

RECOMMENDATIONS
OF THE DAY

Authentic & seasonal - always in unrivaled
freshness and quality.

This works best where air remains for
spontaneity and creativity. What the market
offers in the morning ends up as a culinary
highlight on our table the same day.

Our staff will be happy to assist you!

AMUSE GUEULE

Olives marinées 	5
Aioli 	5
Cornichons 	5
Paté	10 / 13 / 16
Saucisson sec	10 / 15
air-dried French salami	
Pimientos de Padrón 	13
olive oil, fleur de sel	

COLD STARTERS

Foie gras d'oie	17 / 24 / 32
Foie gras terrine (goose), crème de cassis, brioche	

We recommend matching the foie gras terrine:
Château Guiraud 1er Grand Cru Classé
Bordeaux (sweet white wine) 5cl / 8,5

Salmon tartare	22 / 29
hash browns, crème fraîche	

Seabass Tartare Bruschetta	19
seabass, wasabi mayonnaise, spring onions, cilantro, fresh chilies, toasted baguette	

Tatare de bœuf <i>on request fried in butter</i>	
beef tartare, onions, capers, ketchup, mustard, cognac, cayenne pepper, lettuce or frites MAMIE	
80g	18
160g	26



Imperial Caviar	
Altona caviar import house, malossol, crème fraîche, chopped eggs, onions, jacket potatoes	
30g	99
50g	139



PLATEAUX
DE FRUITS DE MER

Served with:
»Sauce au pauvre homme«, lemon,
cognac cocktail sauce, aioli, baguette

Le Misérable	68
6 Fines de Claire, 4 Crevettes roses, Crevettes grises, winkles, whelks	

La MAMIE	136
6 Fines de Claire, ½ Lobster, 6 Crevettes roses, 2 Norway lobster, Crevettes grises, winkles, whelks	

Le Royal	240
12 Fines de Claire, 2x ½ Lobster, 8 Crevettes roses, 4 Norway lobster, Crevettes grises, winkles, whelks	

L'aristocrat	320
12 Fines de Claire, 2x ½ Lobster, 8 Crevettes roses, 4 Norway lobster, Crevettes grises, winkles, whelks, 30g Imperial Caviar Malossol	

OYSTERS

Types of oysters according to availability

Served with:
»Sauce au pauvre homme«, lemon,
brown bread

Belon	
12 pc. / 45 - 6 pc. / 23 - 1 pc. / 4	

Gillardeau	
12 pc. / 45 - 6 pc. / 23 - 1 pc. / 4	

Fines de Claire	
12 pc. / 38 - 6 pc. / 20 - 1 pc. / 3,5	

SEAFOOD

Bigorneaux 80g	12
Winkles	

Bulots 220g	15
Whelks	

Crevettes roses	pc. 4
-----------------	-------

Norway lobster	pc. 11
----------------	--------



Dishes marked with  are vegetarian.

PLEASE ASK YOUR WAITER FOR DETAILS ON ADDITIVES AND ALLERGENS!

All prices in Euro incl. VAT. We accept payments in cash as well as card payments via EC, Visa, American Express Maestro or Mastercard.

Champagne

DELAMOTTE Blanc de Blancs	17
DELAMOTTE Rosé	21
Kir Royal	18
Bellini	18

Cocktails Maison

Le Monaco Spritz	12
Aperol Spritz	12
Hugo	12
Kiew Mule	14
Mojito	14
Espresso Martini	15

HOT STARTERS

½ Homard tiède	52
½ lobster lukewarm (canadian wild), cognac cocktail sauce, aioli, salad bouquet	

Coquilles St. Jacques poêlées	15 / 19 / 26
fried scallop, wild herb salad	

Veal Sweetbread fried in butter	15 / 19 / 26
wild herb salad	

Smoked eel	24
toasted wholemeal bread, scrambled eggs	

Escargots	(6 pc. / 12 pc.) 16 / 22
roman snails au gratin with herb butter	

Chèvre chaud 	12 / 16 / 19
gratinated goat cheese, wild herb salad	

Artichaut 	14
Fresh French artichoke, mustard vinaigrette	

Soupe de poissons	16
passed fish soup, croutons, grated Gruyère, rouille	

CATERING
»TYPICAL MAMIE«
FROM OUR RESTAURANTS
TO YOU!

PRIVATE CATERING, DINING & EVENTS

Events tailored to your vision – unique & creative!

