THÉODOR

BRASSERIE

MENU

Please note that we only accept card payments.
For questions regarding allergens and additives, please ask our team.

HORS-D'ŒUVRE

Huîtres Fines — à la pièce / 6 / 12

Oysters – single / 6 pieces / 12 pieces

5,5 / 30 / 55

Fresh daily and carefully selected.
Selection and origin vary depending on availability

Our service team will be happy to advise you on today's selection and its flavour profile

Caviar

Caviar from Imperial Caviar Berlin, served with warm blinis, crème fraîche, and classic accompaniments

Imperial Selection – 30 g / 125 g
Mild and balanced, with large pearls and a delicate nutty note

67 / 269

For only 25 € add 10 g as a supplement to any dish. An ideal accompaniment to Tartare de Bœuf, Os à moelle or Filet de saumon

Imperial Réserve – 30 g / 125 g
Intense and complex, with a texture that melts delicately and a refined finish

89 / 350

Os à moelle

Oven-roasted bone marrow with herb sauce vierge, caramelised shallots and toasted baguette

19

Escargots de Bourgogne – 12 pieces

Burgundy snails with parsley and garlic butter

24

Crevettes Cocktail – 5 pieces

Court-bouillon poached prawns with cocktail sauce

4,5 each / 21

Croquettes de Jambon et Comté – 5 pieces

Homemade croquettes with Brandenburg cooked ham, 24-month aged Comté and dijonnaise

4 each / 19

Foie Gras au Calvados

Homemade foie gras with Calvados, brioche and seasonal preserve

26

We recommend pairing the Foie Gras with a glass of Sauternes from Château Nairac

50 ml | 8

LES ENTRÉES
STARTERS

Salade César
Available with
Argentinian prawns or grilled chicken
18 / +12 / +7

Salade Théodor – Petite / Grande VEGAN
Mixed leaf salad with mustard dressing
8 / 14

Salade de Chèvre Chaud
Lettuce with walnuts, cherry tomatoes and warm goat cheese on toast
18

Tartare de Bœuf Classique — 80 g / 160 g
With tartare sauce and confit egg yolk
17 / 28

Gravlax de Saumon
Cured salmon with dill, cucumber and pickled red onion, horseradish cream
17

Poireau Vinaigrette VEGAN
Braised leek with Meaux mustard vinaigrette and baguette crumble
15

Cuisses de Grenouille à la Persillade
Frog legs with persillade of confit garlic, parsley and butter
16

LES PLATS
MAIN COURSES

Champignons à la Bourguignonne VEGAN
Mushroom stew with pearl onions, slowly braised in a rich red wine sauce
29

Joue de Veau Braisée
Red wine-braised veal cheek with reduced jus and chives
33

Moules Marinières, Frites
Blue mussels with Noilly Prat, crème fraîche and parsley, served with fries
24

Ris de Veau aux Morilles
Veal sweetbreads with morels and Cognac sauce
38

Bouillabaisse Théodor – Petite / Grande
With a daily selection of white fish, served with rouille and baguette
24 / 39

DE LA BRAISE
FROM THE GRILL

Filet de Bœuf Rossini — 200 g
Beef fillet with pan-seared foie gras, brioche and Périgueux truffle jus

79

Classic beef fillet – 200 g

42

Entrecôte — 300 g

40

Chateaubriand — 500 g
To share – The preparation time is approximately 40 minutes

95

Filet de Saumon – 180 g
Label Rouge salmon fillet, skin-on, with beurre blanc and tarragon oil

38

ACCOMPAGNEMENTS

Choux de Bruxelles / Brussels sprouts with sage brown butter and preserved lemon	10
Purée de pommes de terre / Mashed potatoes	8
Purée de tommes de terre truffé	12
Pommes frites	8
Pommes frites truffés	12
Salade Théodor / Petite	8
Supplément caviar – 10 g	25
Supplément truffe – 1 g	2,5

SAUCES & BEURRES

Sauce Béarnaise	5,5
Sauce au Poivre / Pepper sauce	5,5
Sauce à l'Échalote / Shallot jus	5,5
Beurre Blanc	5,5
Mayonnaise Truffée / Truffle mayo	5

LES DESSERTS
DESSERTS

Café Gourmand
A chef's selection of our finest desserts,
served with an espresso or tea – decaffeinated upon request
16

Sorbet du Jour VEGAN
Served, on request, with vodka or Champagne poured over
12 / +6 / +8

Mousse au Chocolat
14

Madeleines à la Crème Chantilly
6 pieces
12

Crème Brûlée à la Vanille
12

Sélection de Fromages
Selection of mature cheeses, served with a seasonal confit
19

COCKTAILS

THÉODOR'S SIGNATURES

Théodor's Paloma 17
Mezcal, Jalapeño, Grapefruit, Lime

Théodor's Margarita 17
Topanito Blanco, Cointreau, Lime

Crystal Cosmo 15
Gin, St-Germain, Berries, Lemon

Yuzu Martini 17
Yuzu sake, Noilly Prat, Lychee

L'Amour Amèr 15
Punt e Mes, Cynar, Coconut, Lemon, Tonic

La Mary Provençale 17
Vodka, Basil, Rosemary, Tomato,
Sauce Mix, Lemon

CLASSICS

Espresso Martini 17
Grey Goose, Borghetti, Espresso

Pornstar Martini 17
Grey Goose, Passion Fruit, Champagne

Whisky Sour 15
Bourbon, Lime, Egg White

French 75 18
Bombay, Lemon, Champagne

Negroni, Americano & Co. 14
Bombay, Martini Rubino, Campari

Old Fashioned 15
Bourbon, Angostura, Orange Bitters

Boulevardier 15
Campari, Martini Rubino, Bourbon

SPRITZ

St-Germain Spritz	12,5
Martini Bianco Spritz	12,5
Kir Royal	19
Aperol Spritz	12
Campari Spritz	12
Lillet Spritz	12,5
Yuzu Spritz	12,5
Bellini	17

