Restaurant 181

Culinary highlights

(October to February 2019)

Arena One Gastronomie GmbH
a company of DO & CO Aktiengesellschaft

Spiridon-Louis-Ring 7
D-80809 München

Glad you are our guests …

- High above the city is where the pleasure starts -

Whenever you are looking for the perfect place for a set business meal or simply want to spoil yourself in a private setting.

Whether you want to impress your guests with an unusual aperitif or a wine accompaniment perfectly tailored to your menu. You not only have a choice from our range of over 400 wines, but we also inspire you with a refined aperitif.

We offer you the perfect culinary experience of a special kind!

Enjoy a magnificent and unique 360° panoramic view over the foothills of the Alps and grasp the Alps in all their beauty and monumentality. The R181 offers you Munich's most exclusive and "fastest" sightseeing tour.

Changing, light, regional and seasonal dishes - prepared by our creative kitchen team - invite you not only at noon to feast.
We also seduce you to dream with our exquisite selection of homemade cakes and tarts.

We look forward to seeing you!

Culinary treats

Menu suggestions

Lunchtime

Evenings

Facts and Figures

Floor plan (revolving restaurant) Restaurant 181

Floor plan closed platform

Floor plan entrance area ground floor

Assignment

Lift

Add on

Basics

Decorations

Menu Cards

Exclusives

Sound system, micro

DJ

Tables, Setup, Furniture, Decoration

Event Gallery

How to get here

Event Order

Contact

Directions / Parking

LUNCH MENU TO COMBINE

3 Course Menu with soup € 41 / 3 Course Menu with Starter € 45 / 4 Course Menu € 52

Starters

V1)

Smoked salmon and quinoa tartar,
Wasabi Tobiko Mayo, grapefruit, pickled egg yolk

V2)

Fried Freshwater prawns, pea cream,
glass noodle mushroom salad, misoflakes, nori

V3)

Veal tartare with truffles and parmesan, marinated
artichokes, cabbage sprouts, pistachio oil

V4)

Duck liver terrine, port apple puree, Moscato jelly,
fig mustard, popcorn

V5) – vegetarian and vegan

Seasonal antipasti, orange chicory,
baked sesame rice balls, carrot jam

Main Courses

H1)

Medallions from the leg of venison, cardamom honey sauce,
pointed cabbage, carrots, kumquats, semolina strudel

H2)

Black Angus Beef Fillet, grenadine shallots,
leek truffle butter puree, truffle juice, Kale Frit

H3)

Grilled Scottish Salmon, Peas Seed Oil Mousseline,
Beech Mushrooms, Baked Sushi Rice, Dashi Beurre Blanc

H4)

Guinea fowl breast, smoked plum sauce, soft polenta,
Mu Err mushrooms, corn, sugar snap peas

H5)

Roasted saddle of veal, hazelnut crust, purple curry,
beetroot mousseline, parsnips

H6) – vegetarian and vegan

Beetroot chili cream, roasted pumpkin,
pimientos de padron, parsley frit, pistachio oil

Soups

S1)

Chestnut soup, cranberries, coffee foam

S2)

Roasted pumpkin soup, ginger, coconut foam, glazed seeds

S3)

Thai sauce, rice noodle, shrimp, tofu

S4) – vegetarian and vegan

Cauliflower black salsify soup, smoked tofu, olives bruscetta

S5)

Beef bouillon, Kaspressknödl, vegetable rhombuses

Dessert

D1)

Key Lime Pie, Shortcrust, Lime Meringe, Pistachio Ice Cream, Curry
Orange Angel

D2)

Tonka beans cream brulee, cherry chutney, amarena cherry ice cream,
chocolate chips, sprinkles

D3)

Black sesame panna cotta, apricot ice, mango cubes, coconut snow,
marigold

D4)

Nuremberg gingerbread tiramisu, coffee liqueur, mascarpone,
Straciatella ice, chocolate pops

EVENING MENUS (18:00-20:00) 3 Course

Menu I

Smoked salmon and quinoa tartar,
Wasabi Tobiko Mayo, grapefruit, pickled egg yolk

