

The tasting menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

*

Variation of goose foie gras
with blood peach and shallots

*

Breton lobster
with pumpkin, ginger, sweet chili
and tandoori-and-pumpkin stock

*

Kingfish
with aubergine, bell pepper
and Italian clam sauce

*

Fried wild mushrooms
with leek, pear chutney
and hollandaise sauce

*

“Roe deer from the Bareiss hunting grounds”

Fried saddle of roe deer
with rosehip, potato and hazelnut

Poached noisette of roe deer
with curly kale and white pepper sauce

*

Assorted cheese from the trolley

*

Raspberries with lime mousse
elderflower and Tahiti vanilla

*

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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Sautéed scallop
with carrot, sage
and orange flavours

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“Mieral black-feather chicken”

Fried breast of black-feather chicken
with sweetcorn, cassis and sour cream

Leg of black-feather chicken
with smoked sweetcorn cream
and tramezzini

*

Dark chocolate
with blackberries, pecan nut cream
and lemon thyme

*

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 tartlet

with carrot, sage
and orange flavours

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Marinated silken tofu

with pumpkin, ginger, sweet chili
and tandoori pumpkin stock

*

Warm goat's curd cheese

with aubergine, bell pepper
and Jalapeno pepper foam

*

Fried ceps

with leek, pear chutney
and hollandaise sauce

*

Fried tempeh

with rosehip, potato
and hazelnut

*

Cheese selection from the trolley

*

Raspberries with lime mousse

elderflower and Tahiti vanilla

*

Friandises

*

Confiserie & chocolate candies from the trolley

The late summer menu

BY CLAUD-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Sautéed scallop
with carrot, sage
and orange flavours

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Breton red mullet
with tomato, chorizo, octopus
and jalapeno pepper foam

*

“Mieral black-feather chicken”

Fried breast of black-feather chicken
with sweetcorn, cassis and sour cream

Leg of black-feather chicken
with smoked sweetcorn cream
and tramezzini

*

Assorted cheese from the trolley

*

Dark chocolate
with blackberries, pecan nut cream
and lemon thyme

*

Friandises

*

Confiserie & chocolate candies from the trolley

Caviar

Selected Caviar and Langostinos

Fried langostino with crustacéglaçe
marinated langostino carpaccio and sour cream herb mousse
blini and crème fraîche
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 Imperial Caviar Berlin 240
Original Beluga from Huso Huso sturgeon, steel-gray, large grain
mild, creamy with an unique characteristic taste

Starters

Buhlbachtal char

Fillet of charr slowly cooked in grapeseed oil 120
with lettuce and preserved radishes
Lightly smoked fillet of char “Balik Style”
sour cream and Imperial caviar
Tartare of charr with dill blossoms and lettuce sorbet

Goose foie gras

Terrine of marbled goose liver with salted caramel and port 156
Tartlets of burnt goose liver cream and hazelnuts
Goose liver praline with sesame
Fried goose liver with Calvados apple
Goose liver ice cream with cocoa bean crumbles

Lobster

Lukewarm Breton lobster 160
with green asparagus and watermelon
Lobster dumpling with oriental watermelon stock
Tartlet with lobster tartare and saffron

Entrées

Milk-fed calf's sweetbread

Crisp fried milk-fed calf's sweetbreads 92
on white bean purée and summer herb vinaigrette
with orange flavourings

Chanterelles and ricotta

Chanterelle risotto with ricotta, cherry tomatoes 72
lovage and fried chanterelles

Fish

Sea bass

- Crisp fried sea bass and octopus 142
on aubergine and zucchini, sauce Rouille and Balsamico
Fillet of sea bass and totani in octopus stock
Flamed sea bass with baked cheese olives and basil sorbet

Breton turbot

- Breton turbot with poel ed lovage on chanterelle pur e 160
Confit turbot with grilled leek and lovage stock
Saut ed turbot on chanterelle-and-tomato salad

Sole, to serve two persons

- Whole sole fried in butter p/P 130
with samphire, almonds and tomato
Fillet of sole fried in croutons with aioli

Meat

Alsatian pigeon

- Fried breast of pigeon with celery 146
lemon and tonka bean glaze
Saut ed cos lettuce with pigeon giblets
and lettuce vinaigrette
Braised leg of pigeon
with royal brioche and foie gras sauce

Ox „Black Angus“

- Fried ox fillet with red wine and pepper glaze 150
saut ed spring onions, fondant potatoes and morels
Braised and stuffed Wagyu ox tail
Tartare of ox fillet with snow pea pod salad and
crostini

Veal kidney, to serve two persons

- Whole veal kidney cooked in its own fat p/P 125
on Mediterranean bread salad
Warm head of veal and sweetbreads in chive sauce

Desserts

BY OUR CHEF-PÂTISSIERS
STEFAN LEITNER

Blackberry

- Vacherin 56
of blackberries and yuzu
with hazelnut cake and blackberry stock
- Tonka bean cream
with blackberries, yoghurt sorbet
and caramelized puff pastry
- Blackberry sorbet
with lemon and verbena foam

Plum

- Plum 58
with pecan cream, pickled hibiscus plums
and white cinnamon ice cream
- Marzipan cream
with damson sorbet, butter crumble and red oxalis
- Poppy seed noodles
with “Powidl”

Our soufflé

- Soufflé with peach sauce 60
- White chocolate mousse
with vineyard peach sorbet, pistachio cream
Madagascar vanilla Chantilly and almond sablé

Raspberry

Mascarpone mousse
with raspberry sorbet, praline
and raspberry fond

60

Raspberry ganache with lemongrass and ginger ice

Basil tartlets with raspberry and meringue

Souffléed Valrhona chocolate with raspberries

Raspberry cream with vanilla Chantilly
and lemon thyme

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.