

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Variation of goose foie gras
with cherry and hazelnut

*

Sautéed gamba carabinero
with Venere rice, mango
and sweet chili

*

Cod confit

with pointed cabbage, green apple
and mustard seed sauce

*

Tomato ravioli

with parmesan, basil
and white tomato foam

*

“Roe deer from the Bareiss hunting grounds”

Fried saddle of roe deer

with chanterelles, wild broccoli
and elderflower gel

Poached cushion of roe deer

with broccoli salad and pomegranate vinaigrette

*

Assorted cheese from the trolley

*

Apricots with mascarpone mousse
almond ice cream and Dulcey panna cotta

*

Friandises

*

Confiserie & chocolate candies from the trolley

The lunch menu

BY CLAUS-PETER LUMPP

Apéro Etagère

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Cold & warm amuse-bouche

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Marinated kingfish
with Imperial caviar, potato
cucumber and dill

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“Lamb grown on the Äbler Wacholderheide”

Fried saddle of lamb
with oriental watermelon, sugar snaps
and garam masala foam

Courgette flower filled with merguez
on tabouleh and yoghurt

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Raspberries
with Valrhona chocolate
Pistachio ice cream, basil cream
and raspberry sorbet

*

Friandises

*

Confiserie & chocolate candies
from the trolley

The vegetarian menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & hot amuse-bouche

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Sour cream tartlet
with potato, cucumber and dill

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Marinated silken tofu
with Venere rice, mango
and sweet chili

*

Warm goat cheese
with cauliflower, almond and yuzu

*

Tomato ravioli
with parmesan, basil
and white tomato foam

*

Fried tempeh
with chanterelles, wild broccoli
and elderflower gel

*

Assorted cheese from the trolley

*

Apricots with mascarpone mousse
and Dulcey panna cotta

*

Friandises

*

Confiserie & chocolate candies from the trolley

The sommer menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Marinated kingfish
with Imperial caviar, potato
cucumber and dill

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Breton turbot
with cauliflower, almond and yuzu

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“Lamb grown on the Äbler Wacholderheide”

Fried saddle of lamb
with oriental watermelon, sugar snaps
and garam masala foam

Courgette flower filled with merguez
on tabouleh and yoghurt

*

Assorted cheese from the trolley

*

Raspberries
with Valrhona chocolate
Pistachio ice cream, basil cream
and raspberry sorbet

*

Friandises

*

Confiserie & chocolate candies from the trolley

Caviar

Selected Caviar and Langostinos

Fried langostino with crustacéglaçe
marinated langostino carpaccio and sour cream herb mousse
blini and crème fraîche
and, at your choice, with an exclusively selected caviar tin:

Imperial Osietra Superieur caviar 30 g Selektion Prunier 200
Light brown, grey grains of gueldenstaedti sturgeon
with creamy texture and unique aromatic character

Kaluga Réserve caviar 30 g Selektion N25 225
Kaluga sturgeon is one of the rarest sturgeon species Huso Dauricus
large pearly buttery, with finesse and elegance in taste

Beluga caviar 30 g Selection Imperial Caviar Berlin 240
Original Beluga from Huso Huso sturgeon, steel-gray, large grain
mild, creamy with an unique characteristic taste

Starters

Buhlbachtal char

Fillet of charr slowly cooked in grapeseed oil 120
with lettuce and preserved radishes
Lightly smoked fillet of char “Balik Style”
sour cream and Imperial caviar
Tartare of charr with dill blossoms and lettuce sorbet

Goose foie gras

Terrine of marbled goose liver with salted caramel and port 156
Tartlets of burnt goose liver cream and hazelnuts
Goose liver praline with sesame
Fried goose liver with Calvados apple
Goose liver ice cream with cocoa bean crumbles

Lobster

Lukewarm Breton lobster 160
with green asparagus and watermelon
Lobster dumpling with oriental watermelon stock
Tartlet with lobster tartare and saffron

Entrées

Milk-fed calf's sweetbread

Crisp fried milk-fed calf's sweetbreads 92
on white bean purée and summer herb vinaigrette
with orange flavourings

Chanterelles and ricotta

Chanterelle risotto with ricotta, cherry tomatoes 72
lovage and fried chanterelles

Fish

Sea bass

- Crisp fried sea bass and octopus 142
- on aubergine and zucchini, sauce Rouille and Balsamico
- Fillet of sea bass and totani in octopus stock
- Flamed sea bass with baked cheese olives and basil sorbet

Breton turbot

- Breton turbot with poel ed lovage on chanterelle pur e 160
- Confit turbot with grilled leek and lovage stock
- Saut ed turbot on chanterelle-and-tomato salad

Sole, to serve two persons

- Whole sole fried in butter p/P 130
- with samphire, almonds and tomato
- Fillet of sole fried in croutons with aioli

Meat

Alsatian pigeon

- Fried breast of pigeon with celery 146
- lemon and tonka bean glaze
- Saut ed cos lettuce with pigeon giblets
- and lettuce vinaigrette
- Braised leg of pigeon
- with royal brioche and foie gras sauce

Ox „Black Angus“

- Fried ox fillet with red wine and pepper glaze 150
- saut ed spring onions, fondant potatoes and morels
- Braised and stuffed Wagyu ox tail
- Tartare of ox fillet with snow pea pod salad and
- crostini

Veal kidney, to serve two persons

- Whole veal kidney cooked in its own fat p/P 125
- on Mediterranean bread salad
- Warm head of veal and sweetbreads in chive sauce

Desserts

BY OUR CHEF-PÂTISSIERS
STEFAN LEITNER

Cherry

- Chocolate tart 56
with cherries and sherry port wine stock
- Marinated cherries
with Madagascar vanilla and cocoa bean crumble
- Cherry cream
on chocolate sablé with sakura vinegar
and sour cherry sorbet
- Pistachio ice cream

Strawberries

- Coconut parfait with strawberry cremeux
and marinated strawberries 58
- Strawberry crème on a crispy base
with almond sablé and strawberry stock
- Vanilla hippe
with Dulcey chocolate and strawberries
- Gariguette strawberry sorbet

Our soufflé

- Soufflé with apricot and elderflower sauce 60
- Apricot parfait with yoghurt cream
on almond sablé and apricot roaster

Raspberry

Mascarpone mousse
with raspberry sorbet, praline
and raspberry fond

60

Raspberry ganache with lemongrass and ginger ice

Basil tartlets with raspberry and meringue

Souffléed Valrhona chocolate with raspberries

Raspberry cream with vanilla Chantilly
and lemon thyme

Dessertwines

We have a good selection of wines to accompany your
dessert. If you wish, by the glass.

Cheese

Assorted raw milk cheese on the trolley from
the Tölzer Kasladen in Bad Tölz.