

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Variation of goose foie gras
with spruce sprouts, honey and melon

*

Stuffed totani

with zucchini, samphire
almond and octopus stock

*

Cod confit

with spinach, parsley
and cedar lemon

*

Glazed asparagus tips

with snow pea pods, sorrel
and hollandaise sauce

*

“Young roebuck from the Bareiss hunting grounds”

Fried saddle of roe deer

with celeriac, broccoli
and woodruff

Poached cushion of roe deer

with celery salad and spring herb vinaigrette

*

Assorted cheese from the trolley

*

Passion fruit mousse

with coconut candy
raspberries and ginger 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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Marinated kingfish
with rhubarb
and lettuce

*

“Milk-fed calf”

Fried fillet of veal
with grilled green asparagus
and potato mousseline

Veal cheek
with asparagus, chanterelles
and tarragon

*

Valrhona chocolate
with gariguetta strawberry sorbet
pecan nut and Tahiti vanilla 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

*

Variation of lettuce
with rhubarb

*

Marinated silken tofu
with zucchini, samphire
almond and saffron sauce

*

Warm goat cheese
with spinach, parsley and cedar lemon

*

Glazed asparagus tips
with snow pea pods, sorrel
and hollandaise sauce

*

Fried tempeh
with celery, romanesco
and woodruff

*

Assorted cheese from the trolley

*

Passion fruit mousse
with coconut candy
raspberries and ginger ice-cream

*

Friandises

*

Confiserie & chocolate candies from the trolley

The spring menu

BY CLAUS-PETER LUMPP

Apéro etagère

*

Cold & warm amuse-bouche

*

Marinated kingfish
with rhubarb and lettuce

*

Breton turbot
with fennel, orange
and saffron sauce

*

“Milk-fed calf”

Fried fillet of veal
with grilled green asparagus
and potato mousseline

Veal cheek
with asparagus, chanterelles
and tarragon

*

Assorted cheese from the trolley

*

Valrhona chocolate
with gariguetta strawberry sorbet
pecan nut and Tahiti vanilla ice-cream

*

Friandises

*

Confiserie & chocolate candies from the trolley

285

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 32 g Selektion AKI 240
Original Beluga from Huso Huso sturgeon, steel-gray, large grain
mild, creamy with an unique characteristic taste

Starters

Buhlbachtal char

Fillet of char confit and grapeseed oil 120
with watercress and preserved radishes
Lightly smoked fillet of char "Balik Style"
sour cream and Imperial caviar
Tartare of char with puffed potatoes and radishes

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 browned chicory and lime
Lobster tartare with chicory and orange
Lobster thermidor au gratin

Entrées

Milk-fed calf's sweetbread

Milk veal sweetbreads glazed with vanilla and balsamic vinegar
on white bean puree and shallot confit 92

Asparagus and morels

Asparagus risotto with spring vegetable cassoulet
morels, sherry and hollandaise sauce 76

Fish

Sole

Fried fillets of sole with croutons on glazed asparagus tips and hollandaise sauce	142
Fillets of sole with asparagus risotto and raw marinated green asparagus	
Strips of sole confit with asparagus salad	
Imperial caviar, egg yolk cream and spring herbs	

Breton turbot

Poelée Breton turbot with ox marrow and sherry on spring morels	160
Confit turbot with spring vegetables and morel stock	
Morels à la crème with chives and sautéed turbot	

Anglerfish, to serve two

Whole anglerfish flamed with pastis with braised fennel and pastis sauce	p/P 130
Angler fish medallion	
Anglerfish medallion on wild garlic risotto and broad beans	

Meat

Alsatian pigeon

Fried breast of pigeon with celery lemon and tonka bean glaze	142
Rosette of pigeon breast with Pigeon essence	
Braised leg of pigeon with royal brioche and foie gras sauce	

Lamb grown on the Älbler Wacholderheide

Fried saddle of lamb with artichokes, young garlic and broad beans	145
Braised belly of lamb with garam masala and falafel	
Lamb sweetbreads, liver and tongue with parsley purée and white pepper sauce	

Ox „Black Angus“

Fried ox fillet with red wine and pepper glaze sautéed spring onions, fondant potatoes and morels	148
Braised and stuffed Wagyu ox tail	
Tartare of ox fillet with snow pea pod salad and crostini	

Desserts

BY OUR CHEF-PÂTISSIERS

STEFAN LEITNER

Rhubarb

Yoghurt-lime cream 56
with pickled rhubarb and rose

Rhubarb
with Madagascar vanilla, verbena and oxalis

Rhubarb ragoût
with cheesecake mousse, rhubarb sorbet and meringue

Strawberries

Coconut parfait with strawberry cremeux 58
and marinated strawberries

Strawberry crème on a crispy base
with almond sablé and strawberry stock

Vanilla hippe
with Dulcey chocolate and strawberries

Gariguette strawberry sorbet

Our soufflé

Soufflé with honey-lime sauce 60

Lime mousse with lemon cake
Yuzu, lychee gel and guava sorbet

Raspberry

Mascarpone mousse
with raspberry sorbet, praline
and raspberry fond

60

Raspberry ganache with lemongrass and ginger ice

Basil tartlets with raspberry and meringue

Souffléed Valrhona chocolate with raspberries

Raspberry cream with vanilla Chantilly
and lemon thyme

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.