Medallions from the leg of venison,
cardamom honey sauce, pointed cabbage, carrots,
kumquats, semolina strudel

Key Lime Pie, Shortcrust, Lime Meringe, Pistachio Ice Cream, Curry Orange Angel

3 Course Menu € 56

Menu II

Fried Freshwater prawns, pea cream,
glass noodle mushroom salad, misoflakes, nori

Black Angus Beef Fillet, Grenadine Shallots,
Leek Truffle Butter Puree, Truffle Juice, Kale Frit

Tonka beans cream brulee, cherry chutney,
amarena cherry ice cream, chocolate chips, sprinkles

3 Course Menu € 58

Menu III

Veal tartare with truffles and parmesan,
marinated artichokes, cabbage sprouts, pistachio oil

Grilled Scottish Salmon, Peas Seed Oil Mousseline,
Beech Mushrooms, Baked Sushi Rice, Dashi Beurre blanc

Black sesame panna cotta, apricot ice, mango cubes,
coconut snow, marigold

3 Course Menu € 63

Menu IV

Lamb's lettuce, radicchio, pomegranate dressing,
grapes, bacon, hazelnuts, toasted pita bread

Breast of guinea fowl, smoked plum sauce, soft
polenta, mu Err mushrooms, corn,
sugar snap peas

Nuremberg gingerbread tiramisu, coffee liqueur,
mascarpone, Straciatella Ice, chocolate pops

3 Course Menu € 52

We serve focaccia stangerl with sea salt and olive oil with our menus.

On request, we can also offer you salted butter and spread at € 3.90 per person.

EVENING MENUS (18:00-20:00) 3 Course

Menu V

Duck liver terrine, port apple puree, Moscato jelly, fig mustard, popcorn

Roasted saddle of veal, hazelnut crust, purple curry, beetroot mousseline, parsnips

Seed oil bavaroise, beetroot reduction with raspberry vinegar, roasted cornflakes, sea buckthorn fresh cheese ice cream

3 Course Menu € 59

Menu VI – vegetarian

Seasonal antipasti, orange chicory, flamed goat's cheese, carrot jam

Beetroot chili cream, roasted pumpkin, rocket malfatti, parsley frit, pistachio oil

Coconut blossoms panna cotta, apricot ice cream, cashew crunch, cress

3 Course Menu € 48

Menu VII – vegan

Seasonal antipasti, orange chicory, baked sesame rice balls, carrot jam

Beetroot chili cream, roasted pumpkin, pimientos de padron, parsley frit, pistachio oil

Coconut blossoms panna cotta, apricot ice cream, cashew crunch, cress

3 Course Menu € 48

Christmas Menu

only in December 2018

Terrine of game shrimps, stained salmon cubes, char caviar, basil cream

Barbarie duck breast glazed with juniper and orange sugar, cabbage sprouts, red cabbage, pumpkin spaetzle

Nuremberg gingerbread tiramisu, coffee liqueur, mascarpone, amarena cherry ice cream, chocolate pops

3 Course Menu € 58

We serve focaccia stangerl with sea salt and olive oil with our menus.

On request, we can also offer you salted butter and spread at € 3.90 per person.

EVENING MENUS (from 20:30) 4/5 Course

Menu I

Smoked salmon and quinoa tartar,
Wasabi Tobiko Mayo, grapefruit, pickled egg yolk

Beluga lentil cream, scallops, truffle foam

Medallions from the leg of venison,
cardamom honey sauce, pointed cabbage, carrots,
kumquats, semolina strudel

Key Lime Pie, Shortcrust, Lime Meringe,
Pistachio Ice Cream, Curry Orange Angel

4 Course Menu € 68

Menu II

Fried Freshwater prawns, pea cream, glass noodle
mushroom salad, misoflakes, nori

Roasted pumpkin soup, ginger, coconut foam,
glazed seeds

Black Angus Beef Fillet, Grenadine Shallots,
Leek Truffle Butter Puree, Truffle Juice, Kale Frit

Tonka beans cream brulee, cherry chutney,
amarena cherry ice cream, chocolate chips,
sprinkles

