

# The tasting menu

BY CLAUS-PETER LUMPP

\*\*\*

Apéro etagère

\*

Cold & warm amuse-bouche

\*

Variation of goose foie gras  
with Charentais melon, woodruff  
green apple and almond

\*

Warm king crab  
with rhubarb, whey and sweet chili

\*

Cod confit  
with Imperial caviar, leek and sour cream

\*

“Early summer garden”  
Glazed asparagus, quail egg  
radishes and snow pea pods

\*

Young roebuck from the Bareiss hunting grounds

Fried saddle of young roebuck  
with cauliflower, elderflower, hazelnut  
and game glaze perfumed with green pepper

Noisette of roe deer poached in red wine  
with roasted cauliflower, earl grey and sage jelly  
and hibiscus sauce

\*

Assorted cheese from the trolley

\*

Raspberries with dark chocolate  
basil cream and raspberry sorbet

\*

Friandises

\*

Confiserie & chocolate candies from the trolley

\*\*\*

# The lunch menu

BY CLAUS-PETER LUMPP

\*\*\*

Apéro Etagère

\*

Cold & warm amuse-bouche

\*

Marinated kingfish  
with cucumber, jalapeño and lettuce

\*

“Milk-fed calf”

Fried veal fillet gratinated with lovage  
with glazed morels and asparagus

Calf's sweetbreads and tongue  
with asparagus and morel ragout  
spring herbs and morel foam

\*

Strawberry sorbet with pecan nut cream  
Mara de Bois strawberry sorbet and curd dumpling

\*

Friandises

\*

Confiserie & chocolate candies  
from the trolley

\*\*\*

# The vegetarian menu

BY CLAUS-PETER LUMPP

\*\*\*

Apéro etagère

\*

Cold & hot amuse-bouche

\*

Sour cream tartlets

with cucumber jalapeño and lettuce

\*

Marinated silken tofu

with rhubarb, whey and sweet chili

\*

Warm goat's cream cheese

with braised leek, crème fraîche, vegetarian caviar  
and butter-and-leek stock

\*

“Early summer garden“

Glazed asparagus, quail egg  
radishes and snow pea pods

\*

Fried cauliflower

with hazelnut, elderflower and cranberries

Morel risotto

with peas, sherry and morel foam

\*

Assorted cheese from the trolley

\*

Raspberries with dark chocolate, basil cream  
and raspberry sorbet

\*

Friandises

\*

Confiserie & chocolate candies from the trolley

\*\*\*

# The early summer menu

BY CLAUD-PETER LUMPP

\*\*\*

Apéro etagère

\*

Cold & warm amuse-bouche

\*

Marinated kingfish

with cucumber, jalapeño and lettuce

\*

Breton anglerfish

with mini artichokes, olives, garlic confit

and ducca stock

\*

“Milk-fed calf”

Fried veal fillet gratinated with lovage

with glazed morels and asparagus

Calf's sweetbreads and tongue

with asparagus and morel ragout

spring herbs and morel foam

\*

Assorted cheese from the trolley

\*

Strawberries with pecan nut cream

Mara de Bois strawberry sorbet and curd dumpling

\*

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 Light brown, grey grains of gueldenstaedti sturgeon with creamy texture and unique aromatic character	185
Kaluga Réserve caviar 30 g of N25 caviar Kaluga sturgeon is one of the rarest sturgeon species Huso Dauricus large pearly buttery, with finesse and elegance in taste	225
Beluga caviar 30 g Selection of Altona Kaviar Haus Original Beluga from Huso Huso sturgeon, steel-gray, large grain mild, creamy with an unique characteristic taste	240

# Starters

Charr from the Buhlbach trout farm

Fillet of charr slow-cooked in lemon oil  
with cucumber, jalapeño and lettuce  
Lightly smoked fillet of char “Bareiss Style”  
sour cream and Imperial caviar  
Ceviche of charr with red shiso ice-cream 125 |

Goose foie gras

Terrine of marbled goose liver  
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 158 |

Lobster

Lukewarm Breton lobster  
with grilled green asparagus and lobster glaze  
Lobster cassolette, tomato confit, Charentais melon  
Tartlet with lobster tartare and crustacean jelly 160 |

# Entrées

Milk-fed calf's sweetbread

Lightly smoked milk-fed calf's sweetbread  
on parsley purée, preserved lemon and chipotle cream 86 |

“Early summer garden”

Glazed asparagus, quail egg, radishes and snow pea pods 79 |

# Fish

## Sea bass

- Crisp-fried sea bass 145  
with artichokes, olives, tomatoes and ducca stock  
Sea bass confit with cauliflower and Piedmont hazelnuts  
Marinated sea bass with fennel, pastis and saffron

## Breton turbot with ox marrow

- Breton turbot with sherry 175  
with stuffed morels, spring onions and young garlic  
Poeléed turbot with Imperial caviar, spinach and red onion  
Fried turbot with a crust of pine kernels on morels à la crème

## Sole - to serve two

- Whole sole fried in tarragon butter p/P 125  
with glazed white asparagus and spring herbs  
Sole fried in croutons with spinach and pine kernels  
and hollandaise sauce

# 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 mini artichokes and smoked potato  
Essence of ox tail perfumed with sherry  
Tartare of ox fillet with crostini and red butter sauce

## Guinea fowl Label Rouge to serve 2

- Guinea fowl fried in one piece p/P 125  
with early summer vegetables and Madeira glaze  
Cassolete of leg  
with snow pea pods and lemon velouté

# Desserts

BY OUR CHEF-PÂTISSIERS  
STEFAN LEITNER

\*\*\*

## Rhubarb

- Rhubarb mousse 60  
with lime and rhubarb syrup  
Vanilla cream with rhubarb ragout  
Oxalis and rhubarb sorbet  
Quark balls with rhubarb  
Rhubarb butter 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 strawberry sauce  
Coconut tartlets with strawberries  
ginger jelly and Mara de Bois strawberry sorbet  
Marinated strawberries with coconut parfait

## 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.