

# The tasting menu

BY CLAUS-PETER LUMPP

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Apéro etagère

\*

Cold & warm amuse-bouche

\*

Variation of goose foie gras  
with cherries and hazelnuts

\*

Warm king crab  
with celery, green apple and buttermilk

\*

Cod confit  
with smoked bell pepper and string beans

\*

Grilled cauliflower  
with hummus, tahini sauce  
pine kernels and dates

\*

„Roe deer from the Bareiss hunting grounds”

Fried saddle of roe deer  
with wild broccoli, chanterelles  
elderflower jelly and juniper

Cushion of roedeer poached in red wine  
with broccoli-chanterelle salad  
and herb vinaigrette

\*

Assorted cheese from the trolley

\*

Raspberries with lemon, tarragon cream  
and Mascarpone foam

\*

Friandises

\*

Confiserie & chocolate candies from the trolley

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# The lunch menu

BY CLAUS-PETER LUMPP

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Apéro Etagère

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Cold & warm amuse-bouche

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Marinated kingfish  
with watermelon, ducca  
snow pea pods and crème fraîche

\*

„Aberdeen Black Angus“

Grilled saddle of ox  
with green asparagus, thyme polenta  
and BBQ glaze

Braised breast of Wagyu  
with zucchini and jalapeño pepper

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Chocolate tartlet  
with apricot sorbet  
curd dumpling on steamed apricots

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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

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Summer roll with lettuce, watermelon  
ducca, snow pea pods and crème fraîche

\*

Marinated goat cheese with celery  
green apple and buttermilk

\*

Silken tofu  
with aubergine, beans  
smoked bell pepper and thyme polenta

\*

Grilled cauliflower with hummus  
tahini sauce, pine kernels and dates

\*

Fried Tempeh  
chanterelles and elderflower jelly

Fried wild broccoli  
with chanterelle-and-tomato salsa and cranberries

\*

Cheese selection from the trolley

\*

Raspberries with lemon, tarragon cream  
and Mascarpone foam

\*

Friandises

\*

Confiserie & chocolate candies from the trolley

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# The summer menu

BY CLAUS-PETER LUMPP

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Apéro etagère

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Cold & warm amuse-bouche

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Marinated kingfish  
with watermelon, ducca  
snow pea pods and crème fraîche

\*

Crisp fried sea bass  
with octopus, aubergine  
samphire and saffron

\*

„Aberdeen Black Angus“

Grilled saddle of ox  
with green asparagus, thyme polenta  
and BBQ glaze

Braised breast of Wagyu  
with zucchini and jalapeño pepper

\*

Assorted cheese from the trolley

\*

Chocolate tartlet  
with apricot sorbet  
curd dumpling on steamed apricots

\*

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 Altona Caviar Haus 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 summer herbs  
Lightly smoked fillet of char "Bareiss Style"  
sour cream and Imperial caviar  
Tartare of charr with shiso granita

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 grilled green asparagus and lobsterglace  
Lobster claw with Passe Pierre, almond and lobster stock  
Tartlet with lobster tartare and saffron

# Entrées

Cauliflower

Grilled cauliflower with hummus, tahin cream 75  
lemon chutney and wild herb salad

Milk-fed calf's sweetbread

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

# Fish

## Sea bass

Cross fried sea bass with aubergine, zucchini and paprika butter	145
Sea bass confit with octopus, fennel and saffron	
Marinated sea bass with water melon, ducca and crème fraîche	

## Breton turbot and chanterelles

Breton turbot poelée with lovage	168
Leek with fried chanterelles	
Turbot confit with snow pea pods and chanterelle stock	
Fried turbot with chanterelle and tomato salsa	

## Anglerfish- to serve two persons

Fried whole Anglerfish with herbs and pine kernels on spinach and sautéed potatoes	p/P 125
Anglerfish medallion with coarse cous cous and elderflower vinaigrette	

# Meat

## Alsatian pigeon

Fried breast of pigeon with sweet potato, sesame and sweet chili	146
Braised heart and leg of pigeon with brioche und Albufeira sauce	
Summer roll with pigeon, cucumber, lettuce and celery	

## Ox „Black Angus“

Fried ox fillet on BBQ glaze	156
with chanterelles, wild broccoli and fondue potatoes	
Fried breast of Wagyu, zucchini and jalapeño	
Tartare of ox fillet with chanterelles and lovage	

## Veal chop - to serve two persons

Fried veal chop on summer vegetable 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



## Apricot

Apricot cream	60
with Guanaja chocolate	
Apricot roaster and caramel ice cream	
Stewed apricot with almonds	
elderflower and amaretto cream	
Apricots in puff pastry with nut cream	
Apricot sorbet and Piedmont hazelnut	

## Strawberry

Strawberry cream	60
with lemon thyme	
Cheesecake ice cream and strawberry sauce	
Tahiti vanilla	
with “Mara de Bois” strawberry sorbet	
and lychee	
Strawberry tartlet	
with basil cream and strawberry parfait	

## Our soufflé

Soufflé	
with cherry sauce	63
Cherries with yoghurt cream	
Madagascar vanilla Chantilly	
and sour cherry sorbet	

## Raspberry

Tartlet of Guanaja Chocolate Pistachios and Raspberry	68
Raspberries with Poppy Seeds, Nougat Ice Cream and Raspberry-Caramel Sauce	
Marinated Raspberries with Mascarpone and Espresso	
Tarragon Cream with Raspberry Sorbet and Lime	
“Spagatkrapfen” with Raspberries and Praliné	

## 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.