

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

*

Cold & warm amuse-bouche

*

Variation of goose foie gras
with Charentais melon, woodruff
green apple and almond

*

Warm king crab
with rhubarb, whey and sweet chili

*

Cod confit
with Imperial caviar, leek and sour cream

*

“Early summer garden”
Glazed asparagus, quail egg
radishes and snow pea pods

*

Young roebuck from the Bareiss hunting grounds

Fried saddle of young roebuck
with cauliflower, elderflower, hazelnut
and game glaze perfumed with green pepper

Noisette of roe deer poached in red wine
with roasted cauliflower, earl grey and sage jelly
and hibiscus sauce

*

Assorted cheese from the trolley

*

Raspberries with dark chocolate
basil cream and raspberry sorbet

*

Friandises

*

Confiserie & chocolate candies from the trolley

The lunch menu

BY CLAUD-PETER LUMPP

Apéro Etagère

*

Cold & warm amuse-bouche

*

Marinated kingfish
with cucumber, jalapeño and lettuce

*

“Milk-fed calf”

Fried veal fillet gratinated with lovage
pan-fried chanterelles and asparagus

Calf's sweetbreads and tongue
with asparagus ragout
spring herbs and chanterelle foam

*

Strawberry sorbet with pecan nut cream
Mara de Bois strawberries and curd dumpling

*

Friandises

*

Confiserie & chocolate candies
from the trolley

The vegetarian menu

BY CLAUS-PETER LUMPP

Apéro etagère

*

Cold & hot amuse-bouche

*

Sour cream tartlets
with cucumber jalapeño and lettuce

*

Marinated silken tofu
with rhubarb, whey and sweet chili

*

Warm goat's cream cheese
with braised leek, crème fraîche, vegetarian caviar
and butter-and-leek stock

*

“Early summer garden“
Glazed asparagus, quail egg
radishes and snow pea pods

*

Fried cauliflower
with hazelnut, elderflower and cranberries

Chanterelle risotto with peas
lovage and chanterelle foam

*

Assorted cheese from the trolley

*

Raspberries with dark chocolate, basil cream
and raspberry sorbet

*

Friandises

*

Confiserie & chocolate candies from the trolley

The early summer menu

BY CLAUS-PETER LUMPP

Apéro etagère

*

Cold & warm amuse-bouche

*

Marinated kingfish

with cucumber, jalapeño and lettuce

*

Breton anglerfish

with mini artichokes, olives, garlic confit

and ducca stock

*

“Milk-fed calf”

Fried veal fillet gratinated with lovage

pan-fried chanterelles and asparagus

Calf's sweetbreads and tongue

with asparagus ragout

spring herbs and chanterelle foam

*

Assorted cheese from the trolley

*

Strawberries with pecan nut cream

Mara de Bois strawberry sorbet and curd dumpling

*

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 cucumber, jalapeño and lettuce
Lightly smoked fillet of char “Bareiss Style”
sour cream and Imperial caviar
Ceviche of charr with red shiso ice-cream 125 |

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 158 |

Lobster

Lukewarm Breton lobster
with grilled green asparagus and lobster glaze
Lobster cassolette, tomato confit, Charentais melon
Tartlet with lobster tartare and crustacean jelly 160 |

Entrées

Milk-fed calf's sweetbread

Lightly smoked milk-fed calf's sweetbread
on parsley purée, preserved lemon and chipotle cream 86 |

“Early summer garden”

Glazed asparagus, quail egg, radishes and snow pea pods 79 |

Fish

Sea bass

- Crisp-fried sea bass 145
with artichokes, olives, tomatoes and ducca stock
Sea bass confit with cauliflower and Piedmont hazelnuts
Marinated sea bass with fennel, pastis and saffron

Breton turbot

- Breton turbot au gratin with a marrow crust 175
with pan-fried chanterelles, leek shoots and spiced tomatoes
Confit turbot with Imperial caviar and spinach
Fried turbot on a bed of chanterelle salad and lovage

Sole - to serve two

- Whole sole fried in tarragon butter p/P 125
with glazed white asparagus and spring herbs
Sole fried in croutons with spinach and pine kernels
and hollandaise sauce

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 156
with mini artichokes and smoked potato
Essence of ox tail perfumed with sherry
Tartare of ox fillet with crostini and red butter sauce

Guinea fowl Label Rouge to serve 2

- Guinea fowl fried in one piece p/P 125
with early summer vegetables and Madeira glaze
Cassolete of leg
with snow pea pods and lemon velouté

Desserts

BY OUR CHEF-PÂTISSIERS
STEFAN LEITNER

Rhubarb

- Rhubarb mousse 60
with lime and rhubarb syrup
Vanilla cream with rhubarb ragout
Oxalis and rhubarb sorbet
Quark balls with rhubarb
Rhubarb butter ice cream

Citrus fruits

- Yoghurt crémeux with pickled Buddha's hand 60
lime and kumquats
Lemon sour cream sorbet
with meringue, lemon cream and butter crumble
Ivoire chocolate
with yuzu, nuts and lemon thyme broth
Citrus fruits with mandarin granité

Our soufflé

- Soufflé 63
with strawberry sauce
Coconut tartlets with strawberries
ginger jelly and Mara de Bois strawberry sorbet
Marinated strawberries with coconut parfait

Raspberry

Mascarpone and vanilla tartlets
with raspberries
on an almond sablé base with raspberry sorbet

68

Raspberries
with yuzu and champagne foam

Basil and raspberry tartlet

Pistachio cream
with peach sorbet and raspberries

Guanaja chocolate
with praline, Jivara Chantilly and raspberries

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.