

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Variation of goose foie gras
with fragola grapes, almond and celery

*

Breton lobster
with cauliflower, Purple Curry
and lobster bisque

*

Slow-cooked cod
with beluga lentils, fig
and mustard seed sauce

*

“Our onion tart”

Mushrooms, roasted onion, lemon thyme
and new wine sauce

*

“Roe deer from the Bareiss hunting grounds”

Fried saddle of roe deer
with pumpkin, Brussels sprouts and verbena

Poached noisette of roe deer
with fried brussels sprouts and cranberries

*

Assorted cheese from the trolley

*

Dark chocolate with mango
passion fruit and pineapple and tamarind sorbet

*

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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Sautéed scallop
with carrot, candied walnuts
and orange flavours

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“Äbler Wacholderheide lamb”

Fried saddle of lamb
with bush beans, slow cooked garlic
and thyme sauce

Shoulder of lamb ragout
with bean cassoulet and green pepper

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Belle de Boskoop apple
with praline, marzipan, cassis sorbet
and sherry and port stock

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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 carrot, candied walnuts
and orange flavours

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Marinated silken tofu
with cauliflower and Purple Curry

*

Warm goat's curd cheese
with beluga lentils, fig
and mustard seed sauce

*

“Our onion tart”
Mushrooms, roasted onion, lemon thyme
and new wine sauce

*

Fried tempeh
with pumpkin, brussels sprouts, cranberry
and verbena mousse

*

Cheese selection from the trolley

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Dark chocolate
with mango, passion fruit
and pineapple and tamarind sorbet

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Friandises

*

Confiserie & chocolate candies from the trolley

The autumn menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Sautéed scallop
with carrot, candied walnuts
and orange flavours

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Fillet of sole with white truffle from Alba
with spinach and pear

*

“Äbler Wacholderheide lamb”

Fried saddle of lamb
with bush beans, slow cooked garlic
and thyme sauce

Shoulder of lamb ragoût
with bean cassoulet and green pepper

*

Assorted cheese from the trolley

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Belle de Boskoop apple
with praline, marzipan, cassis sorbet
and sherry and port stock

*

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 lemon oil 120
with black nuts, carrots and orange flavour
Lightly smoked fillet of char “Balik Style”
sour cream and Imperial caviar
Tartare of charr with yoghurt and dill

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 pumpkin and lobster glaze
Lobster dumpling with spiced pumpkin stock
Tartlet with lobster tartare and saffron

Entrées

Milk-fed calf's sweetbread

Calf's sweetbread 92
glazed with vanilla and Balsamico
on haricot bean purée and slow-cooked shallots

Truffle risotto

Truffle risotto with fried scallops 118
and white truffle from Alba

Fish

Sea bass

- Crisp-fried sea bass with beluga lentils
mustard seed sauce and figs 146
Warm white bread with roast onion purée
lemon thyme and fillet of sea bass
Sea bass with fennel salad and Vongole Verace

Turbot and white truffle

- Breton turbot 198
with celery and white Alba truffle
Brandade of turbot with fried turbot and truffle sauce
Slow-cooked turbot with spinach, pear and white truffle

Sole, to serve two persons

- Whole sole fried in butter p/P 130
with fried pointed cabbage
sweet chestnuts and new wine
Fillet of sole fried in croutons with aioli

Meat

Alsatian pigeon

- Fried breast of pigeon with celery 146
lemon and tonka bean glaze
Essence of pigeon with pigeon breast rosette
Braised heart and leg of pigeon
with royal brioche and foie gras sauce

Ox „Black Angus“

- Fried fillet of ox on port and pepper glaze 145
with fondue potatoes and braised Brussels sprouts
Braised and stuffed Wagyu oxtail
with sautéed Brussels sprouts
Tartare of ox fillet with pumpkin and verbena

Veal kidney, to serve two persons

- Whole veal kidney cooked in its own fat p/P 125
with potato fondue, marjoram and port glaze
Warm head of veal and sweetbreads in chive sauce

Desserts

BY OUR CHEF-PÂTISSIERS
STEFAN LEITNER

Apple

- Mascarpone tartlet with Boskop apple 60
Butter biscuit cream, saffron-lime ice cream
and caramel sauce
- Cream cheese crème
on almond sable with apple sorbet
and sea buckthorn
- Nut cream
with apple, praliné and vanilla Chantilly

Exotic

- Vanilla and tonka bean cream 60
with banana kiwi sorbet
and coconut
- Mascarpone with pineapple-tamarind gel
and guava sorbet
- Chocolate mango tartlets
with passion fruit and cocoa bean juice

Our soufflé

- Soufflé with Tahiti vanilla sauce 63
Williams Christ pears
with yoghurt cream
Pear sorbet and Tahiti vanilla ice cream

Valrhona Chocolate

Araguani 72%

Chocolate mousse with liquorice
pistachio biscuit cake and Fragolino grape juice

Caraibe 66%

Chocolate tartlets with blackcurrants
Chocolate sablé and cassis yoghurt sorbet

Jivara 40%

Chantilly with sour cherry, jivara ice cream
and sherry port wine stock

Ivoire 35%

Almond tartelette with orange
and white chocolate mousse

68

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.