

# The tasting menu

BY CLAUS-PETER LUMPP

\*\*\*

Apéro etagère

\*

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

\*

Cold & warm amuse-bouche

\*

Sautéed scallop  
with carrot, candied walnuts  
and orange flavours

\*

“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

\*

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

\*

Friandises

\*

Confiserie & chocolate candies  
from the trolley

\*\*\*

# The vegetarian menu

BY CLAUS-PETER LUMPP

\*\*\*

Apéro etagère

\*

Cold & hot amuse-bouche

\*

Sour cream tartlet  
with carrot, candied walnuts  
and orange flavours

\*

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

\*

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

\*

Friandises

\*

Confiserie & chocolate candies from the trolley

\*\*\*

# The autumn menu

BY CLAUD-PETER LUMPP

\*\*\*

Apéro etagère

\*

Cold & warm amuse-bouche

\*

Sautéed scallop  
with carrot, candied walnuts  
and orange flavours

\*

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

\*

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 56  
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

## Plum

- Plum 58  
with pecan cream, pickled hibiscus plums  
and white cinnamon ice cream
- Marzipan cream  
with damson sorbet, butter crumble and red oxalis
- Poppy seed noodles  
with “Powidl”

## Our soufflé

- Soufflé with Tahiti vanilla sauce 60
- 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

60

## 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.