

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Variation of goose foie gras
with quince and pekan nut

*

Breton lobster
with parsnip, crustacean glaze
and kaffir lime foam

*

Confit char from Buhlbach
with lamb's lettuce, hazelnuts, pear
and star anise

*

„Périgord truffle “
Roasted onion risotto
with black Périgord truffle

*

„Pigeon from Alsace”

Roasted pigeon breast
with Brussels sprouts, chestnuts
and tonka bean glacé

Braised leg of pigeon on brioche royale
with sautéed Brussels sprouts and Albuféra sauce

*

Assorted cheese from the trolley

*

Baileys Cremeux with boskoop apple, rum pot
and cassis sorbet

*

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 young white radish
and bergamot

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Fried fillet of veal
with chervil root, parsley
and green pepper foam

Liver and tongue of veal
with potato mousseline, apple
and mustard seed glaze

*

Dark chocolate
with passion fruit, banana-and-kiwi sorbet and baba on pineapple

*

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 young white radish and bergamot

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Warm goat's cream cheese
with parsnips and kaffir lime foam

*

Marinated silken tofu
with lamb's lettuce, pear and star anise

*

„Périgord truffle
Roasted onion risotto
with black Périgord truffle

*

Fried tempeh
with Brussels sprouts, chestnuts
and spice foam

Braised chicory on venere rice
and orange blossom sauce

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Assorted cheese from the trolley

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Baileys Cremeux with boskoop apple, rum pot
and cassis sorbet

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Friandises

*

Confiserie & chocolate candies from the trolley

The winter menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Marinated kingfish
with young white radish
and bergamot

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Sautéed scallops
with Imperial caviar, Jerusalem artichoke
and brown butter sauce

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Fried fillet of veal
with chervil root, parsley
and green pepper foam

Liver and tongue of veal
with potato mousseline, apple
and mustard seed glaze

*

Assorted cheese from the trolley

*

Dark chocolate
with passion fruit, banana-and-kiwi sorbet and baba on pineapple

*

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 young radish and bergamot
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

Périgord truffle and scallops

Rosette of scallops and Périgord truffle 95
on oven-baked celeriac and truffle foam

Fish

Sea bass

Crisp-fried sea bass with Jerusalem artichoke, roasted onion and brown butter sauce	145
Sea bass confit with lamb's lettuce, pear and star anise	
Marinated sea bass with fennel, pastis and saffron	

Breton turbot with ox marrow

Breton turbot with Madeira and Périgord truffle poelée and potato mousseline	182
Poached turbot with Imperial caviar	
Buttered leek and chives	
Turbot Brandade with white truffle from Alba	

Sole - to serve two

With sassafras woof fried whole sole	p/P 125
with glazed fennel, blood orange jelly and pastis sauce	
Sole fried in croutons with spinach and pine kernels and lemon thyme	

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 with Brussels sprouts and fondue potatoes	156
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 with spinach, mustard seed glaze and Jerusalem artichoke	p/P 125
Creamy polenta with calf's head braised veal cheeks, sweetbreads and roasted onions	

Desserts

BY OUR CHEF-PÂTISSIERS

STEFAN LEITNER



Apple

- Praline cream with apple sorbet
caramelised hazelnuts
and sherry port wine sauce 60
- Braised apple with poppy seeds
and Madagascan vanilla
- Apple and fig tart with white cinnamon ice cream

Citrus fruits

- Yoghurt crèmeux with pickled Buddha's hand
lime and kumquats 60
- 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.