



Breakfast Buffet

Enjoy a generous buffet featuring freshly baked breads, pastries, local cheeses, charcuterie, fruits, and juices. Customize your morning with à la carte dishes, including made-to-order eggs and unique specialties like carrot waffles. Pair your meal with a selection of premium coffees and teas, all served in a relaxed, upscale setting. Opening times: 07AM to 10AM on weekdays and 07AM to 11AM on Weekends Complimentary for Hyatt Globalist members or included with select room rates. Not staying at the hotel? No problem. Our **Power Up at Breakfast** package is perfect for non-resident guests who want to fuel up before a meeting. Enjoy a full breakfast experience conveniently located near your meeting room.

POWER UP AT BREAKFAST

- Multi cereal croissant | muffin | tray cake | cracker | Homemade marmelade | sizzerbees honey | apple syrup | agave syrup
- Sweet power bowl | Overnight flax seeds | Greek yoghurt | lactose free yoghurt | Homemade granola | gluten free Muesli | seasonal berries | dried fruits | power seeds | nuts
- Seasonal cut fruits
- Salty power bowl Quinoa | pumpkin | sweet potato | steamed vegetables | avocado
- From our ANdAZ eggs Baked avocado | egg, parmesan | chili
- Milkshake and Smoothie | Avocado shake | pineapple banana orange smoothie
- Getränke Auswahl frischgepresster Säfte Kaffeespezialitäten & Bioteaque Tee

EUR50 Per Guest

Prices are subject to sales tax of 19%.Menu pricing may change based on availability and market conditions.

Coffee Breaks

At Andaz Munich, we’re pleased to offer specially curated coffee break experiences for groups of 50 or more. Whether you're hosting a meeting, workshop, or conference, we invite you to choose from one of our three thoughtfully designed packages. Each option includes a delicious mix of sweet and savory treats, fresh fruits, and premium beverages to keep your guests refreshed and focused.

EISBACH WAVE

- Seasonal fruits
- Mix of nuts & dried fruits
- Oat cookies
- Banana cake | tonka bean sauce | flax seeds
- Avocado hummus | celery | baby gem dried bread

BAVARIAN BREAKFAST

- Bavarian meatloaf | mini rolls | mustard
- White sausage from our Andaz Duroc porks | sweet mustard | pretzel
- Non alcoholic beer & brown ale
- Obatzda | herb cottage cheese | baby gem | dried bread | rye bread

Overnight flax seeds | almond milk | yellow raisin | cranberry

Eizbach lemonade

Coffee specialties & teas by Bioteaque

EUR30 Per Guest

BICICLETTA

Seasonal fruits

Cookies

Multi cereal croissant | homemade jams

Homemade Granola yoghurt | buckwheat | fruits

Seasonal cake

Vegetable & fruit juices

Coffee specialties & teas by Bioteaque

EUR30 Per Guest

APPLE STAND

Types of apples

Apple gummi bears

Apple crumble

Apple donut

Baked apple | goat cheese | nuts | thyme

Fresh apple juice

Apple shorle

EUR30 Per Guest

Homemade ice tea & lemonade

Coffee specialties & teas by Bioteaque

EUR30 Per Guest

PICNIC IN THE GARDEN

Seasonal fruits

Cookies

Sandwich | San Daniele ham | tomato | extra virgin olive oil

Mini Berliner

Carrot walnut cake

Homemade ice tea & lemonade

Coffee specialties & teas by Bioteaque

EUR30 Per Guest

THE GREEN WALL

Green fruits

Greem gummi bears

Green matcha cake

Spinach quiche | feta cheese | dill

Homemade ice tea & lemonade

Coffee specialties & teas by Bioteaque

EUR30 Per Guest

BENTO BOX Lunch

To ensure a smooth and efficient lunch service, we offer our **Bento Box Lunch**—a convenient 3-course meal (starter and main course served with a side) presented in a single plate-style box, prepared by our culinary team at **The Lonely Broccoli**, Munich’s first Modern Meat House. Known for its bold flavors, high-quality regional ingredients, and open kitchen concept, The Lonely Broccoli brings a creative, contemporary twist to classic Bavarian cuisine.

