

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Variation of goose foie gras
with green apple and almond

*

Carabiniero prawn
with carrot, ginger and sesame

*

Cod confit
with Imperial caviar, young spinach
red onion and Noilly Prat stock

*

„Spring garden“
Glazed morel with celeriac, sherry and sorrel

*

„Guinea fowl Label Rouge“

Fried breast of guinea fowl
with white asparagus, tarragon
broad beans and hollandaise sauce

Confit of leg of guinea fowl
with asparagus cassoulet and tarragon foam

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Assorted cheese from the trolley

*

Mascarpone and vanilla mousse
with passion fruit, cocoa bean crumbles
and coconut parfait

*

Friandises

*

Confiserie & chocolate candies from the trolley

The lunch menu

BY CLAUS-PETER LUMPP

Apéro Etagère

*

Cold & warm amuse-bouche

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Char confit

with radishes, buttermilk and leek

*

“Äbler Wacholderheide lamb”

Fried saddle of lamb

with artichoke, olives, young garlic and thyme glaze

Braised shoulder and tongue of lamb

with chickpeas, salted lemon and chili

*

Lime-and-yoghurt cream

with rhubarb, wood sorrel

and rhubarb sorbet

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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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Sour cream tartlets

with radishes, buttermilk and leek

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Marinated silken tofu

with carrot, ginger and sesame

*

Warm goat's curd cheese

with young spinach, red onion and Noilly Prat stock

*

“Spring garden“

Glazed morel with celeriac, sherry and sorrel

*

Fried tempeh

with white asparagus, tarragon and hollandaise sauce

Asparagus cassoulette

with broad beans and tarragon foam

*

Assorted cheese from the trolley

*

Mascarpone and vanilla mousse

with passion fruit, cocoa bean crumbles
and coconut parfait

*

Friandises

*

Confiserie & chocolate candies from the trolley

The spring menu

BY CLAUS-PETER LUMPP

Apéro etagère

*

Cold & warm amuse-bouche

*

Char confit

with radishes, buttermilk and leek

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Breton turbot

with a crust of pine kernels
wild garlic and smoked potato

*

“Äbler Wacholderheide lamb”

Fried saddle of lamb

with artichoke, olives, young garlic and thyme glaze

Braised shoulder and tongue of lamb
with chickpeas, salted lemon and chili

*

Assorted cheese from the trolley

*

Lime-and-yoghurt cream
with rhubarb, wood sorrel
and rhubarb sorbet

*

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 180
Light brown, grey grains of gueldenstaedti sturgeon
with creamy texture and unique aromatic character

Kaluga Réserve caviar 30 g of N25 caviar 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 of Altona Kaviar 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 lemon oil 125
with radishes, buttermilk and young leek
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 braised orange chicory and lobsterglace
Lobster cassoulet with glazed shiitake mushrooms and kaffir-lime-bisque
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

“Spring garden”

Glazed morels, celeriac, carrot, sherry and sorrel 79

Fish

Sea bass

- Crisp-fried sea bass 145
with artichokes, olives and broad beans
- Sea bass confit with wild garlic and salted lemon
- Marinated sea bass with fennel, pastis and saffron

Breton turbot with ox marrow

- Breton turbot with sherry 175
with stuffed morels, spring onions and young garlic
- Poeléed turbot with Imperial caviar, spinach and red onion
- Fried turbot with a crust of pine kernels on morels à la crème

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

- Fried breast of pigeon with sweet potato, sesame and sweet chilli 146
- Fillet of pigeon with celeriac and morels
- 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

Leg of milk-fed lamb - to serve two

- Leg of milk-fed lamb fried rare to medium p/P 125
on spring vegetable cassoulet and thyme glaze
- Lamb chop and shoulder of lamb
with parsley, chickpeas and chili butter

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 crèmeux 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 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.