sauce on potato and zucchini rösti € 16,90

Ceviche from the label Rouge salmon with avocado, cucumber and cream cheese € 15,90

Caesar salad with baby Romana, croutons and Parmesan € 14,00

Optionally with shrimp € 17,00

Optionally with calf strips € 19,00

Superfood salad with pomegranate vinaigrette, spinach, avocado, amaranth, pear slices blueberries, chia seeds, hazelnuts, pistachios, quinoa and cranberries € 16,90

Optionally with roasted beef fillet stripes € 23,90

LUITPOLD CLASSICS AND SMALL DELICACIES

Luitpolds B.L.T. Sandwich of grilled potato bread, with tomato, bacon and iceberg lettuce € 12,90

Penne with baby spinach, dried tomatoes, ricotta and roasted walnuts € 13,90

Papas arrugadas small potatoes with salt crust with green and red pepper dip € 13,90

FISH DISHES

Roasted red mullet fillets with cucumbers in mustard cream, carrot puree and Pernod foam € 22,00

Glazed cod fillet with miso, black rice, red chard and aioli € 26,00

MEAT DISHES

Iberico fillet fried with goose liver pate, black truffle, Celery-vanilla puree, Jus and old balsamic € 33,00

Wiener veal schnitzel with roast potatoes, cold-stirred cranberries and a small salad variety € 22,80

Roasted veal fillet (about 160g) with potato pies, salsify ravioli, buttermilk and parsley oil € 29,00
with foie gras € 36,00

DESSERT

Luitpold „Surprise“ with Champagne soup and imploding chocolate sphere
Let yourself be surprised! € 10,80

Warm plum poppy seed crumble with vanilla ice cream € 7,80

Café Gourmand: 1 espresso, 1 praline and 1 mini strawberry tartelette € 4,90

SIDE ORDER ■

Small mixed salad € 4,90

Salsify ragout € 4,80

Potatoe-zucchini-rösti € 4,90

foie gras € 6,90

Celery puree and vanilla € 4,60

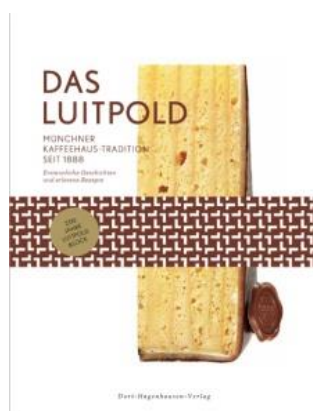
fried potatoes € 4,80

LUITPOLD TAPAS

Enjoy the creative dishes in our new evening menu.

Daily at 6.00 pm.

LET YOURSELF BE SURPRISED AND TEMPTED
BY OUR TAPAS 3 COURSE MENU FOR 2 | € 39,00



The Luitpold - the book about the whole history since 1888!

For modifications of supplements we need to apply a surcharge of € 1,60.

CAKE SPECIALTIES

*You can find an even greater range of cakes at our cake counter.
Get inspired by our sweet delicacies.*

FRENCH DESSERT CAKE

Dôme au chocolat € 5,90
Caped with a chocolate cherry

Élysée Törtchen € 5,90
Mousse served in three ways

Sacher slice € 4,30

Cherry roulade € 4,30

Baiser cake € 5,20

Café de Paris € 5,90
several fine crispy dough layers

...and many other sweet deliciousness

Tarte with mixed fruits € 5,50

Othello € 4,30

CAKES

Luitpold cake € 4,80
Our classic house cake!
Thin bisquit layers filled with Riesling wine mousse
Finished with marzipan
and coated with darh chocolate.

Prinzregenten cake € 4,60

Sacher cake € 4,60

Apricot cake € 4,30

Cheesecake € 4,30

Engadin apple pie € 4,30

Truffle cake € 4,60

Pariian almond cake € 4,60

STRUDEL

Apple strudel

with homemade vanilla sauce € 6,90

PASTRY

Pariser Kipferl € 2,60

Brioche € 2,60

Danish pastry € 2,90

Croissant baked with ham € 3,20

MINERAL WATER & SOFT DRINKS

Table water	0,3l € 2,20	Coca Cola ^{1,2,3} / diet ^{1,2,3,4}	0,2l € 3,70
Petrusquelle sparkling	0,25l € 3,20	Sprite ^{1,2,3}	0,2l € 3,70
Petrusquelle sparkling	0,5l € 6,00	Orangina ^{1,3}	0,2l € 3,70
Petrusquelle non-sparkling	0,25l € 3,30	Spezi ^{1,2,3}	0,3l € 3,90
Petrusquelle non-sparkling	0,5l € 6,60	Schweppes (Tonic ^{2,3} , Bitter Lemon ^{2,3} , Ginger Ale ^{1,2,3})	0,2l € 4,30

