

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Variation of goose foie gras
with mandarin, cardamom and cottage cheese

*

Gratinated rosette of scallop
with Imperial caviar and brown butter sauce

*

Confit cod with with savoy cabbage
maitake and mushroom stock

*

Glazed chicory
with black rice and orange blossom sauce

*

„Alsatian pigeon”

Fried breast of pigeon
with Jerusalem artichoke, cassis and Balsamico glaze

Braised ragout of pigeon
with brioche royal and cognac sauce

*

Assorted cheese from the trolley

*

Dulcey chocolate
with “Red Moon Apple”, poppyseeds
and white cinnamon 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 Buhlbach charr
with dill, horseradish
and turnips

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„Milk-fed calf“

Gratinated fillet of calf with pine kernels
and parsley
on leek, polenta and mustard seed sauce

Calf's liver with roast onions
mustard and buttered leeks

*

Cottage cheese and passion fruit tartlets
with kiwi and banana sorbet, coconut Chantilly
and pineapple-and-mango 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 tartlets
with dill blossoms, horseradish
and turnips

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Rosette of celeriac and Perigord truffle
with Madeira and truffle foam

*

Silken tofu
with savoy cabbage, maitake
and mushroom stock

*

Glazed chicory
Venere rice and orange blossom sauce

*

Tempeh with pine kernels
and parsley, gratinated
with polenta and leek

*

Cheese selection from the trolley

*

Dulcey chocolate
with “Red Moon Apple”, poppyseeds
and white cinnamon ice-cream

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Friandises

*

Confiserie & chocolate candies from the trolley

The Winter menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Confit Buhlbach charr
with dill, horseradish
and turnips

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Fillet of sole
with Perigord truffle, potato mousseline
and Madeira

*

„Milk-fed calf“

Gratinated fillet of calf with pine kernels
and parsley
on leek, polenta and mustard seed sauce

Calf's liver with roast onions,
mustard and buttered leeks

*

Assorted cheese from the trolley

*

Cottage cheese and passion fruit tartlets
with kiwi and banana sorbet, coconut Chantilly
and pineapple-and-mango stock

*

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 Light brown, grey grains of gueldenstaedti sturgeon with creamy texture and unique aromatic character	200
Kaluga Réserve caviar 30 g Selektion N25 Kaluga sturgeon is one of the rarest sturgeon species Huso Dauricus large pearly buttery, with finesse and elegance in taste	225
Beluga caviar 30 g Selection Imperial Caviar Berlin Original Beluga from Huso Huso sturgeon, steel-gray, large grain mild, creamy with an unique characteristic taste	240

Starters

Buhlbachtal char

Fillet of charr slowly cooked in lemon oil
with black nuts, navettes and lamb's lettuce
Lightly smoked fillet of char "Bareiss Style"
sour cream and Imperial caviar
Tartare of charr with horseradish and dill

Goose foie gras

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

Lobster

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

Entrées

Milk-fed calf's sweetbread

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

Risotto with Périgord truffle and scallops

Truffle risotto with Madeira, roasted scallops
and Périgord truffle

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 63
with lime-honey sauce
- Vacherin of calamansisorbet
and Madagascar vanilla with Buddha's Hand
and ginger 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.