Soups

BEEF TEA
root vegetables, scraped beef
€ 5,50

Salads

MIXED GARDEN SALAD
Small
14,00
Large
7,00

LEAF SALAD „KVR STYLE“*
Beef strips, goat cheese, onions, olives

PLEASE CHOOSE YOUR FAVOURITE DRESSING
Balsamic – strawberry, Caesar’s, passionfruit-herb vinaigrette

CAESAR’S SALAD*
Cos Lettuce, bacon, croutons, Parmesan, capers, Caesar’s Dressing

... tranches of fresh fried chicken breast
... beef strips
€ 4,50
€ 6,00

ARTICHOKE SALAD
Olives, buffalo mozzarella, sun dried tomatoes
€ 14,00
Starters

**Dips served with ovenfresh bread**
- Paprika cream cheese, beetroot goat cheese, olives
  - €5.00

**Goat cheese mousse**
- glazed port wine fig, herb
  - €12.50

**Beefsteak Tatar**
- cream of bell peppers and capers
  - ... with fries
    - €14.50
    - €3.40

**Octopus carpaccio**
- Orange-fennel, bell peppers aioli
  - €14.00

Main courses

**KVR Burger / The Rock**
- 180 g minced beef
  - Focaccia bun, rocket salad, gherkin, tomato, Cheddar, small Caesar’s salad
  - We serve our Burger medium or well done
  - €14.00

**Stewed shoulder**
- mushrooms, mashed potatoes
  - €17.00

**Breaded escalope**
- roast potatoes, lingonberry sauce
  - of pork
    - €13.00
  - of veal
    - €19.00

*Small portion available

Please ask for our catch of the day and our extra seasonal dishes!
Meat Counter

Please choose kind and cut of your steak at our meat counter. Our cooks will prepare it individually for you on our open beechwood grill. All steaks are served with seasonal herbs and red wine jus. Please ask for our daily Steak offer!

USA Prime Rib Eye Creekstone Farms per 3,5 oz

original prime beef from kentucky, highly marbled, grease drop

ARGENTINIAN Rib Eye per 3,5 oz
grease drop, intensiv taste

BEEF TENDERLOIN per 3,5 oz
also known as „Bavette“, tender and mellow

AUSTRALIAN STRIPLOIN per 3,5 oz
tender, succulent and lean meat

Side Dishes

- French fries: 3.40
- Sweet, fries, roasted potatoes: 4.50
- Grilled vegetables: 4.50
- Glazed spinach: 5.00
- Sweet potato mash: 5.00
- Baked potatoe with sour cream: 4.50
- with Taleggio gratednated potatoes: 5.50
- Chymichurri: 2.30
- Hand whipped herb-butter: 2.30
- Herb jus, Cognac-peppersauce, BBQ, Sauce Béarnaise: 3.50 each
Dry Aged Specialities

Dry Aged
The dry aging maturation is a method of mellowing meat for a minimum of 4 weeks and longer. This accounts for the excellent flavour and gives the meat its special characteristics.

Dry Aged Roastbeef per 3.5 oz
8-10 weeks aged, intensive taste

Dry Aged Tenderloin per 3.5 oz
8-10 weeks aged, very tender and failless

Dry Aged New York Strip minimum of 17.5 oz, per 3.5 oz
Roastbeef matured on the bone, stronger and nutty taste.

Please ask for extra daily steak offers.

Vegetarian

Quinoa
taleggio cheese, beetroot, nuts

16.00

Risotto
goat cheese, tomato

16.00

Red Chickpeas Curry
spinach, basmati rice

14.00
### Dessert & Cheese

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>New York Cheesecake</td>
<td>€7.00</td>
</tr>
<tr>
<td>(cassis sorbet, blueberries)</td>
<td></td>
</tr>
<tr>
<td>Creme Brulee</td>
<td>€6.50</td>
</tr>
<tr>
<td>(chocolate ice cream)</td>
<td></td>
</tr>
<tr>
<td>Toblerone Mousse</td>
<td>€8.00</td>
</tr>
<tr>
<td>Homemade Sorbet</td>
<td>€3.00</td>
</tr>
<tr>
<td>(with prosecco)</td>
<td></td>
</tr>
<tr>
<td>Cheese Platter</td>
<td>€9.50</td>
</tr>
<tr>
<td>(fruitcake, chutney, blueberry)</td>
<td></td>
</tr>
</tbody>
</table>

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### Did you know?

