

**THE GRILL
AT KÜNSTLERHAUS**



THE GRILL

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On the first floor of the „Künstlerhaus“ you will get the experience of an ambitious kitchen combined with an unique atmosphere. Our chef de cuisine Max Lechner will indulge you with grilled specialties of meat, fish and crustaceans - his top priority is the origin, seasonality and sustainability of these products.

With pleasure you can create your own special menu. Suiting to your taste you can choose the kind of meat, the side dishes and sauces from our seasonal changing menu card. All side orders will be served in small pans and copper saucepans - so it is eminently suitable for sharing.

The Grill is cool without the appeal of aseptic and noble without being constrained. The modern interior design creates a contrast to the traditional „Künstlerhaus“.

Through the long window front you will get a fabulous view above the „Lenbachplatz“ and this imparts a touch of metropolitan flair. The 130 inside seats will be completed with the 100 outside seats of our gorgeous, urban rooftop terrace above the inner yard in springtime. Surrounded by protected historical buildings you will get a memorable summer´s eve while enjoying pure flavors.

MENU PROPOSALS

MENU “BLACK ANGUS STRIPLOIN”

Ceasar Salad „ Grill Style“

Parmesancrisp / Master Cut beef Bacon

Black Angus Striploin, USA

5 weeks matured on the bone, Intensive flavor

Side Dishes

French Fries / Artichoke „Barrigoule“

Pimentos de Padron, Fleur de Sel

Sauces

Chimichurri / Homemade BBQ

Homemade Sorbets

€ 54

Alternatively we offer you our „Catch of the day“ instead of the meat in the main course.

MENU PROPOSALS

MENU "CHAROLAIS"

Beef Tatar out of the filet

Shallotsremoulade /Master Cut beef Bacon /
roasted malt bread

Charolais Filet, France
very tender, no fat

Side dishes

French Fries / organic mashed potatoes /
Artichoke "Barrigoule"

Sauces

Bérnaise / Homemade BBQ

Chocolate Fondant
THE GRILL Style

€ 58

MENU "BLACK ANGUS FILET"

Yellow Fin Tuna

smoked / avocado / botarga / sesame / mango

Black Angus Filet, USA
*Corn feed / distinct marbleization /
deep, harmonic taste*

Side dishes

sweet potato fries & herb dip /
organic mashed potatoes / Artichoke „Barrigoule“

Sauces

Bourbon pepper sauce /Chimichurri

Coconut Dôme
exotic fruits / passion fruit sorbet

€ 69

Alternatively we offer you our „**Catch of the day**“ instead of the meat in the main course.

WINE PROPOSALS

White wine

Grauburgunder, Pfandturm, Dr. Köhler
Rhinehessen, Germany 0,75 l 25,0

Grüner Veltliner Ried Strassertal, Johan Topf
Kamptal, Austria 0,75 l 26,5

Cutizzi Greco die Tufo, Feudi San Gregorio,
Campania, Italy 0,75 l 34,0

Red wine

Red wine winery Graf Neipperg ,
Württemberg, Germany 0,75 l 24,0

Cuvée Carnuntum, Markowitsch,
Carnuntum, Austria 0,75 l 29,5

Tempranillo, Dehesa la Granja, Fernández,
Castilla y León, Spain 0,75 l 32,0

BEVERAGE ARRANGEMENT



Beverage Arrangement THE GRILL

- * Menu matching wine selection
- * Selection of beer
- Non alcoholic beverages
- * Coffee and tea specialities

Price: 11,00 € / Person / Hour

EXKLUSIV BOOKING

Rent your own restaurant: Book THE GRILL exclusively and be host at your own designed evening event.
Create your stay at THE GRILL based on your wishes and desires - starting with the decoration up to the exactly procedure of the party.

The minimum sale for food and beverages at the restaurant THE GRILL for private bookings amounts to:

Monday - Wednesday	15.000,00 €
Thursday - Saturday	20.000,00 €

Capacities

130 seats at the restaurant

100 seats at the terrace

Standing reception at the restaurant: up to 180 persons

Standing reception at the terrace: up to 150 persons

DJ & Technology

Our restaurant is equipped with an inbuilt sound system and a desk for the DJ.

With pleasure we will organize one of our house DJ's



FAQs

Payment

The total amount will be payed cash or by credit card on site. Business clients can pay by bank transfer after invoice.
The costumer will voluntary pay a service charge, which is 8 % of the total amount.
All prices are included the value added tax (VAT).

Terms of cancellation

By cancellation 4 weeks up to 7 days before the event, 20 % of the agreed sales volume will be charged.
By cancellation up to 3 days before the event, 50 % of the agreed sales volume will be charged.
By cancellation within 3 days before the event, 100 % of the agreed sales volume will be charged.

Booking & Information

With pleasure we will assist you with the menu selection and the planning of your evening event.
For any questions or requests, please do not hesitate to contact us:

Management

Tel: + (0)89-4520595-15

E-Mail: info@the-grill-munich.de