1= with dye | 2= with caffeine / with quinine |
3= conserved | 4= with sweetener

JUICES

Apple unfiltred	0,3l € 4,30
Pear	0,3l € 4,30
Grapefruit	0,3l € 4,30
Black current	0,3l € 4,30
Cherry	0,3l € 4,30
Mango	0,3l € 4,30
Passion fruit	0,3l € 4,30
Orange	0,3l € 4,30
Rhubarb	0,3l € 4,30
Tomato	0,3l € 4,30

JUICE SPRITZERS

Apple unfiltred	0,3l € 4,10
Pear	0,3l € 4,10
Grapefruit	0,3l € 4,10
Blck current	0,3l € 4,10
Cherry	0,3l € 4,10
Mango	0,3l € 4,10
Passion fruit	0,3l € 4,10
Orange	0,3l € 4,10
Rhubarb	0,3l € 4,10

FRESHLY SQUEEZED JUICES

Orange	0,3l € 5,60	Carrot	0,3l € 5,60
With pineapple & banana	0,3l € 5,90	With apple	0,3l € 5,90
With apple & ginger	0,3l € 5,90	With pineapple	0,3l € 5,90
		With orange	0,3l € 5,90
		With apple & ginger	0,3l € 5,90

KÖNIG LUDWIG BEERS

Kaltenberg Schlosskeller lager, unfiltred 0,5l | € 4,50

Kaltenberg lager with lemon lemonade 0,5l | € 4,50

König Ludwig dark beer 0,5l | € 4,50

Warsteiner non-alcoholic 0,5l | € 4,50

Münz Pilsener 0,3l | € 4,00

König Ludwig wheat beer 0,5l | € 4,70

König Ludwig wheat beer dark 0,5l | € 4,70

König Ludwig wheat beer light 0,5l | € 4,70

König Ludwig wheat beer non-alcoholic 0,5l | € 4,70

König Ludwig wheat beer with lemon lemonade 0,5l | € 4,70



COFFEE

Cup of filter coffee € 3,40

Pot of filter coffee € 5,40

Café crema € 3,80

Espresso € 2,60

Espresso macchiato € 2,90

Espresso doppio € 3,80

Espresso doppio macchiato € 3,90

Chocolate chili espresso € 4,20

Matcha Latte € 5,20

Milk with matcha shot (green tea powder)

Cappuccino € 3,90

Cappuccino „Grande“ € 4,60

Latte Macchiato € 4,60

Baileys Coffee € 5,90

Baileys Latte € 5,90

Irish Coffee (coffee / Irish whiskey) € 7,40

Glas of hot water

with freshly squeezed lime juice € 3,50

Golden Latte € 5,20

Curcuma, cinnamon, ginger, coconut oil and almond milk

We will gladly prepare our coffee specialities decaffeinated, with lactose free-milk or soy milk.

We use fresh organic milk from the Berchtesgadener Land.

EILLES TEA SPECIALITIES

Darjeeling royal second flash

Assam special - Broken leaf

Earl Grey - Ceylon-Darjeeling blend

Camomile

China Jasmin Souchong - green tea

Peppermint tea

Green China tea

Relax-Ayurvital, herbal blend

South African rooibos Vanilla flavoured

Peach Garden

All teas will be served in a pot. You can select milk or freshly squeezed lemon juice € 5,90

Pot of boiled water € 1,50

COCOLATE & MILK

Luitpold chocolate € 4,90

Made to a traditional recipe from 1962

Traditional Valrhona Chocolate € 5,90

Exclusive cacao blend with 40% cacao content

Salted Caramel Kiss € 5,90

Valrhona whole-milk chocolate with 36% cacao content and caramel- and salt flavour

Hot ears € 6,90

Luitpold chocolate with rum

Pot of Luitpold chocolate € 6,90

Made to a traditional recipe from 1962

Valrhona White Lady € 5,90

White chocolate with 35% cacao content

Baileys hot chocolate € 6,90

Glas of milk hot / cold € 3,20

With honey € 4,00

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