BENTO BOX

BENTO BOX

BUFFET Lunch

For groups of 25 or more, we’re pleased to offer a choice of three distinct lunch buffet options. Each is thoughtfully designed to suit different tastes and schedules—whether you’re looking for something light and fresh, hearty and traditional, or globally inspired. Explore the options below and select the buffet that best complements your event.

CHINESE TOWER
Prawn salad cucumber soya bean sprouts lime coriander peanuts
Tomato salat red onions fresh herbs
Farm fresh vegetables and leaf salads dressings power seeds
Andaz Duroc porc water chestnuts ginger, romaine salad black bean sauce
Chicken curry rice
Vegetable dumplings dips
Green beans sea salt horseradish
Lime leaf creme mango passion fruit
Exotic fruits
Coconut sago pudding honeydew melon
Coffee specialties & teas by Bioteaqe

EUR55 Per Guest

MARKET EXPERIENCE
Roasted vegetables sunflower seeds grapeseed oil pomegranate
Salad of beef cheeks red onions, parsley pumpkin seeds
Farm fresh vegetables & leaf salad dressings power seeds
Potato leek soup
Curry sausage
Slow cooked label rouge salmon fennel capers
Roasted baby potatoes from Mogli sour cream garden cress
Bavarian cream
Sarah ´s vegan cherry cake
Seasonal fruits
Homemade ice tea & lemonade
Coffee specialties & teas by Bioteaqe

EUR55 Per Guest

VEGGIE GARDEN

Beetroot, pomegranate | goat cheese | rocket salad | walnuts

Veggi tartar | country bread

Farm fresh vegetables & leaf salad | dressings | power seeds

Pumpkin soup | ginger

Falafel | yoghurt | parsley | pita

Roasted cauliflower yoghurt | flax seeds gremolata

Apple crumble | vanilla

Cheesecake | lemon | blueberry

Chocolate | nuts | cranberry

Homemade ice tea & lemonade

Coffee specialties & teas by Bioteaqe

EUR55 *Per Guest*

Fingerfood

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 10 pieces per selection.

COLD SELECTIONS

Turnip | radish | hazelnut | mushroom crumbs | \$5 Per Piece
Vegetarian

Avocado | tomato salsa | lime | \$5 Per Piece
Vegetarian

Eggplant crostini | ricotta | mint | \$5 Per Piece
Vegetarian

Slowly smoked ricotta | olive oil | caviar hibiscus | \$5 Per Piece
Vegetarian

Beetroot tartare | buckwheat | broccoli, truffle | \$5 Per Piece
Vegetarian

Baby eggplant | bonito | sesame | \$5 Per Piece

WARM SELECTIONS

Pumpkin soup | truffle | \$5 Per Piece
Vegetarian

Bavarian vegetable dumplings | lemon, onions | \$5 Per Piece
Vegetarian

Organic egg | spinach | pine seeds | truffle | \$5 Per Piece
Vegetarian

Fjord trout | carrot curry sauce | einkorn | nasturtium | \$5 Per Piece

Crispy prawn | lemon chili mayonnaise | \$5 Per Piece

Grilled pulpo smoked peppers | chickpea puree | \$5 Per Piece

Smoked salmon | horseradish | amaranth | \$5 Per Piece
.....
Prawn crudo | tomato | cucumber, coriander | \$3 Per Piece
.....
Duck liver | apple | balsamic vinegar | \$5 Per Piece
.....

Crispy chicken | lemon mayonnaise | \$5 Per Piece
.....
Bavarian dumplings | mushrooms | sage | \$5 Per Piece
.....

SWEET SELECTION

Chocolate tartelette | arabica coffee | \$4 Per Piece
.....
Vanilla panna cotta | blueberry | \$4 Per Piece
.....
Goat cheese | walnuts | balsamic vinegar | \$4 Per Piece
.....
Cheesecake | cashew nuts | coconut crumble | \$4 Per Piece
.....
Dark chocolate | banana | corn crumble | \$4 Per Piece
.....
Brownie | nuts | cranberry | \$4 Per Piece
.....

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023Menu pricing and selections may change based on availability and market conditions.

The Lonely Broccoli Dinner

MENU OPTION II - TLB CLASSICS

SOURDOUGH WOOD OVEN BREAD
Dip it like it's hot
.....
BURRATA DI BUFALA
Avocado | shallot | tomato | chili | corn fritto
.....
FLAMED BROOK TROUT & CAVIAR
Cucumber salad | kefir foam | dill
.....
JOSPER ROAST BEEF
Port wine gravy | root vegetable | cherry tomato | mashed potatoes
.....
TIRAMISU
Mascarpone | coffee
.....

