

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

*

Cold & warm amuse-bouche

*

Variation of goose foie gras
with fragola grapes and almonds

*

Fried scallop
with pumpkin, lemon verbena
and shallot chutney

*

Cod confit
with smoked sweetcorn and cassis

*

“Woodland mushrooms”
Woodland mushrooms with spinach
crème fraîche and thyme

*

“Roe deer from the Bareiss hunting grounds”

Fried saddle of roe deer
with celeriac, rosehip
and juniper glaze

Cushion of roe deer poached in red wine
with celery salad and sweet chestnuts

*

Assorted cheese from the trolley

*

Guanaja chocolate with passion fruit
pineapple-and-tamarind sorbet
and coconut foam

*

Friandises

*

Confiserie & chocolate candies from the trolley

The lunch menu

BY CLAUS-PETER LUMPP

Apéro Etagère

*

Cold & warm amuse-bouche

*

“Buhlbach valley charr”

Charr confit with parsnips, black walnuts
and saffron

*

“Lamb from the Älbler Wacholderheide”

Fried saddle of lamb
with beans and chickpeas

Shoulder of lamb
with couscous, salted lemon
and garam masala foam

*

Chocolate candy with Belle de Boskoop apple
sallow thorn and pickled barberry

*

Friandises

*

Confiserie & chocolate candies
from the trolley

The vegetarian menu

BY CLAUS-PETER LUMPP

Apéro etagère

*

Cold & hot amuse-bouche

*

Sour cream tartlet

with parsnips, candied walnuts and saffron

*

Marinated silken tofu

with pumpkin, lemon verbena and shallot chutney

*

Warm goat's curd cheese

with smoked sweetcorn and cassis

*

“Woodland mushrooms”

Woodland mushrooms with spinach, crème fraîche and thyme

*

Fried tempeh

with celery, rosehip and pepper sauce

Tabbouleh salad with salted lemon, chickpeas

and garam masala foam

*

Assorted cheese from the trolley

*

Guanaja chocolate with passion fruit

pineapple-and-tamarind sorbet and coconut cream

*

Friandises

*

Confiserie & chocolate candies from the trolley

The autumn menu

BY CLAUS-PETER LUMPP

Apéro etagère

*

Cold & warm amuse-bouche

*

“Buhlbach valley charr”

Charr confit with parsnips, black walnuts
and saffron

*

Breton turbot

with leek, potato

fermented pepper and chives

*

“Lamb from the Äbler Wacholderheide”

Fried saddle of lamb

with beans and chickpeas

Shoulder of lamb

with couscous, salted lemon

and garam masala foam

*

Assorted cheese from the trolley

*

Chocolate candy with Belle de Boskoop apple

sallow thorn and pickled barberry

*

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 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 parsnip and black walnuts
Lightly smoked fillet of char "Bareiss Style"
sour cream and Imperial caviar
Tartare of charr with saffron

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 pumpkin, lemon verbena and lobsterglace
Lobster cassoulet with glazed sweet chestnuts
Tartlet with lobster tartare and crustacean jelly

Entrées

Milk-fed calf's sweetbread

Calf's sweetbreads glazed with vanilla and balsamic 89
on haricot bean purée and shallot confit

Woodland mushrooms

Fried woodland mushrooms with spinach 75
crème fraîche and thyme

Fish

Sea bass

Crisp-fried sea bass with smoked sweetcorn and cassis	145
Sea bass confit with octopus stock and beans	
Marinated sea bass with fennel, pastis and saffron	

Breton turbot with ox marrow

Breton turbot with crust of ox marrow	168
and thyme poel��ed on braised oven-baked vegetables	
Turbot confit with buttered leek, fermented pepper and chives	
Fried turbot with tomatoes and chanterelles	

Sole - to serve two

Fried whole sole with pumpkin seeds	p/P 125
with glazed pumpkin, lemon verbena and shallot chutney	
Sole fried in croutons with spinach and pine kernels	

Meat

Alsatian pigeon

Fried breast of pigeon with sweet potato, sesame and sweet chilli	146
Fillet of pigeon with celeriac and glazed sweet chestnuts	
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	156
with woodland mushrooms and fondue potatoes	
Braised and stuffed Wagyu oxtail	
Tartare of ox fillet with crostini and red butter sauce	

Veal kidney - to serve two

Veal kidney cooked in its own fat	p/P 125
with beluga lentils, mustard seed glaze and braised shallot	
Thyme polenta with calf's head and sweetbreads	

Desserts

BY OUR CHEF-PÂTISSIERS
STEFAN LEITNER

Apple

Praline cream with apple sorbet

caramelised hazelnuts
and sherry port wine sauce

Braised apple with poppy seeds
and Madagascan vanilla

Apple and fig tart with white cinnamon ice cream

Plum

Plum tartlets with chocolate praliné 60
and cinnamon-and-Mascarpone mousse

Pecan nut cream
with plum sorbet and sallow thorn

Pumpkin seed parfait
with preserved plums and muscovado cake

Our soufflé

Soufflé 63
with passion fruit sauce

White chocolate with mango
and pineapple-tamarind sorbet

Exotic fruits with coconut foam

Chocolate

Dark chocolate tartlet
with cocoa beans and blackcurrants

68

Mint sorbet
on coconut sponge and chocolate

Warm chocolate foam
with pear sorbet

Chocolate cake
with raspberry caramel sauce and gianduja

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.