

The tasting menu

BY CLAUDS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Variation of goose foie gras
with Fragolino grapes and black walnuts

*

Sautéed langostino
with pumpkin, verbenà and Glace de Crustacés

*

Crispy fried sea bass
with smoked corn, blackcurrant and sour cream

*

Cauliflower
with chickpeas, dates, cashew nuts
and garam masala sauce

*

“Venison from the Bareiss hunting grounds”

Roasted Saddle of venison
with maitake mushrooms, celeriac and lemon thyme

Red wine-poached venison medallions
with wild mushroom ragoût and peach

*

Assorted cheese from the trolley

*

Mascarpone mousse
with apple, sea buckthorn,
star renette–hibiscus sauce and apple tart

*

Friandises

*

Confiserie & chocolate candies from the trolley

The lunch menu

BY CLAUDS-PETER LUMPP

Apéro Etagerè

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Cold & warm amuse-bouche

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Marinated Kingfish
with carrot, red shiso and yuzu

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„Lamb from the Älbler juniper heath “

Roasted saddle of lamb
with pointed cabbage, confit potato
and thyme jus

Lamb shoulder
with chipotle and pointed cabbage salad

*

Pear and chocolate tartlet
with Williams pear sorbet
praline and caramel 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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Spiced Ricotta cheese
with carrot, red shiso and yuzu

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Marinated silken tofu
with assorted pumpkin and verbena

*

smoked corn
with blackcurrant and sour cream

*

Cauliflower
with chickpeas, date, cashew nuts
and garam masala sauce

*

Wild mushroom risotto
with peach and lemon thyme

*

Roasted celeriac
with crispy onions and Federweißer

*

Assorted cheese from the trolley

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Mascarpone mousse
with apple, sea buckthorn
Sternrenette apple-hibiscus sauce
and apple tart

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Friandises

*

Confiserie & chocolate candies from the trolley

The fall menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Marinated kingfish
with carrot, red shiso and yuzu

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Confit white halibut
with Tia Maraa oyster, leek, roasted onion
and Federweißer

*

„Lamb from the Älbler juniper heath “

Roasted saddle of lamb
with pointed cabbage, confit potato
and thyme jus

Lamb shoulder
with chipotle and pointed cabbage salad

*

Assorted cheese from the trolley

*

Pear and chocolate tartlet
with Williams pear sorbet
praline and caramel ice cream

*

Friandises

*

Confiserie & chocolate candies from the trolley

Caviar

Langostinos and premium salmon trout with selected caviar

Fried langostino with crustacéglace
marinated langostino carpaccio marinated with lemon vinaigrette
marinated and smoked premium Buhlbach salmon trout fillet
crème fraîche with herb mousse and blini
and, at your choice, with an exclusively selected caviar tin
from our premium partner:

Imperial Osietra Supérieur caviar 30 g of Imperial caviar Berlin Light brown, grey grains of gueldenstaedti sturgeon with creamy texture and unique aromatic character	185
Kaluga Réserve caviar 30 g of N25 caviar 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 of Altona Kaviar Haus Original Beluga from Huso Huso sturgeon, steel-gray, large grain mild, creamy with an unique characteristic taste	240

Starters

Charr from the Buhlbach trout farm

Fillet of charr slow-cooked in lemon oil
with carrot, sour cream and yuzu
Lightly smoked fillet of char “Bareiss Style”
sour cream and Imperial caviar
Ceviche of charr with red Shiso ice cream

Goose foie gras

Terrine of marbled goose liver
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

Warm Breton lobster
with pumpkin, verbena and Glace de Crustacés
Lobster cassoulette with Cognac bisque
Tartlet with lobster tartare and saffron

Entrées

Milk-fed calf's sweetbread

Crispy pan-fried milk-fed calf's sweetbread
on white bean purée and chipotle glaze

Cauliflower

Fried cauliflower with chickpeas, dates, cashew nuts
and garam masala

Fish

Sea bass

Crisp-fried sea bass with Beluga lentils, fig and mustard seed sauce	145
Confit sea bass and Tia Maraa oyster with roasted onion and Federweißer	
Marinated sea bass with smoked sweetcorn, cassis and crème fraîche	

Breton turbot

Breton turbot au gratin with a marrow crust with pan-fried wild mushrooms, leek shoots and spiced tomatoes	175
Confit turbot with Imperial caviar and spinach	
Fried turbot on pointed cabbage salad with green apple and walnut	

Monkfish - to serve two

Whole anglerfish fried with pumpkin seeds on braised pumpkin and lemon verbena	p/P 125
Roasted monkfish medallion with curry, chickpea and cauliflower	

Meat

Alsatian pigeon

Lacquered breast of pigeon with celery, leek and tonka bean	146
Fillet of pigeon with sweet chili and Asian stock	
Braised leg of pigeon and heart with brioche royal and Albufeira sauce	

Ox „Black Angus“

Fried fillet of ox on red wine and pepper glaze with wild mushrooms and smoked potato	156
Braised Wagyu brisket with chili and bush beans	
Tartare of ox fillet with crostini and red butter sauce	

Milk-fed calf kidney for two

Milk-fed calf kidney cooked in its own fat on spinach leaves with balsamic glaze	p/P 98
Calf head and sweetbread with chive sauce	

Desserts

BY OUR CHEF-PÂTISSIERS
STEFAN LEITNER

Blackberry

- Dark chocolate mousse 60
with blackberries and Jivara Chantilly cream
- Blackberry tart
with Amalfi lemon
- Oxalis cream on marzipan sponge
with blackberry sorbet, mascarpone
and blackberry syrup
- Vanilla Noir ice cream from Tahiti

Plum

- Poppy seed Chantilly with plums on poppy seed cake 60
with plum and port reduction
- ‘Île flottante’ with plum sorbet
and almond meringue on Madagascan vanilla sauce
- Stuffed brioche
with plum jam, roasted plums and hazelnut ice cream

Our soufflé

- Soufflé 63
with vineyard peach sauce
- White chocolate mousse
with vervenas, peach and almond cake
- Vineyard peach sorbet

Chocolate

Dark chocolate and pecan tartlets
with aged balsamic vinegar and apricot jelly

68

Chocolate shortbread
with Drambuie cream, Jivara Chantilly
passion fruit and banana ice cream

Chocolate bake
with rum-soaked fruit and vanilla

Dark chocolate cream
with blackcurrant sorbet

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.