

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Variation of goose foie gras
with red cabbage and port wine jelly

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Breton lobster
with parsnip, crustacean glaze
and kaffir lime foam

*

Confit char from Buhlbach
with lamb's lettuce, hazelnuts, pear
and star anise

*

White truffle from Alba
with pumpkin and truffle foam

*

„Pigeon from Alsace”

Roasted pigeon breast
with braised Brussels sprouts, chestnuts
and tonka bean glacé

Ragout of pigeon leg
with sautéed Brussels sprouts and spiced foam

*

Assorted cheese from the trolley

*

Madagascar vanilla tart
with braised apple, praliné and sea buckthorn

*

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 black salsify, quince
and cardamom

*

Roasted veal fillet
with braised root vegetables
and juniper glaze

Braised veal cheeks
and veal tongue with fried onions
and potato mousseline

*

Dark chocolate with gingerbread ice cream
mandarin and rum pot

*

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 black salsify
black nuts and saffron

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Warm goat's cream cheese
with parsnips and kaffir lime foam

*

Marinated silken tofu
with lamb's lettuce, pear and star anise

*

“White truffle from Alba”
with pumpkin and truffle foam

*

Fried tempeh
with Brussels sprouts, chestnuts
and spice foam

Sautéed Brussels sprouts with fried onions
and potato mousseline

*

Assorted cheese from the trolley

*

Madagascar vanilla tart
with braised apple, praliné and sea buckthorn

*

Friandises

*

Confiserie & chocolate candies from the trolley

The advent menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Marinated kingfish
with black salsify, quince
and cardamon

*

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

*

Roasted veal fillet
with braised root vegetables
and juniper glaze

Braised veal cheeks
and veal tongue with fried onions
and potato mousseline

*

Assorted cheese from the trolley

*

Dark chocolate with gingerbread ice cream
mandarin and rum pot

*

Friandises

*

Confiserie & chocolate candies from the trolley

Caviar

Langostinos and premium salmon with selected caviar

Fried langostino with crustacéglace
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 Diekmann & Hansen 180
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 parsnip and black walnuts
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 pumpkin, lemon verbena and lobsterglace
Lobster cassoulet
with glazed sweet chestnuts 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

White truffle from Alba

Risotto with white truffle from Alba 95
Fried scallops and pumpkin

Fish

Sea bass

Crisp-fried sea bass with smoked sweetcorn and cassis	145
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 crust of ox marrow	182
and thyme on braised oven-baked vegetables	
Poached turbot with Imperial caviar	
Buttered leek and chives	
Turbot Brandade with white truffle from Alba	

Sole - to serve two

Fried whole sole with pumpkin seeds	p/P 125
with glazed pumpkin, lemon verbena and shallot chutney	
Sole fried in croutons with spinach and pine kernels	

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 fried onions	

Desserts

BY OUR CHEF-PÂTISSIERS

STEFAN LEITNER



Apple

- Praline cream with apple sorbet
caramelised hazelnuts
and sherry port wine sauce 60
- Braised apple with poppy seeds
and Madagascan vanilla
- Apple and fig tart with white cinnamon ice cream

Citrus fruits

- Yoghurt crèmeux with pickled Buddha's hand
lime and kumquats 60
- 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
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.