4 Course Menu € 66

Menu III

Veal tartare with truffles and parmesan,
marinated artichokes, cabbage sprouts,
pistachio oil

Thai sauce, rice noodle, shrimp, tofu

Grilled Scottish Salmon, Peas Seed Oil Mousseline,
Beech Mushrooms, Baked Sushi Rice,
Dashi Beurre blanc

Black sesame panna cotta, apricot ice, mango
cubes, coconut snow, marigold

4 Course Menu € 72

Menu IV

Lamb's lettuce, radicchio, pomegranate dressing,
grapes, bacon, hazelnuts, toasted pita bread

Hokkaido pumpkin risotto, buffalo mozzarella,
glazed seeds, seed oil

Breast of guinea fowl, smoked plum sauce,
soft polenta, mu Err mushrooms, corn,
sugar snap peas

Nuremberg gingerbread tiramisu, coffee liqueur,
mascarpone, Straciatella ice, chocolate pops

4 Course Menu € 64

We serve focaccia stangerl with sea salt and olive oil with our menus.

On request, we can also offer you salted butter and spread at € 3.90 per person.

EVENING MENUS (from 20:30) 4/5 Course

Menu V

Duck liver terrine, port apple puree, Moscato jelly, fig mustard, popcorn

Chestnut soup, cranberries, coffee foam

Roasted saddle of veal, hazelnut crust, purple curry, beetroot mousseline, parsnips

Seed oil bavaroise, beetroot reduction with raspberry vinegar, roasted cornflakes, sea buckthorn fresh cheese ice cream

4 Course Menu € 68

Menu VI – vegetarian

Seasonal antipasti, orange chicory, flamed goat's cheese, carrot jam

Cauliflower black salsify soup, smoked tofu, olives bruscetta

Beetroot chili cream, roasted pumpkin, rocket malfatti, parsley frit, pistachio oil

Coconut blossoms panna cotta, apricot ice cream, cashew crunch, cress

4 Course Menu € 52

Menu VII – vegan

Seasonal antipasti, orange chicory, baked sesame rice balls, carrot jam

Cauliflower black salsify soup, smoked tofu, olives bruscetta

Beetroot chili cream, roasted pumpkin, pimientos de padron, parsley frit, pistachio oil

Coconut blossoms panna cotta, apricot ice cream, cashew crunch, cress

4 Course Menu € 52

Christmas Menu

only in December 2018

Terrine of game shrimps, stained salmon cubes, char caviar, basil cream

Chestnut soup, cranberries, roe deer, coffee mousse

Barbarie duck breast glazed with juniper and orange sugar, cabbage sprouts, red cabbage, pumpkin spaetzle

Nuremberg gingerbread tiramisu, coffee liqueur, mascarpone, amarena cherry ice cream, chocolate pops

4 Course Menu € 66

We serve focaccia stangerl with sea salt and olive oil with our menus.

On request, we can also offer you salted butter and spread at € 3.90 per person.

You are also welcome to choose the following intermediate course for a 5 Course menu:

Half quail, braised radicchio, cranberries, balsamicoglace coffee

€ 16

Lobster Tempura, Papaya Carrot Salad, Peanut, Tom Sam Vinaigrette

€ 20

Hokkaido pumpkin risotto, buffalo mozzarella, glazed seeds, seed oil

€ 12

Roasted Pikeperch, Pulled Duck, Granny Smith Apple, Mace foam

€ 16

Gratinated marrow bone, celery parmesan salad, Dijon mustard mayo

€ 16

Confit BBQ pork belly, sweet potato, paprika chorizo, crusty popcorn

€ 16

Inspire yourself, your employees, partners or customers in the context of an exclusive event in our extraordinary location high above Munich!