\$74 *3 course Menu per Person*

MENU OPTION III - TLB VEGETARIAN

SOURDOUGH WOOD OVEN BREAD
Vegan Dip
.....
BURRATA DI BUFALA
Avocado | shallot | tomato | chili | corn fritto
.....
CARROT-GINGER CREAM SOUP
Coconut | herb oil |vegan
.....
BRAISED EGGPLANT
Black pepper sauce | shallot | herb salad | potatoes
.....
CRUNCHY COCONUT
Coconut | puffed rice | berries
.....

\$69 *3 course Menu per person*

\$84 *4 course Menu per Person*

PREMIUM MENU - SIZZLING PLEASURES

SOURDOUGH WOOD OVEN BREAD

Dip it like it's hot

PASTURE BEEF TARTAR

Belper knolle | chives

FLAMED BROOK TROUT & CAVIAR

Cucumber salad | kefir foam | dill

BEEF FILLET FROM JOSPER & PRAWNS

Soya bravy | wild broccoli | small potatoes | bernaise

CITRUS

Lemon | meringue | sable

\$89 *3 course Menu per Person*

\$95 *4 course Menu per Person*

STEAK IT UP A NOTCH - SHARING MENU

SOURDOUGH WOOD OVEN BREAD

Dip it like it's hot

STARTERS

Pasture beef tartare | Belper knolle cheese | chives
Roasted bone marrow | colourful pepper | garlic roasted bread
Grilled romaine | Caesar dressing | caper apples | bacon | parmesan
Burrata di Bufala | avocado | shallot | tomato | chili | corn fritto
Char ceviche | mango | onion | fennel | green rice | cilantro

MAIN COURSE

THE BUTCHER'S FINEST FROM THE GRILL AND JOSPER
Josper beef tenderloin & roast beef
Straw pork tomahawk steak
Jalapeño poussin
Grilled whole king prawns

SIDE DISHES & SAUCES

Potato chips | all kinds of sauces
Truffled mashed potatoes | fries | grilled avocado
Grilled corn cob | the Lonely Broccoli

\$79 *4 course Menu per person*

LET'S GET IT GRILLIN' - SHARING MENU

STARTERS

Pasture beef tartare | Belper knolle cheese | chives
Roasted bone marrow | colourful pepper | garlic roasted bread
Grilled romaine | Caesar dressing | caper apples | bacon | parmesan
Burrata di Bufala | avocado | shallot | tomato | chili | corn fritto
Char ceviche | mango | onions | fennel | green rice | cilantro

MAIN COURSE

BUTCHERS FINEST FROM THE GRILL AND JOSPER
Josper Beef tenderloin tips & Roast Beef
Straw pork Tomahawk steak
Jalapeño poussin
Cedar smoked salmon trout

SIDE DISHES & SAUCES

Potato chips | all kinds of sauces
Mashed potatoes | fries
Grilled corn cob | the lonely broccoli

DESSERT

Lemon meringue tartlet
Chocolate mandarin cake
Vanilla choux bun
Seasonal fruit platter

\$89 *Per Person*

THE LONELY FEAST

Obatzda

Freshly baked pretzels

WHOLE ROASTED BAVARIAN SUCKLING PIG

Carved at the table (10KG raw weight)

SIDES

Potato roasted in bacon | Sauerkraut
marinated white cabbage | potato dumplings
dark beer sauce | BBQ sauce

DESSERT

Bavarian cream | berries

\$65 *Per Person*

DESSERT

Lemon meringue tartletChocolate mandarin cakeVanilla choux
bunDouble CheesecakeSeasonal fruit platter

\$99 *Per Person*

MENU OPTION I - NOSE TO TAIL

SOURDOUGH WOOD OVEN BREAD

Dip it like it ´s hot

BOILED BEEF TONGUE

pickled vegetables | Frankfurt green sauce

BEEF CONSOMME FROM THE LEG

Mushroom cream | leek

PRIME RIB OF BEEF

Flamed sweetcorn / sweet potato / BBQ sauce

ECLAIR

Vanilla | plum | hazelnut

\$69 *3 course Menu per Person*

\$79 *4 course Menu per Person*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023.Menu pricing and selection may change based on availability and market conditions.

