

# The tasting menu

BY CLAUS-PETER LUMPP

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Apéro etagère

\*

Cold & warm amuse-bouche

\*

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

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# The lunch menu

BY CLAUS-PETER LUMPP

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## Apéro Etagère

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### Cold & warm amuse-bouche

\*

Marinated kingfish  
with young white radish  
and bergamot

\*

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

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# The vegetarian menu

BY CLAUS-PETER LUMPP

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Apéro etagère

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Cold & hot amuse-bouche

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Sour cream tartlets  
with young white radish and bergamot

\*

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

\*

Assorted cheese from the trolley

\*

Baileys Cremeux with boskoop apple, rum pot  
and cassis sorbet

\*

Friandises

\*

Confiserie & chocolate candies from the trolley

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# The winter menu

BY CLAUS-PETER LUMPP

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Apéro etagère

\*

Cold & warm amuse-bouche

\*

Marinated kingfish  
with young white radish  
and bergamot

\*

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

\*

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

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# 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 Osetra Superieur 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 145  
with Jerusalem artichoke, roasted onion and brown butter sauce  
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 poéléed 182  
and potato mousseline  
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 156  
with Brussels sprouts 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 spinach, mustard seed glaze and Jerusalem artichoke  
Creamy polenta with calf's head  
braised veal cheeks, sweetbreads and roasted onions

# Desserts

BY OUR CHEF-PÂTISSIERS

STEFAN LEITNER

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## Apple

Praline cream with apple sorbet 60  
caramelised hazelnuts  
and sherry port wine sauce

Braised apple with poppy seeds  
and Madagascan vanilla

Apple and fig tart with white cinnamon 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 passion fruit sauce

White chocolate with mango  
and pineapple-tamarind sorbet

Exotic fruits with coconut foam

## Chocolate

|  |    |
|--|----|
| Dark chocolate tartlet<br>with cocoa beans and blackcurrants | 68 |
| Mint sorbet<br>on coconut sponge and chocolate               |    |
| Warm chocolate foam<br>with pear sorbet                      |    |
| Chocolate cake<br>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.