KVR
KAPITALES VOM RIND

IM ROLANDSECK
Soups

BEEF TEA
root vegetables, beef
€ 5,50

Salads

MIXED GARDEN SALAD
Small
4,50
Large
7,00

LEAF SALAD „KVR STYLE“
Goat cheese, onions, olives
... beef strips
11,00
6,00

PLEASE CHOOSE YOUR DRESSING
Passionfruit-herb-vinaigrette, Balsamic- or Caesar’s-Dressing

CAESAR’S SALAD*
Romaine Lettuce, bacon, croutons, parmesan cheese, capers, Caesar’s Dressing
10,50
... fried chicken breast
4,50
... beef strips
6,00

ROCKET SALAD
Figs, bacon, croutons, pecans
14,00

Please ask for our Kids Menu
## Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rocket Cream Cheese</strong></td>
<td>€5.50</td>
</tr>
<tr>
<td>Olives, mixed bread toasted</td>
<td></td>
</tr>
<tr>
<td><strong>Avocado Mango Salad</strong></td>
<td>€11.00</td>
</tr>
<tr>
<td>Grilled goat cheese, beetroot sprouts</td>
<td></td>
</tr>
<tr>
<td><strong>Beefsteak Tatar</strong></td>
<td>€14.50</td>
</tr>
<tr>
<td>Cream of bell peppers, capers</td>
<td></td>
</tr>
<tr>
<td>... with fries</td>
<td>€3.70</td>
</tr>
<tr>
<td><strong>Grilled Soft Shell Crabs</strong></td>
<td>€14.00</td>
</tr>
<tr>
<td>Coriander creme, marinated seaweed, soy foam</td>
<td></td>
</tr>
</tbody>
</table>

## Main Courses

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KVR Burger / The Rock</strong></td>
<td>€14.00</td>
</tr>
<tr>
<td>180 g minced beef</td>
<td></td>
</tr>
<tr>
<td>Rocket salad, gherkin, tomato, brie cheese, small Ceasar's salad</td>
<td></td>
</tr>
<tr>
<td>We serve our Burger medium or well done</td>
<td></td>
</tr>
<tr>
<td><strong>Braised Oxtail</strong></td>
<td>€16.00</td>
</tr>
<tr>
<td>Kohlrabi, roast potatoes, red wine jus</td>
<td></td>
</tr>
<tr>
<td><strong>Breaded Escalope</strong></td>
<td>€14.00</td>
</tr>
<tr>
<td><em>roast potatoes, lingonberry sauce of pork</em></td>
<td></td>
</tr>
<tr>
<td>of veal</td>
<td>€19.00</td>
</tr>
</tbody>
</table>

*Small portion available

Please ask for our catch of the day and our extra seasonal dishes!
**Meat Counter**  we serve grilled steaks from 5pm, on saturday from 4pm.

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 18,00
original prime beef, highly marbled, grease drop

**Uruguayan Sirloin Steak** per 3,5 oz 11,00
Very aromatic, grain fed

**BEEF TENDERLOIN** per 3,5 oz
also known as „Bavette“, tender and mellow
16,50

**USA Omaha T-Bone Steak** per 3,5 oz 14,00
Get the classic steak that's perfect for anyone craving a dramatic and delicious steak experience. Filet mignon on one side, NY Strip on the other.

**Side dishes**
- French fries 3,70
- Sweet potato fries 4,90
- Grilled vegetables 4,50
- Glazed spinach 5,00
- Pimientos de Padron 5,50
- Roast with herbs and Parmesan cheese 5,00
- Baked potatoe with sour cream 4,30
- Grilled mushrooms with garlic 4,30
- Chimichurri, Fillet pin, hand whipped herb-butter each 2,50
- Red wine jus, truffle cream with green pepper, Sauce Béarnaise each 3,50
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 16.00
8-10 weeks aged, intensive taste

Dry Aged Tenderloin per 3,5 oz 18.00
8-10 weeks aged, very tender and fallless

Daily Fore Rip available from 17,5 oz / per 3,5 oz 10.00
Aged on the bone, intense flavour

Please ask for extra daily steak offers.

Vegetarian

Lentins Pattys
Coriander, mint, yoghurt, sprouts 14.00

Baked Risotto
Grilled vegetables, saffron jus 13.00
Dessert & Cheese

Seasonal Dessert
€ 7.00

Creme Brulee
Chocolate ice cream
€ 6.50

Toblerone Mousse
Raspberry sauce
€ 8.00

Homemade Sorbet
With Prosecco
€ 3.00
With Vodka
€ 5.00

DID YOU KNOW?
Opening hours:
Sunday - Friday 11:30am until 12pm
Saturday 4pm until 12pm
KvR, Viktoriastraße 23, D-80803 München
Tel: 089 - 44 23 77 34 - Fax: 089 - 44 23 77 37
www.k-v-r.de info@k-v-r.de
find us on Facebook:
https://www.facebook.com/KapitalesvomRind
Arcobrau has been brewed for almost 500 years, in Moos at the very heart of Lower Bavaria where the Danube and the Isar meet.