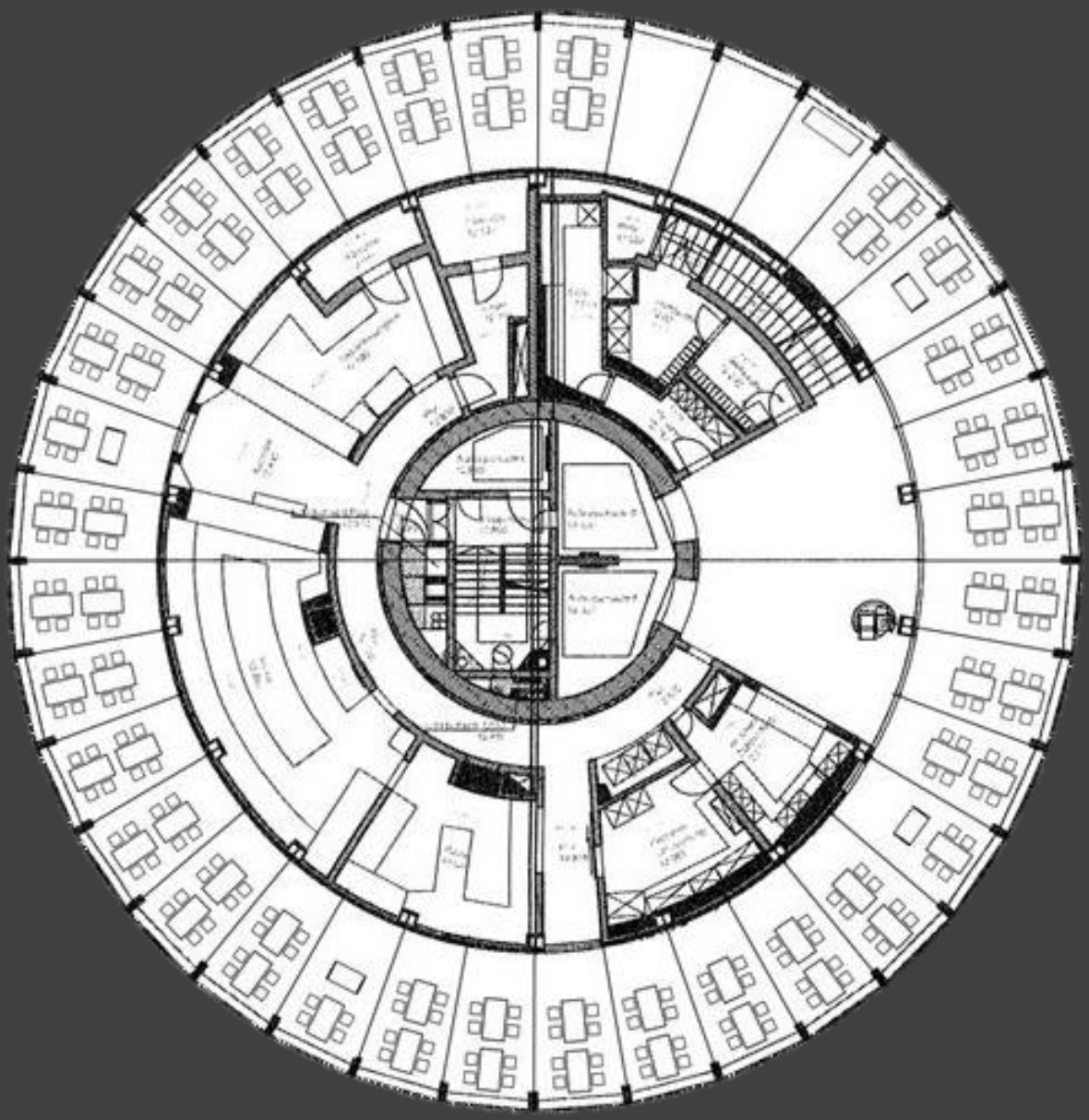
If none of our suggestions have whet your appetite, we will be happy to arrange a Flying Dinner or an appealing buffet according to your wishes.

