

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Variation of goose foie gras
with hibiscus flowers, buttermilk and peanuts

*

Breton lobster
with asparagus, chervil and crustacean hollandaise sauce

*

Confit of charr from the Buhlbach valley
with peas, tarragon and lemon

*

“Spring garden“
Glazed morels
with celeriac, sherry and samphire

*

„Young roebuck from the Bareiss hunting grounds“

Fried saddle of roe deer
with romanesco, elderflower jelly
and juniper glaze

Cushion of roedeer poached in red wine
with cauliflower salad and white pepper foam

*

Assorted cheese from the trolley

*

Raspberries with Valrhona chocolate
poppyseeds and caramel-raspberry sauce

*

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 cucumber, jalapeño pepper
and lettuce

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“Milk-fed calf”

Fried fillet of veal
with morels, kohlrabi, snow pea pods
and lovage foam

Cassoulet of shoulder of milk-fed calf
with kohlrabi salad
and marinated radishes

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Strawberries with yoghurt crémeux
Madagascar vanilla
and Mara de Bois strawberry sorbet

*

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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Cucumber, jalapeño pepper and lettuce
in rice paper

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Asparagus cassoulet
with chervil, quail egg and hollandaise sauce

*

Silken tofu
with peas, tarragon
and lemon

*

“Spring garden“

Glazed morels with celeriac
sherry and samphire

*

Fried Tempeh
with romanesco, white pepper and cranberries

Fried cauliflower
with cauliflower salad and elderflower jelly

*

Cheese selection from the trolley

*

Raspberries with Valrhona chocolate
poppyseed and caramel-and-raspberry sauce

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Friandises

*

Confiserie & chocolate candies from the trolley

The spring menu

BY CLAUS-PETER LUMPP

Apéro etagère

*

Cold & warm amuse-bouche

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Marinated kingfish
with cucumber, jalapeño pepper
and lettuce

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Breton turbot
with mini artichokes, confit of garlic
tomato and thyme

*

“Milk-fed calf”

Fried fillet of veal
with morels, kohlrabi, snow pea pods
and lovage foam

Cassoulet of shoulder of milk-fed calf
with kohlrabi salad
and marinated radishes

*

Assorted cheese from the trolley

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Strawberries with yoghurt crémeux
Madagascar vanilla
and Mara de Bois strawberry sorbet

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Friandises

*

Confiserie & chocolate candies from the trolley

Caviar

Langostinos and premium salmon with selected caviar

Fried langostino with crustacéglaçe
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 radishes and watercress
Lightly smoked fillet of char "Bareiss Style"
sour cream and Imperial caviar
Tartare of charr with shiso and wasabi

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 grilled green asparagus and lobsterglace
Lobster claw with Passe Pierre, almond and lobster stock
Tartlet with lobster tartare and saffron

Entrées

Milk-fed calf's sweetbread

Lightly smoked calf sweetbreads 86
on parsley purée
preserved lemon with mustard seed glaze

Spring garden

Asparagus tips with glazed morel and snow pea pods 82
poached quail eggs and sorrel

Fish

Sole

Fillets of sole fried in croutons on glazed asparagus tips and hollandaise sauce	145
Fillets of sole with asparagus risotto and tarragon	
Slow-cooked strips of sole with asparagus salad	
Imperial caviar and spring herbs	

Breton turbot and morels

Breton turbot gratinated with a crust of morels sherry leek and glazed morels	168
Slow-cooked turbot with snow pea pods and morel stock	
Stuffed morels with fried turbot and lemon thyme	

Angler fish - to serve two persons

Whole angler fish fried in rosemary butter on venere rice and orange blossom sauce	p/P 125
Angler fish medallion with pine kernel pesto on spinach and crème fraîche	

Meat

Alsatian pigeon

Fried breast of pigeon with sweet potato, sesame and sweet chili	146
Pigeon essence perfumed with kaffir lime and pigeon breast rosette	
Braised leg and heart of pigeon with brioche royal and Albufeira sauce	

Ox „Black Angus“

Fried fillet of ox on port and pepper glaze with artichokes, young garlic and fondue potatoes	148
Braised and stuffed Wagyu oxtail with sautéed Brussels sprouts	
Tartare of ox fillet with marinated kohlrabi	

Veal chop - to serve two persons

Fried veal chop on spring vegetables cassoulet with creamy polenta and calf's head	p/P 125
calf's liver and braised onion and buttered leek	

Desserts

BY OUR CHEF-PÂTISSIERS

STEFAN LEITNER

Rhubarb

- Rhubarb Vanilla Tartlets 60
on Almond Sablé
with Rhubarb Syrup
- Yogurt creamy
with Rhubarb, Oxalis
and Rhubarb Sorbet
- Almond Cake with Rhubarb
- Yuzu and Rhubarb Butter Ice Cream

Strawberry

- Strawberry cream 60
with lemon thyme
- Cheesecake ice cream and strawberry sauce
- Tahiti vanilla
with “Mara de Bois” strawberry sorbet
and lychee
- Strawberry tartlet
with basil cream and strawberry parfait

Our soufflé

- Soufflé 63
with lime-honey sauce
- Vacherin of calamansisorbet
and Madagascar vanilla with Buddha's Hand
and ginger ice cream

Valrhona Chocolate

Araguani 72%

68

Chocolate mousse with liquorice
pistachio biscuit cake and Fragolino grape juice

Caraibe 66%

Chocolate tartlets with blackcurrants
Chocolate sablé and cassis yoghurt sorbet

Jivara 40%

Chantilly with sour cherry, jivara ice cream
and sherry port wine stock

Ivoire 35%

Almond tartelette with orange
and white chocolate mousse

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.