M ´ Uniqo Dinner

M ´ UNIQO STANDARD

\$50 *Per Guest*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023.Menu pricing and selection may change based on availability and market conditions.

Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

DINNER ONE

Sorrel Cream Cheese & Oven Fresh Bread

Smoked Salmon Amaranth | Sour Cream | Horseradish | Beetroot

Atlantic Cod Carrots | Curry Broth | Einkorn | Nasturtiums
Roasted Parsnips and Potatoes, Roasted Garlic Scented Broccoli

White Chocolate Pineapple | Coconut | Cashew Nuts

\$89 Per Guest

DINNER THREE

Sorrel Cream Cheese & Oven Fresh Bread

Shrimp Ceviche Tomato | Cucumber | Red Onion | Coriander

Grilled Beef Fillet | Mashed Potatoes | Cognac Pepper Sauce |
Balsamic Shallots

Dark Chocolate | Baked Banana | Caramelized Rice

\$96 Per Guest

DINNER FIVE - VEGAN

Carrott Chili Dip & Oven Fresh Bread

Vegan Capaccio | Homemade Hummus | Zucchini | Bellpepper | Saltlemon

Aubergine from the Ashes | Fried Cauliflower | Cauliflowerpuree Shiitake Mushrooms | Spring Onion

Chocolate Sweet Potato Cake Date

\$79 Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023.Menu pricing and selection may change based on availability and market conditions.

Flying Dinner

All Flying Packages include red/white Wine, sparking Wine and Beer

YELLOW SUBMARINE FLYING DINNER EASY FLY

DINNER TWO

Sorrel Cream Cheese & Oven Fresh Bread

Fjord Trout Crudo | Avocado | Cucumber | Tomato | Lemon

Pink Veal Boiled Beef | Pearl Barley Risotto | Morels | Peas
Sage and Celery Dressing and Buttered Green Beans

Ricotta cream Port Wine Figs | Almond Crumble

\$99 Per Guest

DINNER FOUR

Sorrel Cream Cheese & Oven Fresh B read

Buffalo Burrata | Avocado Oventomato | Basil Vinaigrette

Truffle Risotto | Braised Date Tomatos | Green Asparagus | Cress

Dessert as per main menu choice

\$79 Per Guest

YELLOW SUBMARINE DINNER FIRST CLASS

Turnip, radish , hazelnut , ceps crumble (VG)

Aji Amarillo, crispy corn , tomato , yellow beetroot , kumquat (VG)

Smoked salmon , horseradish , amaranth

Crispy prawn , chili mayonnaise , lime

Beetroot tartar , buckwheat , broccoli , hazelnut (VG)

Pumpkin soup , truffle (V)

Baby eggplant , bonito , sesame

Calf hip from the charcoal grill potato risotto , morel , peas , dill

Chocolate , banana , crispy rice

Vanilla panna cotta , blueberry

\$124*Per Guest*

Turnip, radish , hazelnut , ceps crumble (VG)

Aji Amarillo, crispy corn , tomato , yellow beetroot , kumquat (VG)

Smoked salmon & caviar , horseradish , amaranth

Crispy prawn , chili mayonnaise , lime

Beetroot tartar , buckwheat , broccoli , truffle (VG)

Baby eggplant , bonito , sesame

Glazed ox cheeks , celeriac , gremolata

Grilled pulpo , smoked peppers , chickpea puree

Baklava

Chocolate , banana , crispy rice

Vanilla panna cotta , blueberry

Mixologist Station
Cocktail class with two long drinks of your choice

\$149*Per Guest*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023.Menu pricing and selection may change based on availability and market conditions.

Drinks Packages Banquet

Choose from the beverage packages below – pricing varies depending on the selected time period.

