The tasting menu

BY CLAUS-PETER LUMPP

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Apéro etagère

*

Cold & warm amuse-bouche

*

Variation of goose foie gras
with Fragolino grapes and black walnuts

*

Sautéed langostino
with pumpkin, verbena and Glace de Crustacés

*

Crispy fried sea bass
with smoked corn, blackcurrant and sour cream

*

Cauliflower
with chickpeas, dates, cashew nuts
and garam masala sauce

*

“Venison from the Bareiss hunting grounds”

Roasted Saddle of venison
with maitake mushrooms, celeriac and lemon thyme

Red wine-poached venison medallions
with wild mushroom ragoût and peach

*

Assorted cheese from the trolley

*

Mascarpone mousse
with apple, sea buckthorn,
star renette–hibiscus sauce and apple tart

*

Friandises

*

Confiserie & chocolate candies from the trolley

***

350

The lunch menu

BY CLAUS-PETER LUMPP

***

Apéro Etagère

*

Cold & warm amuse-bouche

*

Marinated Kingfish
with carrot, red shiso and yuzu

*

„Lamb from the Älbler juniper heath “

Roasted saddle of lamb
with pointed cabbage, confit potato
and thyme jus

Lamb shoulder
with chipotle and pointed cabbage salad

*

Pear and chocolate tartlet
with Williams pear sorbet
praline and caramel ice cream

*

Friandises

*

Confiserie & chocolate candies
from the trolley

***

195

The vegetarian menu

BY CLAUS-PETER LUMPP

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Apéro etagère

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Cold & hot amuse-bouche

*

Spiced Ricotta cheese
with carrot, red shiso and yuzu

*

Marinated silken tofu
with assorted pumpkin and verbena

*

smoked corn
with blackcurrant and sour cream

*

Cauliflower
with chickpeas, date, cashew nuts
and garam masala sauce

*

Wild mushroom risotto
with peach and lemon thyme

*

Roasted celeriac
with crispy onions and Federweißer

*

Assorted cheese from the trolley

*

Mascarpone mousse
with apple, sea buckthorn
Sternrenette apple-hibiscus sauce
and apple tart

*

Friandises

*

Confiserie & chocolate candies from the trolley

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The fall menu

BY CLAUS-PETER LUMPP

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Apéro etagère

*

Cold & warm amuse-bouche

*

Marinated kingfish
with carrot, red shiso and yuzu

*

Confit white halibut
with Tia Maraa oyster, leek, roasted onion
and Federweißer

*

„Lamb from the Älbler juniper heath “

Roasted saddle of lamb
with pointed cabbage, confit potato
and thyme jus

Lamb shoulder
with chipotle and pointed cabbage salad

*

Assorted cheese from the trolley

*

Pear and chocolate tartlet
with Williams pear sorbet
praline and caramel ice cream

*

Friandises

*

Confiserie & chocolate candies from the trolley

***

295

Desserts

BY OUR CHEF-PÂTISSIERS
STEFAN LEITNER

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Apple

Praliné tartlet with braised apple 60
sea buckthorn, pickled barberries
and baked apple sorbet

Apple parfait
with pastis sauce, sorrel and green apple

Apple mille-feuille
with apple ragout, cinnamon Chantilly
and red apple sorbet

Exotic

Passion fruit mousse with meringue 60
cookiesable and coconut ice cream

Rice pudding
with mango, yuzu chocolate and ginger ice cream

Saffron chantilly
with pineapple and pistachio financier

Churros with chocolate and tamarind sauce

Our soufflé

Soufflé 63
with Williams pear sauce

Caramelized strudel pastry with pears
“Pompona” vanilla cream and pear sorbet

Almond ice cream

Chocolate

Dark chocolate and pecan tartlets 68
with aged balsamic vinegar and apricot jelly

Chocolate shortbread
with Drambuie cream, Jivara Chantilly
passion fruit and banana ice cream

Chocolate bake
with rum-soaked fruit and vanilla

Dark chocolate cream
with blackcurrant sorbet

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.

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 Superieur caviar 30 g of Imperial caviar Berlin 185
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 carrot, sour cream and yuzu
Lightly smoked fillet of char “Bareiss Style”
sour cream and Imperial caviar
Ceviche of charr with red Shiso ice cream

Goose foie gras

Terrine of marbled goose liver 158
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

Warm Breton lobster 160
with pumpkin, verbena and Glace de Crustacés
Lobster cassolette with Cognac bisque
Tartlet with lobster tartare and saffron

Entrées

Milk-fed calf’s sweetbread

Crispy pan-fried milk-fed calf`s sweetbread 86
on white bean purée and chipotle glace

Cauliflower

Fried cauliflower with chickpeas, dates, cashew nuts 79
and garam masala

Fish

Sea bass

Crisp-fried sea bass 145
with Beluga lentils, fig and mustard seed sauce
Confit sea bass and Tia Maraa oyster
with roasted onion and Federweißer
Marinated sea bass with smoked sweetcorn, cassis
and crème fraîche

Breton turbot and white Alba truffles

Poached Breton turbot 198
with white truffles from Alba and celery
Pan-fried turbot on a bed of creamed spinach and potato puffs
with white truffle foam
White truffle cream with confit turbot
lamb's lettuce and chestnuts

Monkfish - to serve two

Whole anglerfish fried with pumpkin seeds p/P 125
on braised pumpkin and lemon verbena
Roasted monkfish medallion with curry, chickpea and cauliflower

Meat

Alsatian pigeon

Lacquered breast of pigeon with celery, leek and tonka bean 146
Fillet of pigeon with sweet chili and Asian stock
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 wild mushrooms and smoked potato
Braised Wagyu brisket with chili and bush beans
Tartare of ox fillet with crostini and red butter sauce

Milk-fed calf kidney for two

Milk-fed calf kidney cooked in its own fat p/P 98
on spinach leaves with balsamic glace
Calf head and sweetbread with chive sauce