

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Variation of goose foie gras
with quince, pecan nut and mulled wine

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Sautéed langostino
with black salsify, saffron and crustacé glace

*

Confit cod with Périgord truffle
on potato mousseline
and Madeira

*

Glazed chicory
on Venere rice and orange blossom sauce

*

“Roe deer from the Bareiss hunting grounds”

Fried saddle of roe deer
with Brussels sprouts, fig and spice glace

Braised shoulder of roe deer
with crisp Brussels sprouts and cardamom

*

Assorted cheese from the trolley

*

Valrhona chocolate
with passion fruit, coconut
and Tahita vanilla ice-cream

*

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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Confit char from Buhlbach
with chervil root, lamb's lettuce
and radishes

*

“Oldenburg duck”

Fried breast of duck
with glazed red cabbage
apple and star anise

Leg of duck confit
with red cabbage salad
and sweet chestnuts

*

Espresso cream
with mandarin, pistachios
and gingerbread ice-cream

*

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 chervil root, lamb's lettuce
and candied walnuts

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Marinated silken tofu

with black salsify and saffron foam

*

Lukewarm goat's cream cheese

with Périgord truffle

Madeira and potato mousseline

*

Glazed chicory

Venere rice and orange blossom sauce

*

Fried tempeh

with Brussels sprouts, fig

and star anise

*

Cheese selection from the trolley

*

Valrhona chocolate

with passion fruit, coconut

and Tahiti vanilla ice-cream

*

Friandises

*

Confiserie & chocolate candies from the trolley

The Advent menu

BY CLAUD-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Confit char from Buhlbach
with chervil root, lamb's lettuce
and radishes

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Gratinated rosette of scallops
with Imperial caviar
and brown butter sauce

*

“Oldenburg duck”

Fried breast of duck
with glazed red cabbage
apple and star anise

Leg of duck confit
with red cabbage salad
and sweet chestnuts

*

Assorted cheese from the trolley

*

Espresso cream
with mandarin, pistachios
and gingerbread ice-cream

*

Friandises

*

Confiserie & chocolate candies from the trolley

Caviar

Langostinos and premium salmon with selected caviar	
Fried langostino with crustacéglace 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 Supérieur 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 with black nuts, chervil root and lamb's lettuce Lightly smoked fillet of char "Bareiss Style" sour cream and Imperial caviar Tartare of charr with horseradish and dill	120
Goose foie gras	
Terrine of marbled goose liver with salted caramel and port wine Goose liver cream tartlet with hazelnut and rum Goose liver praline with almond and quince Roasted goose liver with glazed apple and Calvados	156
Lobster	
Lukewarm Breton lobster with glazed chicory and orange Gratinated Lobster Thermidor Tartlet with lobster tartare and saffron	160

Entrées

Milk-fed calf's sweetbread	
Calf's sweetbread glazed with vanilla and Balsamico on haricot bean purée and slow-cooked shallots	86
Risotto with Périgord truffle and scallops	
Truffle risotto with Madeira, roasted scallops and Périgord truffle	98

Fish

Sea bass

Crisp-fried sea bass with fried Brussels sprouts 146
Star anise sauce and figs
Warm white bread with roast onion purée
lemon thyme and fillet of sea bass
Sea bass with champagne cabbage and apple

Turbot and black Périgord truffle

Breton turbot 198
with Périgord truffle and Madeira poêlée, celeriac
Brandade of turbot with roasted turbot and marinated truffle
Confit turbot on potato mousseline and truffle julienne

Sole, to serve two persons

Whole sole fried with pine kernels and parsley p/P 125
with brown butter sauce
Fillet of sole fried in croutons with red leaf beet

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 marinated red cabbage

Veal kidney, to serve two persons

Whole veal kidney cooked in its own fat p/P 110
with mashed potatoes, roasted shallots
and mustard seed 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.