Facts & Figures

Floor plan (revolving restaurant) Restaurant 181

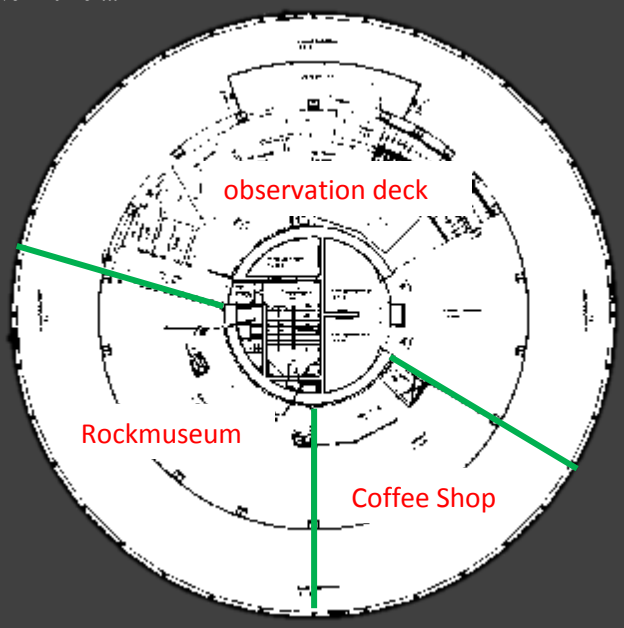
(please contact us for exact dimensions)

With our unique floor plan - unique for an event location in Munich - we can create a very special experience of pleasure above the roofs of the city. We are happy to support you with competence, many years of experience and high commitment...

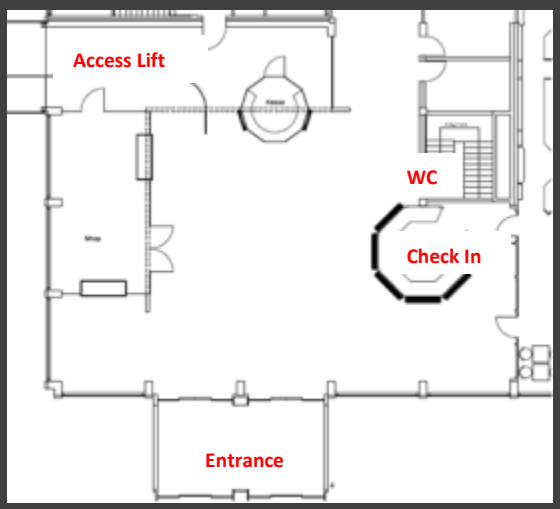


Floor plan closed platform

The perfect place to welcome your guests with a drink before your event, to take a guided tour through the Rockmuseum or simply to let your eyes wander over Munich...



Floor plan entrance area ground floor



Assignment

Our warm kitchen is available between 12:00 and 14:30 o'clock at noon.

From 2:30 pm to 4:30 pm (last admission regularly 4:00 pm) we will be pleased to spoil you with our homemade cakes and tarts as well as coffee specialities.

In the evening we offer two bookings:
At 6:00 pm we welcome you to one of our 3-course menus, or you come at 8:30 pm without time limit and choose one of our menus from 4 courses.

If 8.30 pm is too late for you, we also offer a different time depending on availability.

You have special wishes? Please contact us!

Lift

At our check-in, on the right in the entrance area of the Olympia Tower, we deposit the boarding pass and the lift tickets in your name or company name. We charge € 7 per person/€ 5 for groups of 20 or more.

Add on

Basics:

Decoration: thanks to our cooperation with renowned Munich florists, no flower wish remains unfulfilled.
Please contact us!

Menu cards: if you wish, we can create a menu card for you for a small extra charge.
Of course we take your company logo or any foreign languages into account here.

Exclusives:

Sound system, micro

Our high-quality Bose sound system including cordless hand microphones we provide free of charge.

Tables, Setup, Furniture, Decoration

Tables: round or square, high or low, large or small...is no problem for us. We design the location according to your wishes. We would be pleased to make you an offer.

Table setup: black velvet tablecloths, classic or a plain placemat. There are no limits to the possibilities here.

Furniture: classic restaurant, stylish club atmosphere incl. bar or relaxed lounge feeling...we are happy to support you in all areas with our extensive know-how.

Flower decoration: with or without, classic, lush or puristic... Together with our professional partners you add the finishing touch to your event.