Our catering service brings the best from our restaurants –
CHEZ MAMIE, Weihenstephaner, and HENRICHS –
directly to your table.

Experience a variety of dishes and styles, perfectly crafted to
suit your event and create unforgettable moments.

Join us in sharing the joy of hosting!

SPÉCIALITÉS MAMIE

Surf and Turf	97
200g fillet of Argentinean beef, ½ Lobster (canadian wild), cognac cocktail sauce, aioli, frites MAMIE, lettuce	
Pariser Pfeffersteak	48
200g fillet of Argentinean beef, cognac cream sauce, green pepper, green beans, gratin dauphinois	
Petit coquelet	34
poussin crispy from the oven, frites MAMIE, lettuce, tzatziki	
Escalope panée de veau	35
»Wiener Schnitzel« from the veal saddle, cranberries, frites MAMIE, lettuce	
Foie de veau aux Échalotes	26 / 32
calf's liver, échalotes red wine sauce, caramelized Belgian endives, purée MAMIE	
Rognons de veau à la moutarde	26 / 32
calf kidneys in mustard sauce, tagliatelle, lettuce	
MAMIE Burger	21
100% beef, bacon, cheddar cheese, caramelized onions, cornichons, tomato, frites MAMIE	
BEYOND MEAT Burger 	21
100% plant based, cheddar cheese, caramelized onions, cornichons, tomato, frites MAMIE	

DESSERTS

Crème brûlée à la vanille de Tahiti	7 / 10
with blackcurrant sorbet	+5
Abricot soûl	11,5
apricot sorbet, apricot brandy	
Cerise ivre	11,5
cherry sorbet, cherry brandy	
Glace vanille avec Grand Marnier	11,5
bourbon vanilla ice cream, Grand Marnier Cordon rouge	
Tarte au Citron	9
Mousse au chocolat au Rhum	13 / 17
apricot and peach wedges, salted caramel ice cream	
Three kinds of sorbet	18
fresh seasonal berries	
Coupe de glace	5
bourbon vanilla, salted caramel	
Coupe de sorbet	5
blackcurrant, apricot, cherry, lemon, pear	
Café gourmand	13
Espresso, drei »amuse bouche«	

POISSONS

Dorade »Royal« grillée	36
grilled Sea Bream »Royal«, caramelized Belgian endives, rosemary potatoes	
Loup de mer grillé	36
grilled Seabass, caramelized Belgian endives, rosemary potatoes	

Poisson du jour: You will find our daily changing fish offer on our blackboard.

VIANDES SAUTÉES

With our steaks we serve: frites MAMIE, lettuce or green beans as well as herb butter or sauce Béarnaise.	
Entrecôte grillée	
300g	45
Filet de bœuf	
200g	48
300g	58
Côtelettes d'agneau grillées	34 / 44
grilled lamb chops, herb butter, ratatouille, gratin dauphinois	

SIDES

herb butter	5
sauce Béarnaise.....	6
lettuce	6
caramelized Belgian endives.....	7
green beans.....	7
ratatouille	7
leaf spinach	7
gratin dauphinois	7
frites MAMIE	7
purée MAMIE	7
rosemary potatoes.....	7

RENDEZ-VOUS
À MIDI

The weekly changing »Rendez-vous am à midi«, is served Monday - Friday from 12:00 to 15:00. Arrange your lunch menu yourself from two or three dishes:

2 Courses	26
3 Courses	31

OUR
OPENING HOURS

Tuesday - Saturday
12:00 - 24:00

Sunday / Monday
closed

kitchen until 23:00

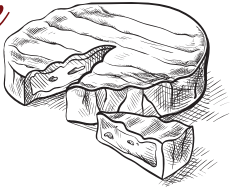
Flamed at the table

Crêpes Suzette

24

Grand Marnier Cordon Rouge, orange fillets, orange juice, bourbon vanilla ice cream

Chariot de fromage



Chariot de fromage
de l’Affineur »Maître Antony«.....

9

fig mustard, baguette

Additional cheese from the trolley .+4,5

Antony

Dishes marked with  are vegetarian.

PLEASE ASK YOUR WAITER FOR DETAILS ON ADDITIVES AND ALLERGENS!

All prices in Euro incl. VAT. We accept payments in cash as well as card payments via EC, Visa, American Express Maestro or Mastercard.