

The logo for Tivoli Restaurant & Club features a stylized 'T' in a dark blue-grey color with a light tan 'T' inside it. To the right of the 'T' are the letters 'i', 'v', 'o', 'l', 'i' in a light tan serif font. Below this, the words 'Restaurant & Club' are written in a dark grey serif font.

Tivoli
Restaurant & Club

menus

menu 1

cream of watercress
deep-fried veal sweet breads

pork fillet tips
in cream cheese sauce
with carrots and spinach spaetzle

26,50

our sommelier recommends
berchers spätburgunder
pinot noir
bercher burkheim
baden, germany
0,2 ltr – 11,00

menu 2

beef carpaccio
marinated rocket salad,
parmesan cheese

grilled cod fillet
fiddle head fern, sunchoke puree
and chorizo marmalade

valrhona chocolate mousse
with almond brittle and raspberries

45,00

our sommelier recommends
laroche chablis
chardonnay aoc
domaine laroche
burgundy, france
0,2 ltr – 12,00

starters

pan-fried scallops vanilla scented shallots, affila cress, beet root sorbet	16,50
bruschetta selection tomatoes and spring leeks, prawns and fennel, parma ham and green asparagus	14,50
beef carpaccio marinated rocket salad, parmesan cheese	14,00
buffalo mozzarella fried date tomatoes and basil	13,50
leaf lettuce with chicken breast tomato shallot dressing, sprout, croûtons	13,00

soups

cream of watercress with deep-fried veal sweet breads	8,50
beef consommé pancake stripes and chives	7,50
tomato soup prawns and basil oil	7,00

pasta dishes

rigatoni	18,50
with veal stripes and fava beans, trumpet mushrooms and crème fraîche foam	
fettuccine	14,50
salmon, mange-touts and lime	
orecchiette	12,50
black beans, chili, basil and tomato sauce	
penne	11,50
cherry tomatoes, rocket salad and pecorino cheese	
– add pan-fried chicken breast stripes –	14,50

vegetarian dishes

yellow thai-curry	13,00
carrots, courgette, spring onion, baby peas and sprouts, coconut fragrant rice	
open lasagna gratinated with goat's cheese	13,50
kohlrabi, carrots, green asparagus	

main dishes

steamed alaskan king salmon vegetable, matcha tea and rice noodles	26,50
grilled cod fillet fiddle head fern, sunchoke puree, chorizo marmalade	25,50
pan-fried trout fillets baby spinach dumplings and mashed potatoes, quails egg	20,50
irish beef fillet (220 g) with chilli relish, homemade steak potatoes, leaf lettuce	39,00
irish beef entrecôte (240 g) courgette and tomatoes, bacon potatoes and herb butter	29,00
“wiener schnitzel” –breaded escalope of veal roast potatoes, cranberries, seasonal salad leaves	22,50
pork fillet tips in cream cheese sauce with carrots and spinach spaetzle	19,50
pan-fried corn chicken breast mousse of aubergines, peppers, basmati rice	18,50

bavarian specialities

grilled pork sausage bacon sauerkraut, pan-fried potatoes	13,00
„leberkäse“ – bavarian meat loaf potato cucumber salad, fried egg	11,50
bavarian „brotzeit“ „obazda“ (creamy mixture of camembert, onion, cream and sweet paprika), potato chives curd, brown bread, pretzel	7,00
original munich „weißwürste“ veal sausages, pretzel, sweet mustard	8,50

hilton classics

caesar salad romaine salad, parmesan cheese, croûtons, caesar dressing	13,00
– with chicken breast stripes	15,00
– with garlic-herb scampi	16,50
clubsandwich chicken breast, bacon, sandwich bread, lettuce, fried egg, chips, dips	16,50
hilton burger minced beef, sesame bun, lettuce, tomatoes, onion rings, chips, dips – add crispy bacon and/or melted cheese –	16,50

dessert

valrhona chocolate mousse with almond brittle and raspberries	10,50
yogurt and buttermilk terrine coated in pyramid cake strawberries, blueberry sorbet	10,00
american cheesecake berry ragoût	9,50
fresh fruit salad lemon grass and crème brûlée ice-cream	8,50
munich apple strudel vanilla ice-cream, apple ragoût	8,00
picandou goat's cream cheese with fig mustard	6,00
grana padano with 13 years aged balsamic vinegar	6,00