

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Variation of goose foie gras
with apple and almond

*

Breton lobster

with asparagus, tarragon and crustacean hollandaise sauce

*

Sole baked in croutons

with broad beans, sorrel and snow pea pods

*

“Spring garden“

Glazed morels

with celeriac, sherry and radishes

*

“Lamb from Älbler Wacholderheide“

Fried saddle of lamb

with artichokes, young garlic and thyme glaze

Lamb ragout with chickpeas
and parsley foam

*

Assorted cheese from the trolley

*

Praliné with lime

Tahiti vanilla, yuzu and nougat ice-cream

*

Friandises

*

Confiserie & chocolate candies from the trolley

The lunch menu

BY CLAUS-PETER LUMPP

Apéro Etagère

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Cold & warm amuse-bouche

*

“Charr from the Buhlbach trout farm”

Charr slow-cooked in lemon oil
with pear, shiso and wasabi

*

“Mieral black-feather chicken“

Fried breast of black-feather chicken
with spring onion, kohlrabi
and wild garlic foam

Slow-cooked leg with buttered leeks
kohlrabi salad and morel

*

Rhubarb with white chocolate
oxalis and rhubarb 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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Sour cream tartlets
with pear, shiso and wasabi

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Asparagus cassoulet
with tarragon, broad beans and hollandaise sauce

*

Silken tofu
with spinach, red onion and crème fraîche

*

“Spring garden“

Glazed morels with celeriac
sherry and radishes

*

Fried tempeh
with artichoke, young garlic
and parsley foam

*

Cheese selection from the trolley

*

Praline with lime
Tahiti vanilla, yuzu and nougat ice-cream

*

Friandises

*

Confiserie & chocolate candies from the trolley

The spring menu

BY CLAUS-PETER LUMPP

Apéro etagère

*

Cold & warm amuse-bouche

*

“Charr from the Buhlbach trout farm”

Charr slow-cooked in lemon oil
with pear, shiso and wasabi

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Sautéed angler fish
and poached Tia Maraa oyster
with spinach, red onion and crème fraîche

*

“Mieral black-feather chicken”

Fried breast of black-feather chicken
with spring onion, kohlrabi
and wild garlic foam

Slow-cooked leg with buttered leeks
kohlrabi salad and morel

*

Assorted cheese from the trolley

*

Rhubarb with white chocolate
oxalis and rhubarb sorbet

*

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 Imperial Caviar Berlin 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 glazed chicory and orange
Gratinated Lobster Thermidor
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
- with lime-honey sauce 63
- 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.