

LOUIS
HOTEL

MY FESTIVE SEASON
2025

WINTER MAGIC ON THE ROOF TERRACE

After an extensive shopping trip or a long day at work, our roof terrace invites you to take a well-deserved break from 28 November 2025, every Thursday to Sunday from 4 p.m. In the midst of the city's Christmas hustle and bustle, you will find a cosy oasis, lovingly decorated, with a view over the rooftops of Munich. Enjoy classic winter delicacies such as mulled wine and hot chestnuts. Spend time with family and friends and let the evening come to a close in pleasant company.



You can find the latest information about the roof terrace on Instagram from November onwards.





WINTERTIME IS BRUNCH TIME*

Experience our special brunch highlights during the winter season and escape the pre-Christmas hustle and bustle for a moment. Sweet delicacies, savoury snacks, delicious hot drinks and much more await you from 11 a.m. to 2 p.m.

30. Nov. | 07. Dec. | 14. Dec. | 21. Dec.

Advent brunch | € 69 per person
including sparkling wine

24. Dec. | 25. Dec. | 26. Dec.

Christmas brunch | € 99 per person
including welcome champagne and live music

01. Jan. 2026

New Year's Brunch | €99 per person
including welcome champagne

*Reservation required



YOUR CHRISTMAS

Let yourself be enchanted by our festive 4-course menu, including an aperitif. In a festive and stylish atmosphere in the heart of Munich, we offer you a culinary experience to enjoy during the most contemplative days of the year.

OUR CHRISTMAS MENU*

ON 24. DECEMBER 2025 FROM 6 P.M.

CLASSIC > € 149 P.P. OR VEGETARIAN > € 119 P.P.

CLASSIC

Warm sourdough bread from Schmidt Bakery | whipped nut butter

Poached Atlantic monkfish fillet | Escabèche | Sea buckthorn | Black olive oil

Chestnut foam soup | Tia Maria | Ham from Ebersberg deer

Duet of milk-fed veal | Celery in textures | beech mushrooms | Winter truffles | Madeira jus

Piedmont hazelnut parfait | marinated heart cherries | 25-year-old Balsamico di Modena IGP

VEGETARIAN

Warm sourdough bread from Schmidt Bakery | whipped nut butter

Variation of carrots | Escabèche | Sea buckthorn | Black olive oil

Chestnut foam soup | Tia Maria | Pickled beetroot

Fondant potatoes | Celery in textures | Pickled beech mushrooms | Winter truffles | Madeira vinaigrette

Piedmont hazelnut parfait | marinated heart cherries | 25-year-old Balsamico di Modena IGP

* RESERVATION REQUIRED



YOUR NEW YEARS EVE*

WITH DJ AND MIDNIGHT DRINKS ON THE ROOF TERRACE
& NEW YEAR'S EVE MENU ON 31 DECEMBER 2025 AT 6.30 P.M.

CLASSIC > € 209 P.P. OR VEGETARIAN > € 169 P.P.

CLASSIC

Warm sourdough bread from Schmidt Bakery | whipped pumpkin seed oil butter
Deep-sea carabiniero tartare | Pineapple | Tom kha gai | Coriander oil
Spinach foam soup | Confit egg yolk | Imperial caviar
Rabbit ravioli | Velouté | Vin Jaune

Grilled Bavarian Prime Beef sirloin | Roscoff onions | roasted cauliflower | chimichurri mayonnaise | cubeb pepper

Pandoro French Toast | Marc de Champagne Ganache | Cassis Sorbet

VEGETARIAN

Warm sourdough bread from Schmidt Bakery | whipped pumpkin seed oil butter
Fermented pak choi tartare | Silken tofu | Pineapple | Tom kha gai | Coriander oil
Spinach foam soup | Confit egg yolk | Winter truffles
Radicchio Ravioli | Cream Soup | Yellow Wine

Glazed tempeh | Roscoff onion | Roasted cauliflower | Chimichurri mayonnaise | Cubeb pepper

Pandoro French Toast | Marc de Champagne Ganache | Cassis Sorbet

* RESERVATION REQUIRED

YOUR HOLIDAYS IN THE HEART OF MUNICH.



Book now and enjoy a truly special festive season.

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