SOFTS

Fritz Apple, Rhubarb, Kola Kola Superzero, Lemon	4,5
Thomas Henry Ginger Ale, Tonic, Soda Water, Spicy Ginger, Citrus Jalapeño Lemonade	4,5

NO ABV

Wonder Spritz 12
Martini Floreale, alcohol free Gin,
Passion fruit, alcohol free Sekt

Yuzu Martini 0% 12,5
Alcohol free Gin, Yuzu Elderflower, Lychee

Théodor's Paloma 0% 12,5
Alcohol free Gin, Jalapeño, Grapefruit, Lime

Homemade Lemonade 7

L'EAU

200 ml | 750 ml

Still	3,5 | 7,5
Sparkling	3,5 | 7,5

BIÈRES

330 ml | 500 ml

DRAUGHT

Ayinger Helles	4,5 | 6
BRLO Naked, Non-Alcoholic (0,33l)	5
Radler	5 | 9
Picon Bière (0,33l)	6

BOTTLED

Maisel's Weisse (0,5l)	6
Maisel's Weisse, Non-Alcoholic (0,5l)	6

SPIRITUEUX
40 ml

VODKA

Grey Goose	12
Belvedere	14

GIN

Bombay	10
Citadelle	12
Hendrick's	12
Tanqueray 10	12
Monkey 47	14
Berliner Brandstifter	14

WHISKY

Basil Hayden Bourbon	10
Talisker 10 Y	12
Glen Dronach 12 Y	12
Hibiki Harmony	17
Oban 14 Y	20
Glenfiddich 15 Y	20
Lagavulin 16 Y	24

TEQUILA & MEZCAL

Topanito Tequila Blanco	12
Patron Tequila Blanco	14
Patron Tequila Reposado	16
Patron Tequila Añejo	17
Mezcal Madre	12
Mezcal Alipús S. Miguel	17

RUM

Bacardi Carta Blanca	10
Bacardi 8 Y	10
Gosling's Seal	11
Ron Zacapa Edición Negra	17

VERMOUTH / AVERNA

Averna Amaro Siciliano	6
Martini Rosso Rubino	6
Punt e mes	6
Cynar	6
Picon	6
Noilly Prat	6
Martini Bianco	6

CAFÉS

Espresso / Double Espresso	3,2 | 4,7
Espresso Macchiato	3,4
Americano	3,7
Café Crème	3,7
Cappuccino	4,7
Café Latte	4,9
Latte Macchiato	4,9
Flat White	4,9
Matcha Latte	6

Milk alternative: Oat Milk

THÉS

Tip of the Morning – Black Tea	4,5
Top of the Day – Fruit Tea	4,5
Mighty Green – Sencha Tea	4,5
Fresh Ginger Tea	4,5
Fresh Mint Tea	4,5

JUS
200 ml

Peach	5
Passion Fruit	4
Fresh Orange Juice	7

LES VINS

au verre | à la bouteille

CHAMPAGNE & CRÈMANT (0,1L / 0,75L)

Bouvet-Ladubay	Crémant de Loire “Excellence” Brut	Loire, France	9	50
Jean Sandrin	Brut Tradition	Champagne, France	13	89
Ruinart	Brut	Champagne, France	21	142
Ruinart	Rosé Brut	Champagne, France	24	165

VINS BLANCS (0,1L / 0,75L)

Weingut Jülg	2025 Grauburgunder „Vom Kalk“	Pfalz, Germany	7	47
Azienda Inama	2025 Soave Classico	Vénétie, Italy	8	49
Nicolas Gauffroy	2023 Coteaux Bourguignons	Bourgogne, France	9	55
Domaine Sérol	2025 Viognier sur Granit „Oudan“	Loire, France	9,50	64
Domaine Grand Roche	2024 Chablis	Bourgogne, France	10	65
Roc de l´Abbaye	2025 Sancerre	Loire, France	11	70

VINS ROSÉS (0,1L / 0,75L)

Château Minuty	2025 Cuvée M	Provence, France	10	70

VINS ROUGES (0,1L / 0,75L)

Château Guiot	2023 Costières de Nîmes	Rhône, France	7	44
Château Grand Village	2013 Bordeaux Supérieur	Bordeaux, France	9	57
Nicolas Gauffroy	2023 Bourgogne Côte d´Or	Bourgogne, France	10	69
Domaine Duclaux	2022 Châteauneuf-du-Pape	Rhône, France	12	85
Château Giscours	2018 Grand Cru Classé	Bordeaux, France	16	109

VINS LIQUOREUX (0,05L)

Niepoort	10 Year Old Tawny	Douro, Portugal	7
Château Nairac	Sauternes	Bordeaux, France	8
Parcé Frères	Rivesaltes Tuilé 40 ans	Roussillon, France	11

Vintages may vary depending on availability.