Opening hours:
- Sunday - Friday 11:30am until 12pm
- Saturday 6pm until 12pm

KvR: Viktoriastraße 23, D-80803 München
Tel: 089 - 44 23 77 36, Fax: 089 - 44 23 77 37
[www.kvr.de](http://www.kvr.de) - info@kvr.de

Find us on Facebook:
[https://www.facebook.com/KapitalesvomKist](https://www.facebook.com/KapitalesvomKist)
For almost 500 years, Arcobräu has been brewed in Moos, at the very heart of lower Bavaria where the Danube and the Isar meet.

**Arcobräu Bottled Beer Specialities**

**Arcobräu Mooser Lies’l**
Traditional lager, brewed with natural hops.
11% natural wort, 5.2% vol.

- 0.33L: €2.90
- 0.5L: €4.00

**Arcobräu Urfass Alkoholfrei**
Non-alcohol lager with a spiced taste.

- 0.5L: €4.00

**Arcobräu Weissbier Alkoholfrei**
An alcohol-free thirst quencher, sparkling and full-flavoured.

- 0.5L: €4.00

**Arcobräu Weissbier Leicht**
40% less alcohol, lightly, fruity and fresh.

- 0.5L: €4.00

**Arcobräu Weissbier Dunkel**
Naturally cloudy, subtle, malty and mild.

- 0.5L: €4.00

**Arcobräu Schloss Dunkel**
Taste of roasted malt, dark velvety sweetness undercut with bitterness of hops.

- 0.5L: €4.00

**Grünkacher Urweisse Hell**
Rustic and high wheat beer indulgence, 5.3% vol.

- 0.5L: €4.00

**And Union Friday Indian Pale Ale**
Unfiltered Indian Pale Ale, naturally cloudy, coppery, 18% natural wort, 6.5% vol.

- 0.5L: €5.00

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**Arcobräu Draught Beer**

**Arcobräu Urfass Premium Hell**
Fragrant in flavour, rounded bitterness.
11% original wort, 5.2% vol.

- 0.5L: €3.90
- 0.25L: €2.60

**Arcobräu Weissbier Hell**
Fruity and aromatic, with a fine cellar yeast.
12% original wort, 5.3% vol.

- 0.5L: €4.00
- 0.3L: €2.90

**Arcobräu Pilsener**
Sparkling with distinctive smooth bitter hops.
11% original wort, 4.9% vol.

- 0.3L: €3.30

**Arcobräu Zwicklbier**
Naturally cloudy, unfiltered lager, which contains essential vitamins and minerals.
11% original wort, 5.2% vol.

- 0.5L: €4.00
- 0.3L: €2.90
Softdrinks

Coca-Cola™, Coca-Cola Light™
Coca-Cola® Zero, Fanta Orange™
Schweppes™ Tonic Water™, bitter Lemon™, Ginger Ale®, Wild Berry
Fever Tree Ginger Beer
Arcobrau™ Lemonade, Special
Red Bull™, Red Bull Sugarfree™

JUICES

Rauch
Apple (naturally cloudy), black currant, orange
Wolfra
Passionfruit, sour cherry, rhubarb, pineapple, banana, grapefruit, cranberry, tomato
Your Choice of Juice with Water

WATER

Arcobrau™ Sparkling water from the barrel
Arcobrau™ Sparkling water from the barrel
Adelholzener Classic Naturell still
Adelholzener Classic Naturell still
Adelholzener Classic Naturell still
Adelholzener Classic Sparkling
Adelholzener Classic Sparkling
Adelholzener Classic Sparkling

Hot Drinks

Epresso
Espresso Macchiato
Double Espresso
Double Espresso Macchiato
Cappuccino
Coffee with Milk
Latte Macchiato
Café Crema
Tea, different Flavours
Ginger Tea with fresh ginger and honey
Hot Chocolate

Give Away Pleasure!

What to give?
Are you still looking for a gift?

Whether birthday, Valentine’s Day or any other occasion,
with a voucher of the KVR - Kapitales vom Rand
you do everything right.

You can choose the value yourself.
Give us a call or write to us.

+colorant + with caffeine ++ with taurine +++ with quinine
### Bitters 4cl

- **Averna**
  - €4,50
- **Fernet Branca**
  - €4,50
- **Jägermeister**
  - €4,50
- **Ramazzotti**
  - €4,50

### High Class Spirits from Bavaria 2cl

- **Lantenhammer 42%**
  - Mirabelle, Wild Raspberry, Sloe barrel aged
  - €6,50
- **Lantenhammer 42% Rowanberry**
  - €7,50
- **Lantenhammer 30% Walnut Liqueur**
  - €4,50

### High Class Spirits from Pfalz 2cl

- **Williams Christ Pear 42%**
  - €5,00
- **Spezialbrand Quince 40%**
  - €5,00
- **Spezialbrand Apricot 45%**
  - €5,50

