

# The tasting menu

BY CLAUS-PETER LUMPP

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Apéro etagère

\*

Cold & warm amuse-bouche

\*

Variation of goose foie gras  
with apple and almond

\*

Breton lobster

with asparagus, tarragon and crustacean hollandaise sauce

\*

Sole baked in croutons

with broad beans, sorrel and snow pea pods

\*

“Spring garden“

Glazed morels

with celeriac, sherry and radishes

\*

“Lamb from Älbler Wacholderheide“

Fried saddle of lamb

with artichokes, young garlic and thyme glaze

Lamb ragout with chickpeas  
and parsley foam

\*

Assorted cheese from the trolley

\*

Praliné with lime

Tahiti vanilla, yuzu and nougat ice-cream

\*

Friandises

\*

Confiserie & chocolate candies from the trolley

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# The lunch menu

BY CLAUS-PETER LUMPP

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Apéro Etagère

\*

Cold & warm amuse-bouche

\*

“Charr from the Buhlbach trout farm”

Charr slow-cooked in lemon oil  
with pear, shiso and wasabi

\*

“Mieral black-feather chicken“

Fried breast of black-feather chicken  
with spring onion, kohlrabi  
and wild garlic foam

Slow-cooked leg with buttered leeks  
kohlrabi salad and morel

\*

Rhubarb with white chocolate  
oxalis and rhubarb sorbet

\*

Friandises

\*

Confiserie & chocolate candies  
from the trolley

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# The vegetarian menu

BY CLAUS-PETER LUMPP

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Apéro etagère

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Cold & hot amuse-bouche

\*

Sour cream tartlets  
with pear, shiso and wasabi

\*

Asparagus cassoulet  
with tarragon, broad beans and hollandaise sauce

\*

Silken tofu  
with spinach, red onion and crème fraîche

\*

“Spring garden“  
Glazed morels with celeriac  
sherry and radishes

\*

Fried tempeh  
with artichoke, young garlic  
and parsley foam

\*

Cheese selection from the trolley

\*

Praline with lime  
Tahiti vanilla, yuzu and nougat ice-cream

\*

Friandises

\*

Confiserie & chocolate candies from the trolley

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# The spring menu

BY CLAUD-PETER LUMPP

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Apéro etagère

\*

Cold & warm amuse-bouche

\*

“Charr from the Buhlbach trout farm”

Charr slow-cooked in lemon oil  
with pear, shiso and wasabi

\*

Sautéed angler fish  
and poached Tia Mara oyster  
with spinach, red onion and crème fraîche

\*

“Mieral black-feather chicken”

Fried breast of black-feather chicken  
with spring onion, kohlrabi  
and wild garlic foam

Slow-cooked leg with buttered leeks  
kohlrabi salad and morel

\*

Assorted cheese from the trolley

\*

Rhubarb with white chocolate  
oxalis and rhubarb sorbet

\*

Friandises

\*

Confiserie & chocolate candies from the trolley

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# Caviar

Langostinos and premium salmon with selected caviar

Fried langostino with crustacéglaçe  
marinated langostino carpaccio marinated with lemon vinaigrette  
Pickled premium salmon fillet from our 'Bareiss Style' cold smoke  
crème fraîche with herb mousse and blini  
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

Charr from the Buhlbach trout farm

Fillet of charr slow-cooked in grape seed oil 125  
with radishes and watercress  
Lightly smoked fillet of char "Bareiss Style"  
sour cream and Imperial caviar  
Tartare of charr with shiso and wasabi

Goose foie gras

Terrine of marbled goose liver 156  
with salted caramel and port wine  
Goose liver cream tartlet with hazelnut and port wine  
Goose liver praline with almond  
Glazed goose liver ravioli  
Roasted goose liver with glazed apple and Calvados

Lobster

Lukewarm Breton lobster 160  
with glazed chicory and orange  
Gratinated Lobster Thermidor  
Tartlet with lobster tartare and saffron

# Entrées

Milk-fed calf's sweetbread

Lightly smoked calf sweetbreads 86  
on parsley purée  
preserved lemon with mustard seed glaze

Spring garden

Asparagus tips with glazed morel and snow pea pods 82  
poached quail eggs and sorrel

# Fish

## Sole

Fillets of sole fried in croutons on glazed asparagus tips and hollandaise sauce	145
Fillets of sole with asparagus risotto and tarragon	
Slow-cooked strips of sole with asparagus salad	
Imperial caviar and spring herbs	

## Breton turbot and morels

Breton turbot gratinated with a crust of morels sherry leek and glazed morels	168
Slow-cooked turbot with snow pea pods and morel stock	
Stuffed morels with fried turbot and lemon thyme	

## Angler fish - to serve two persons

Whole angler fish fried in rosemary butter on venere rice and orange blossom sauce	p/P 125
Angler fish medallion with pine kernel pesto on spinach and crème fraîche	

# Meat

## Alsatian pigeon

Fried breast of pigeon with sweet potato, sesame and sweet chili	146
Pigeon essence perfumed with kaffir lime and pigeon breast rosette	
Braised leg and heart of pigeon with brioche royal and Albufeira sauce	

## Ox „Black Angus“

Fried fillet of ox on port and pepper glaze with artichokes, young garlic and fondue potatoes	148
Braised and stuffed Wagyu oxtail with sautéed Brussels sprouts	
Tartare of ox fillet with marinated kohlrabi	

## Veal chop - to serve two persons

Fried veal chop on spring vegetables cassoulet with creamy polenta and calf's head	p/P 125
calf's liver and braised onion and buttered leek	

# Desserts

BY OUR CHEF-PÂTISSIERS

STEFAN LEITNER



## Rhubarb

Rhubarb Vanilla Tartlets on Almond Sablé with Rhubarb Syrup Yogurt creamy with Rhubarb, Oxalis and Rhubarb Sorbet Almond Cake with Rhubarb Yuzu and Rhubarb Butter Ice Cream	60
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## Exotic

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

Soufflé with lime-honey sauce Vacherin of calamansisorbet and Madagascar vanilla with Buddha's Hand and ginger ice cream	63
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## Valrhona Chocolate

Araguani 72%

68

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

## 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.