DRINKS PACKAGE LEO

White Wine | Red Wine
At Sommeliers Choice

Tegernseer draft beer

Mineral water

Soft drinks

Coffee specialities | Teas by Bioteaque

YELLOW SUBMARINE

Sparkling wine
At Sommeliers choice

White Wine / Red Wine
At Sommeliers choice

Local draft beer

Mineral water

Soft drinks

\$30 Per Guest - 1 hour

Coffee specialties | Teas by Bioteaque

\$36 Per Guest - 1 hour

MIXOLOGIST

2 Long drinks chosen from the following selection
- **M´Uniqo** | Belsazar Vermouth Dry | Thomas Henry Tonic Water - **Gin Tonic** | Josef Bavarian Gin Alpine Botanicals | Thomas Henry Tonic Water - **Munich Mule** | The Duke Munich Dry Gin | Fresh lime juice | Spicy Ginger - **Aperol Spritz** | Aperol | Sparkling wine | Sparkling water | Orange slice - **Negroni** | Campari Bitter | Belsazar Vermouth Red | The Duke Munich Dry Gin - **Crodino Spritz** | Crodino alcohol free bitter | Passion fruit nectar | Soda Water - **Ipanema** | Thomas HenryGinger Ale | lime slice with brown sugar

White wine / Red wine
At Sommeliers choice

Local draft beer

Mineral water

Soft drinks

Coffee specialties | Teas by Bioteaque

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023.Menu pricing and selections may change based on availability and market conditions.

Drinks Packages The Lonely Broccoli

Choose from the beverage packages below – pricing varies depending on the selected time period.

DRINKS PACKAGE LEO

White Wine | Red Wine
At Sommeliers Choice

Tegernseer draft beer

Mineral water

Soft drinks

Coffee specialties | Teas by Bioteaque

\$30 Per Guest - 1 hour

YELLOW SUBMARINE

Sparkling wine
At Sommeliers choice

White Wine / Red Wine
At Sommeliers choice

Local draft beer

Mineral water

Soft drinks

Coffee specialties | Teas by Bioteaque

\$36 *Per Guest - 1 hour*

MIXOLOGIST

2 Long drinks chosen from the following selection

- **M´Uniqo** | Belsazar Vermouth Dry | Thomas Henry Tonic Water - **Gin Tonic** | Josef Bavarian Gin Alpine Botanicals | Thomas Henry Tonic Water - **Munich Mule** | The Duke Munich Dry Gin | Fresh lime juice | Thomas Henry Spicy Ginger - **Aperol Spritz** | Aperol | Sparkling wine | Sparkling water | Orange slice - **Negroni** | Campari Bitter | Belsazar Vermouth Red | The Duke Munich Dry Gin - **Crodino Spritz** | Crodino alcohol free bitter | Passion fruit nectar | Thomas Henry Soda Water - **Ipanema** | Thomas Henry Ginger Ale | lime slice with brown sugar

White wine / Red wine

At Sommeliers choice

Local draft beer

Mineral water

Soft drinks

Coffee specialties | Teas by Bioteaque

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall/Winter October 1, 2022- March 31, 2023. Menu pricing and selections may change based on availability and market conditions.

Drinks Packages M´Uniqo

Choose from the beverage packages below – pricing varies depending on the selected time period.

DRINKS PACKAGE LEO

White Wine | Red Wine

At Sommeliers Choice

Tegernseer draft beer

Mineral water

Soft drinks

Coffee specialties | Teas by Bioteaque

\$30 *Per Guest - 1 hour*

YELLOW SUBMARINE

Sparkling wine

At Sommeliers choice

White Wine / Red Wine

At Sommeliers choice

Local draft beer

Mineral water

Soft drinks

Coffee specialties | Teas by Bioteaque

\$36 *Per Guest - 1 hour*

MIXOLOGIST

2 Long drinks chosen from the following selection

- **M´Uniqo** | Belsazar Vermouth Dry | Thomas Henry Tonic Water - **Gin Tonic** | Josef Bavarian Gin Alpine Botanicals | Thomas Henry Tonic Water - **Munich Mule** | The Duke Munich Dry Gin | Fresh lime juice | Thomas Heny Spicy Ginger - **Aperol Spritz** | Aperol | Sparkling wine | Sparkling water | Orange slice - **Negroni** | Campari Bitter | Belsazar Vermouth Red | The Duke Munich Dry Gin - **Crodino Spritz** | Crodino alcohol free bitter | Passion fruit nectar | Thomas Henry Soda Water - **Ipanema** | Thomas HenryGinger Ale | lime slice with brown sugar

White wine / Red wine

At Sommeliers choice

Local draft beer

Mineral water

Soft drinks

Coffee specialties | Teas by Bioteaque

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023.Menu pricing and selections may change based on availability and market conditions.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian