

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Variation of goose foie gras
with sweetcorn and cassis

*

Fried langostino
with carrot, sweet chili and orange vinaigrette

*

Marinated kingfish on black rice
with fennel and pastis foam

*

Woodland mushrooms
Woodland mushrooms with spinach
crème fraîche and thyme

*

„Roe deer from the Bareiss hunting grounds”

Fried saddle of roe deer
with pointed cabbage, ginger
and pepper glaze

Cushion of roedeer poached in red wine
with pointed cabbage salad
and pear

*

Assorted cheese from the trolley

*

Blackberries with dark chocolate
pistachio and wood sorrel sorbet

*

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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„Buhlbach valley charr“

Charr confit

with tomato and anchovies

*

„Label Rouge guinea fowl“

Breast of guinea fowl

with variation of pumpkin

and lemon verbena

Braised ragout of leg

with pumpkin salad and pumpkin seed oil

*

Madagascar vanilla with raspberries,

muscovado cake

and white espresso ice-cream

*

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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Ricotta

with tomato, basil and pine kernels

*

Warm silken tofu

with carrot, sweet chili and orange vinaigrette

*

Marinated goat cheese

with black rice, fennel and pastis foam

*

„Woodland mushrooms“

Woodland mushrooms with spinach, crème fraîche and thyme

*

Fried tempeh with pointed cabbage

potatoes and ginger foam

Braised butternut squash

with lemon verbena and pumpkin seeds

*

Assorted cheese from the trolley

*

Blackberries with dark chocolate

pistachios and wood sorrel sorbet

*

Friandises

*

Confiserie & chocolate candies from the trolley

The late summer menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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„Buhlbach valley charr“

Charr confit

with tomato and anchovies

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Crisp fried sea bass

with zucchini, olives,

basil and octopus stock

*

„Label Rouge guinea fowl“

Breast of guinea fowl

with variation of pumpkin

and lemon verbena

Braised ragout of leg

with pumpkin salad and pumpkin seed oil

*

Assorted cheese from the trolley

*

Madagascar vanilla with raspberries

muscovado cake

and white espresso ice-cream

*

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 tomato and anchovies
Lightly smoked fillet of char "Bareiss Style"
sour cream and Imperial caviar
Tartare of charr with apple and basil

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 claw with Passe Pierre, almond and lobster stock
Tartlet with lobster tartare and saffron

Entrées

Woodland mushrooms

Fried woodland mushrooms with spinach, 75
crème fraîche and thyme

Milk-fed calf's sweetbread

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

Fish

Sea bass

- Cross fried sea bass with aubergine, zucchini and paprika butter 145
- Sea bass confit with octopus stock, olives and basil
- Marinated sea bass with fennel and saffron

Breton turbot and chanterelles

- Breton turbot poelée with lovage 168
- Leek with fried chanterelles
- Turbot confit with snow pea pods and chanterelle stock
- Fried turbot with chanterelle and tomato salsa

Sole - to serve two

- Fried whole sole with herbs and pine kernels p/P 125
- with salad of wild herbs and sautéed potatoes
- Sole fried in croutons with pumpkin and verbena

Meat

Alsatian pigeon

- Fried breast of pigeon with sweet potato, sesame and sweet chili 146
- Braised heart and leg of pigeon
- with brioche und Albufeira sauce
- Summer roll with pigeon, cucumber, lettuce and celery

Ox „Black Angus“

- Fried ox fillet on BBQ glaze 156
- with porcini mushrooms and fondue potatoes
- Fried breast of Wagyu, zucchini and jalapeño
- Tartare of ox fillet with chanterelles and lovage

Veal kidney - to serve two

- Veal kidney cooked in its own fat with Mediterranean vegetables p/P 125
- Garlic bread and rosemary
- Thyme polenta with calf's head and sweetbreads

Desserts

BY OUR CHEF-PÂTISSIERS

STEFAN LEITNER



Blackberry

- Guanaja chocolate tartlets 60
with blackberry and sherry-and-port stock
- Blackberries with Madagascar vanilla Chiboust
and blackberry sorbet
- Blackberry tart
with wood sorrel

Plum

- Plum tartlets with chocolate praliné 60
and cinnamon-and-Mascarpone mousse
- Pecan nut cream
with plum sorbet and sallow thorn
- Pumpkin seed parfait
with preserved plums and muscovado cake

Our soufflé

- Soufflé
with blood peach sauce
- White chocolate and peach
on almond sablé with verjuice and peach sorbet

Raspberry

Tartlet of Guanaja Chocolate
Pistachios and Raspberry

68

Raspberries with Poppy Seeds, Nougat Ice Cream
and Raspberry-Caramel Sauce

Marinated Raspberries with Mascarpone
and Espresso

Tarragon Cream with Raspberry Sorbet and Lime

“Spagatkrapfen” with Raspberries and Praliné

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.