

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Variation of goose foie gras
with plums and fermented black pepper

*

Sautéed langostino
with pumpkin, verbena and Glace de Crustacés

*

Breton monkfish
with lettuce, bell pepper and summer herb vinaigrette

*

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

*

“Vension from the Bareiss hunting grounds”

Roasted Saddle of venison
with wild mushrooms
zucchini and lemon thyme

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

*

Assorted cheese from the trolley

*

Guanaja chocolate
with blackberries, sherry-and-Banyuls stock and Dulcey panna cotta

*

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 charr
with carrot, tonka bean
and orange flavourings

*

„Guinea fowl Label Rouge“

Fried breast of Guinea fowl
with smoked sweetcorn, cassis, sour cream
and chicken glaze

Guinea fowl roulade with polenta
and Albufera sauce

*

White chocolate mocha mousse
with raspberries, lemon thyme stock
and cheesecake

*

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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Spiced Ricotta cheese
with carrot, tonka bean and orange flavourings

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Marinated silken tofu
with assorted pumpkin and verbena

*

„Summer roll“
with lettuce, bell pepper
and summer herb vinaigrette

*

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

*

Fried wild mushrooms
with peach, zucchini and lemon thyme

Tomato risotto
with basil, pine kernels and white tomato foam

*

Assorted cheese from the trolley

*

Guanaja chocolate
with blackberries, sherry-and-Banyuls stock
and Dulcey panna cotta

*

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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Marinated charr

with carrot, tonka bean and orange flavourings

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Crisp-fried sea bass

with octopus, tomato, basil and pine kernels

*

„Guinea fowl Label Rouge“

Fried breast of Guinea fowl

with smoked sweetcorn, cassis, sour cream
and chicken glaze

Guinea fowl roulade with polenta
and Albufera sauce

*

Assorted cheese from the trolley

*

White chocolate mocha mousse
with raspberries, lemon thyme stock
and cheesecake

*

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 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 orange flavourings
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 dumpling with grilled green asparagus and water melon
Tartlet with lobster tartare and saffron

Entrées

Milk-fed calf's sweetbread

Lightly smoked milk-fed calf's sweetbread 86
on parsley purée, chipotle cream and summer herb vinaigrette

Cauliflower

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

Fish

Sea bass

Crisp-fried sea bass with tomato confit, basil and pine kernels	145
Confit sea bass with octopus, fennel and bouillabaisse broth	
Marinated sea bass with smoked sweetcorn, cassis and crème fraîche	

Breton turbot

Breton turbot au gratin with a marrow crust with pan-fried chanterelles, leek shoots and spiced tomatoes	175
Confit turbot with Imperial caviar and spinach	
Fried turbot on a bed of chanterelle salad and lovage	

Monkfish - to serve two

Whole anglerfish fried with pumpkin seeds on braised pumpkin and lemon verbena	p/P 125
Roasted monkfish medallion with purple curry 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 with wild mushrooms, zucchini and smoked potato	156
Braised Wagyu brisket with chipotle and bush beans	
Tartare of ox fillet with crostini and red butter sauce	

“Label Rouge Guinea Fowl“

Roasted guinea fowl breast on chanterelles à la crème and grilled green asparagus	138
Cassolette of guinea fowl leg with sugar snap peas and lemon velouté	
Guinea fowl fillet with lettuce and summer herbs wrapped in rice paper	

Desserts

BY OUR CHEF-PÂTISSIERS
STEFAN LEITNER

Blackberry

- Dark chocolate mousse 60
with blackberries and Jivara Chantilly cream
- Blackberry tart
with Amalfi lemon
- Oxalis cream on marzipan sponge
with blackberry sorbet, mascarpone
and blackberry syrup
- Vanilla Noir ice cream from Tahiti

Plum

- Poppy seed Chantilly with plums on poppy seed cake 60
with plum and port reduction
- ‘Île flottante’ with plum sorbet
and almond meringue on Madagascan vanilla sauce
- Stuffed brioche
with plum jam, roasted plums and hazelnut ice cream

Our soufflé

- Soufflé 63
with vineyard peach sauce
- White chocolate mousse
with vervenas, peach and almond cake
- Vineyard peach sorbet

Raspberry

Mascarpone and vanilla tartlets
with raspberries
on an almond sablé base with raspberry sorbet

68

Raspberries
with yuzu and champagne foam

Basil and raspberry tartlet

Pistachio cream
with peach sorbet and raspberries

Guanaja chocolate
with praline, Jivara Chantilly and raspberries

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.