

DO & CO
&

Bistro
MÜNCHEN

**SALADS & COLD
STARTERS**

BABY SPINACH SALAD WITH HOISIN EGGPLANT <small>Aa F K L 1 2 4</small>	14,00
DO & CO'S SUPERGREEN SALAD <small>C F G J L</small> avocado / edamame / cucumber-wasabi dressing	14,00
add on: grilled chicken breast	+ 7,50
beef tagliata	+ 10,50
MEDITERRANEAN TUNA SASHIMI ^o mango / basil oil / jalapeno	19,00
SALMON CARPACCIO CLAUDIO <small>C D G J L</small> sour cream mustard dressing / lemon pepper / red onion	17,00
TATAKI FROM DRY AGED RIB EYE <small>Aa C F G L</small> truffle mayo / green asparagus	19,00
BURRATA ON GAZPACHO <small>Aa G L</small>	15,50
HUMMUS & CRISPY AVOCADO <small>Aa C G Hg K</small> pomegranate / feta / pistachio / olive oil	13,50
JAMON IBERICO 5 JOTAS & MANCHEGO	19,00

**FROM THE PAN
AND OFF THE GRILL**

POPCORN SHRIMPS <small>Aa B C F K L 1 4</small> spicy chili mayo / green salad truffle vinaigrette	23,00
FRIED BABYCALAMARI <small>Aa C G N</small> lemon aioli	21,00
GAMBAS AL AJILLO <small>Aa B</small> olive oil / garlic / focaccia	23,00
GRILLED ATLANTIC TUNA STEAK <small>Aa D L</small> gazpacho relish	26,50
WILD SALMON <small>D G I J L 6</small> rosemary potatoes / beans / tomatoes black olives / beurre blanc	24,50
GRILLED DRY AGED RIB EYE ^L chimichurri	24,50
„KÖFTE“ ON FLATBREAD <small>Aa G K</small> Turkish meatballs / mint yoghurt	19,00



VEGETARIAN

GRILLED BROCCOLINI ^{G Ha L} spicy chutney / roasted almonds / pecorino	13,50
OVEN-BRAISED BABY CARROTS ^{Aa Ab Ac G L 6} honey-balsamic glaze / lemon-labneh / coriander	13,50
SHAKSHUKA & POACHED EGGS ^C oriental melanzani tomato ragout	14,50
GRILLED CAULIFLOWER STEAK ^{G Ha L} pea cream / caramelized figs	14,50
PIMIENTOS DE PADRON	12,00
CHEESE BÖREK (6 PCS) ^{Aa C G} baked puff pastry rolls with feta cheese	12,00

SOUPS

WEST COAST SOUP ST. MICHEL ^{B D G I L N} our own bouillabaisse	17,50
COCONUT-SWEET POTATO SOUP ^{F K L}	9,00

SIDES

FRENCH FRIES	6,50
SWEET POTATO FRIES with truffled Parmesan ^C	7,50
TRUFFLE MOUSSELINE ^G	8,50

LOBSTER & FRIES

freshly grilled
with french fries and sauce béarnaise
^{B | C | G | J | L}

½ LOBSTER	approx. 250 g	29,00
	approx. 400 g	39,00
WHOLE LOBSTER	approx. 500 g (1 pers)	58,00
	approx. 800 g (1 pers)	78,00

freshly flown in from maine / canada

HOMEMADE PASTA

MEZZELUNE WITH TRUFFLE SAUCE ^{Aa C G}	23,00
PAPPARDELLE WITH PRAWNS & LOBSTER BISQUE ^{Aa B D G I L N}	23,00
CAPPELACCI WITH BURRATA ^{Aa C G} slow-cooked tomato sauce	19,00

DO & CO SPECIAL

WIENER SCHNITZEL
^{Aa | C | G | I | L}

28,00

3 small or 1 original sized wiener schnitzel served
with potato and cucumber salad ^{G | J | I | L}

SIDES

BRUSSELS SPROUTS WITH CRISPY JAMON ^{2 3}	7,50
MEDITERRANEAN VEGETABLES ^L	6,50
CORN with chervil parmesan butter ^{C F G K}	6,50



HOMEMADE FOCACCIA

freshly baked in our bakery with tomatoes,
fresh rosemary, olive oil and sea salt

^{Aa}
5,50

DESSERTS

CREMA CATALANA ^G	9,50
DO & CO'S MOUSSE AU CHOCOLAT ^{C F G K} fresh strawberries	10,50
COCONUT SURPRISE ^{Aa C G K}	12,00
DUMPLING OF THE SEASON ^{Aa B C G H} served with buttered crumbs	11,00
ROBATA PINEAPPLE & CARAMELIZED FIGS ^{G L} limesorbet	12,00
FRESH BERRIES & VANILLA ICE CREAM ^{C G Ha}	11,00

For information regarding allergens present in the meals, please contact the service staff.