Arcobrau Bottled Beer Specialities

Arcobrau Mooser Lies’l
Traditional lager, brewed with natural hops.
11% natural wort, 5.2% vol.
0.5 L € 4.30
0.33 L € 3.20

Arcobrau Urfass Alkoholfrei
Non alcohol lager with a spiced taste.
0.5 L € 4.30

Arcobrau Weissbier Alkoholfrei
An alcohol free thirst quencher, sparkling and full flavoured.
0.5 L € 4.30

Arcobrau Weissbier Leicht
40% less alcohol, lightly fruity and fresh.
0.5 L € 4.30

Arcobrau Weissbier Dunkel
Naturally cloudy, subtle, malty and mild.
0.5 L € 4.30

Arcobrau Schloss Dunkel
Taste of roasted malt, dark velvety sweetness undercut by bitterness of hops.
0.5 L € 4.30

Grünbacher Urweisse Hell
Rustic and high wheat beer indulgence, 5.3% vol.
0.5 L € 4.30

And Union Friday Indian Pale Ale
Unfiltered Indian Pale Ale, naturally cloudy, coppery. 18% natural wort, 6.5% vol.
0.5 L € 5.30

Arcobrau Draught Beer

Arcobrau Urfass Premium Hell
Fragrant in flavour, rounded bitterness.
11% original wort, 5.2% vol.
0.5L € 4.20
0.25L € 2.90

Arcobrau Weissbier Hell
Fruity and aromatic, with a fine cellar — yeast.
12% original wort, 5.3% vol.
0.5L € 4.30
0.3L € 3.20

Arcobrau Pilsener
Sparkling with distinctive smooth bitter hops.
11% original wort, 4.9% vol.
0.3L € 3.60

Arcobrau Zwicklbier
Naturally cloudy, unfiltered lager, which contains essential vitamins and minerals.
11% original wort, 5.2% vol.
0.5L € 4.30
0.3L € 3.20
**Softdrinks**

**Coca-Cola**® Coca-Cola Light™
0.2L  € 3.00

**Coca-Cola**® Zero, Fanta Orange™
0.2L  € 3.20

**Thomas Henry** Icy Water™, Bitter Lemon™, Ginger Ale*, Spicy Ginger
0.2L  € 3.20

**ArcoBrau** Lemonade, Spezi*
0.2L  € 3.20

Red Bull™ Red Bull Sugarfree™
0.25L  € 4.00

**Juices**

**Rauch**
Apple (naturally cloudy), black currant, orange
0.2L  € 2.90

Wolfran
Passionfruit, sour cherry, rhubarb, grapefruit, cranberry
0.2L  € 2.90

Your Choice of Juice with Water
0.4L  € 3.60

**Water**

**ArcoBrau** Sparkling water from the barrel
0.2L  € 1.90

**ArcoBrau** Sparkling water from the barrel
0.4L  € 3.10

**Adelholzener Classic Naturell**
0.25L  € 2.90
0.5L  € 4.50
0.75L  € 5.90

**Adelholzener Classic Sparkling**
0.25L  € 2.90
0.5L  € 4.50
0.75L  € 5.90

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**Hot Drinks**

**Espresso**
2.00

**Espresso Macchiato**
2.10

**Double Espresso**
3.50

**Double Espresso Macchiato**
3.60

**Cappuccino**
3.00

**Coffee with Milk**
3.20

**Latte Macchiato**
3.40

**Café Crema**
2.90

**Tea** different flavours
3.00

**Ginger Tea** with fresh ginger and honey
3.60

**Hot Chocolate**
3.40

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**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 KVA – Kapitaleins vom Rand you do everything right.
You can choose the value yourself.
Give us a call or write to us.
### High Class Spirits from Bavaria

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NONINO Grappa di Chardonnay</td>
<td>6.00</td>
</tr>
<tr>
<td>NONINO Grappa di Merlot</td>
<td>6.00</td>
</tr>
<tr>
<td>TENUTA LA FUGA Grappa Brunello</td>
<td>6.50</td>
</tr>
</tbody>
</table>

### High Class Spirits from Palatinate

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LANTENHAMMER Mirabelle, Wild Raspberry, 5y oak barrel aged</td>
<td>7.00</td>
</tr>
<tr>
<td>LANTENHAMMER Rowanberry</td>
<td>8.00</td>
</tr>
<tr>
<td>LANTENHAMMER 30% Walnut liqueur</td>
<td>5.00</td>
</tr>
</tbody>
</table>