### High Class Spirits from Austria and Switzerland 2cl

- **Fassbind**
  - Vieille Prune 40%, Vieille Pomme 40%
  - €7,50
- **Parzmaier**
  - Hazelnut 39,7%
  - €7,00
- **Prinz**
  - Hazelnut 30%
  - €4,50

### Grappa 2cl

- **Nonino 41% Grappa di Chardonnay**
  - €5,50
- **Nonino 41% Grappa di Merlot**
  - €5,50
- **Tenuta La Fuga 41% Grappa di Brunello**
  - €4,50

### Aperitif and Sprizz

- **Negroni**
  - Tanqueray, Antica Formula, Campari
  - €9,00
- **Americano**
  - Campari, Antica Formula, Orange, Soda
  - €8,00
- **KVR Sprizz**
  - Apple mousse, mint, lime, Prosecco, Soda
  - €6,50
- **Viktoria Sprizz**
  - Cassis, lemon, Prosecco, Soda
  - €6,50
- **Aperol Sprizz**
  - Aperol, orange, Prosecco, Soda
  - €6,00
- **Elderflower Sprizz**
  - Elderflower syrup, mint, lime, Prosecco, Soda
  - €6,50
- **Ginger Sprizz**
  - Ginger syrup, cucumber, Prosecco, Ginger Ale
  - €7,00
- **Strawberry Sprizz**
  - Strawberry mousse, lime, Prosecco, Soda
  - €6,50
- **Lilbet Russian Wild Berry**
  - Lillet blanc, Schweppes Russian Wild Berry, berry, Prosecco
  - €7,00
### White Wine by the Glass

<table>
<thead>
<tr>
<th>Wine</th>
<th>Size</th>
<th>Price (€)</th>
</tr>
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<tbody>
<tr>
<td>Bianco Di Custoza</td>
<td>0.2 L</td>
<td>3.70</td>
</tr>
<tr>
<td></td>
<td>0.5 L</td>
<td>8.30</td>
</tr>
<tr>
<td>Aigner „Heuriger“</td>
<td>0.2 L</td>
<td>3.80</td>
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<tr>
<td></td>
<td>0.5 L</td>
<td>8.60</td>
</tr>
<tr>
<td>Chardonnay „Original“ AOC</td>
<td>0.2 L</td>
<td>5.60</td>
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<tr>
<td></td>
<td>0.5 L</td>
<td>20.10</td>
</tr>
<tr>
<td>Riesling Trocken QW</td>
<td>0.2 L</td>
<td>4.30</td>
</tr>
<tr>
<td></td>
<td>0.5 L</td>
<td>10.20</td>
</tr>
<tr>
<td>Weissburgunder „Fass 31“</td>
<td>0.2 L</td>
<td>5.80</td>
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<tr>
<td></td>
<td>0.75 L</td>
<td>20.30</td>
</tr>
<tr>
<td>White Wine Spritzers</td>
<td>0.2 L</td>
<td>3.30</td>
</tr>
<tr>
<td></td>
<td>0.5 L</td>
<td>7.50</td>
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### Rosé Wine by the Glass

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<tr>
<th>Wine</th>
<th>Size</th>
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</thead>
<tbody>
<tr>
<td>Rosé DO</td>
<td>0.2 L</td>
<td>5.00</td>
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<tr>
<td></td>
<td>0.75 L</td>
<td>17.50</td>
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</table>

### Red Wine by the Glass

<table>
<thead>
<tr>
<th>Wine</th>
<th>Size</th>
<th>Price (€)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cesari Spa „Adecco“</td>
<td>0.2 L</td>
<td>4.60</td>
</tr>
<tr>
<td></td>
<td>0.75 L</td>
<td>15.60</td>
</tr>
<tr>
<td>Luce del Sole</td>
<td>0.2 L</td>
<td>5.00</td>
</tr>
<tr>
<td></td>
<td>0.75 L</td>
<td>18.00</td>
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<tr>
<td>Heideboden Reserve QW</td>
<td>0.2 L</td>
<td>7.00</td>
</tr>
<tr>
<td></td>
<td>0.75 L</td>
<td>24.50</td>
</tr>
<tr>
<td>Malbec „Original“</td>
<td>0.2 L</td>
<td>5.80</td>
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<tr>
<td></td>
<td>0.75 L</td>
<td>20.30</td>
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**Prosecco**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Size</th>
<th>Price (€)</th>
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</thead>
<tbody>
<tr>
<td>Bertoldi Frizzante</td>
<td>0.1 L</td>
<td>3.80</td>
</tr>
<tr>
<td>Bertoldi Spumante</td>
<td>0.75 L</td>
<td>27.00</td>
</tr>
</tbody>
</table>

Please ask for our separate wine list.