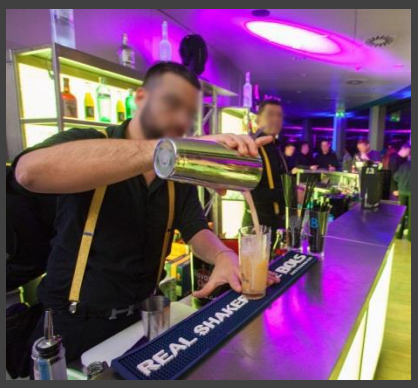
DJ

We can also book a suitable DJ to design your musical framework, so that your guests are perfectly entertained.

Event Gallery

Setup (samples):):

Event (samples)



event order

group booking
Restaurant 181 im Olympiaturm
Spiridon-Louis-Ring 7
80809 München

Herewith I/we make the following binding reservation:

VIA FAX TO +49.89 350 948 517

Name:	Occasion:	Date of the event	Time:	Number of persons

The number of persons 48 hours in advance is binding!

Evening Menu

Menu-No.:_____ Price/Person:_____

With extension:_____

Mittagsmenü Lunch Menu

Starter No . V - _____

Soup No. S - _____

Main Course No. H - _____

Dessert No. D - _____

Price per Person € _____

Beverages

Beverages on account ❏

Aperitif:

No: ❏ Yes:_____

Mineral Water:

Apollinaris Selection ❏ Apollinaris Vio (still) ❏

White Wine:

_____

Red Wine:

_____

Rose Wine

_____

*Please note that we only send invoices to Germany. Thank you very much!

Menu Cards

Menu Cards two-sided à € 2,80 ❏

…with Logo (via Mail jpg-Format) à € 3,50 ❏

German: ❏ English: ❏ Quantity:_____

Payment

Cash ❏ ec-Card ❏

Credit Card ❏ via Invoice* ❏

Name of the person/contact person authorised to sign on site:

_____

Organizer / Invoice address

Company:

_____

Contact:

_____

Address:

_____

Zip Code/City:

_____

Fon: Fax:

_____ _____

Digestif:

Price Range to € 10,00 ❑ Self-Payers ❑

Price Range unlimited ❑ No Digestif ❑

Floral Decoration

1 Flower arrangement per table from € 30,00 Yes ❑ No ❑

Special Flower Request:_____

Yes, I/we accept the General Terms and Conditions, available on the Internet at::

http://www.arenaone.de/181/AGB_Restaurant181_2008-04-03.pdf

YES, agree ❑

_____ _____

Place, Date Signature

Special information for us:

_____

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Your event above the rooftops of Munich

- whether as a private party, business dinner or company event -

We will make you an individual offer from 8 to 200 persons and look forward to welcoming you as our guest soon.

Restaurant 181 im Olympiaturm

Arena One Gastronomie GmbH

a company of DO & CO Aktiengesellschaft

Spiridon-Louis-Ring 7

D-80809 München

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fax: +49 89 350 948-517

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web: www.restaurant181.com

Your way to culinary heights!

Directions to Restaurant 181 by car

- Follow the signs for **Olympiapark** on the Mittlerer Ring.
- Turn off at the crossing Mittlerer Ring/Lerchenaustr. (at the level of BMW Welt) towards the **Olympiapark**.
- After approx. 100m turn right onto the Olympic site.
- Pass the first car park on the left and continue to the next car park.
- There you park on the upper or lower parking deck.
- Follow the signs for **"Restaurant 181"**. At the Olympiasee keep right towards **Olympiaturm**.
- In the building at the foot of the Olympic Tower you will find the **reception counter** for Restaurant 181 on the right.

Access to Restaurant 181 by public transport

- Take the underground line U3 to the **"Olympiazentrum"** stop.
- At the station follow the signs to **"Olympiapark"**.
- At the exit of the subway station, you will see **BMW Welt** as the next large building.
- Take the **footpath to the right** of the building and walk straight ahead to the bridge over the Mittlerer Ring.
- After you have crossed the Mittlerer Ring, you are on the grounds of the Olympic Park. Walk straight ahead in the direction of the **Olympiasee**
- At the Olympiasee keep right **towards Olympiaturm**
- In the building at the foot of the Olympic Tower you will find the **reception counter** for Restaurant 181 on the right.