### High Class Spirits from Austria and Switzerland

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>WILLIAMS CHRIST PEAR</td>
<td>5.50</td>
</tr>
<tr>
<td>SPEZIALBRAND QUINCE</td>
<td>5.50</td>
</tr>
<tr>
<td>SPEZIALBRAND APRICOT</td>
<td>6.00</td>
</tr>
<tr>
<td>RASPBERRY BRANDY</td>
<td>5.50</td>
</tr>
</tbody>
</table>

### Sparkling Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BERTOLDI FRIZZANTE 0.1L</td>
<td>4.20</td>
</tr>
<tr>
<td>BERTOLDI SPIZANTE 0.75L</td>
<td>29.00</td>
</tr>
<tr>
<td>RUINARD BRUT ROSE CHAMPAGNER</td>
<td>80.50</td>
</tr>
<tr>
<td></td>
<td>0.75L</td>
</tr>
</tbody>
</table>

### Aperitif and Sprizz

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLACK TRUFFLE NEGRONI</td>
<td>9.50</td>
</tr>
<tr>
<td>SAFFRAN PINEAPPLE MARTINI</td>
<td>8.00</td>
</tr>
<tr>
<td>CLUB CONNECTION</td>
<td>6.90</td>
</tr>
<tr>
<td>KVR SPRITZ</td>
<td>6.50</td>
</tr>
<tr>
<td>BLACKBERRY SPRITZ</td>
<td>6.50</td>
</tr>
<tr>
<td>GINGER SPRITZ</td>
<td>6.50</td>
</tr>
<tr>
<td>STRAWBERRY SPRITZ</td>
<td>6.50</td>
</tr>
<tr>
<td>LILLET ROSE SPRITZ</td>
<td>6.90</td>
</tr>
<tr>
<td>GRAPEFRUIT SPRITZ</td>
<td>6.90</td>
</tr>
<tr>
<td>CINZANO SPRITZ</td>
<td>6.90</td>
</tr>
</tbody>
</table>
### White Wine by the Glass

<table>
<thead>
<tr>
<th>Wine</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<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>
</tr>
<tr>
<td>Gruner Veltliner, Lower Austria</td>
<td>0.5 L</td>
<td>8.60</td>
</tr>
<tr>
<td>Chardonnay „Original“ AOC</td>
<td>0.2 L</td>
<td>5.90</td>
</tr>
<tr>
<td>Anne de Joyeuse, Limoux, France</td>
<td>0.5 L</td>
<td>20.40</td>
</tr>
<tr>
<td>Riesling Trocken QW</td>
<td>0.2 L</td>
<td>4.70</td>
</tr>
<tr>
<td>Mugler, Palatine, Germany</td>
<td>0.5 L</td>
<td>10.60</td>
</tr>
<tr>
<td>Weissburgunder „Fass 31“</td>
<td>0.2 L</td>
<td>6.00</td>
</tr>
<tr>
<td>Seehof, Rheinhessen, Germany</td>
<td>0.75 L</td>
<td>20.60</td>
</tr>
<tr>
<td>White wine Spritzers</td>
<td>0.2 L</td>
<td>3.60</td>
</tr>
<tr>
<td></td>
<td>0.5 L</td>
<td>7.80</td>
</tr>
</tbody>
</table>

### Rosé Wine by the Glass

<table>
<thead>
<tr>
<th>Wine</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosé DO</td>
<td>0.2 L</td>
<td>5.30</td>
</tr>
<tr>
<td>Torylo Bravo, Catânia</td>
<td>0.75 L</td>
<td>17.80</td>
</tr>
</tbody>
</table>

### Red Wine by the Glass

<table>
<thead>
<tr>
<th>Wine</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nero d’Avola</td>
<td>0.2 L</td>
<td>4.90</td>
</tr>
<tr>
<td>Messer del Fauno, Sicilia DOC, Italy</td>
<td>0.75 L</td>
<td>15.90</td>
</tr>
<tr>
<td>Primitivo Merlot</td>
<td>0.2 L</td>
<td>5.50</td>
</tr>
<tr>
<td>Luce del Sole, Tarantino IGT, Apulia, Italy</td>
<td>0.75 L</td>
<td>20.00</td>
</tr>
<tr>
<td>Pinot Noir Barrel XI Qba</td>
<td>0.2 L</td>
<td>7.30</td>
</tr>
<tr>
<td>Mugler, Palatinate, Germany</td>
<td>0.75 L</td>
<td>24.80</td>
</tr>
<tr>
<td>Malbec „Original“</td>
<td>0.2 L</td>
<td>6.00</td>
</tr>
<tr>
<td>Anne de Joyeuse, Limoux, France</td>
<td>0.75 L</td>
<td>20.60</td>
</tr>
</tbody>
</table>