

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 cherries

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King crab

with pear, whey and sweet chili

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Breton monkfish with aubergine, black garlic
spiced tomato and thyme broth

*

Zucchini blossom

with couscous, yogurt, Amalfi lemon
and Piment d'Espelette

*

“Vension from the Bareiss hunting grounds”

Roasted Saddle of venison

with cauliflower, elderflower
hazelnut and jus of juniper

Red wine-poached venison medallions

with cauliflower salad, Earl Grey and sage gel
and elderflower vinaigrette

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Assorted cheese from the trolley

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White chocolate with raspberries and poppy seeds
pistachio cream and vineyard peach sorbet

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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 cucumber, jalapeño and lettuce

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“Aberdeen Entrecôte”

Grilled entrecôte with green asparagus, chanterelles
chipotle and BBQ glaze

Braised Wagyu beef brisket
with green asparagus salad and lovage

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Apricot yogurt cream
with praline Chantilly, apricot sorbet
and baba with stewed apricots

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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 cucumber jalapeño and lettuce

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Marinated silken tofu
with rhubarb, whey and sweet chili

*

Warm goat's cream cheese
with aubergine, black garlic
spiced tomato and thyme foam

*

“Zucchini blossom”
with couscous, yoghurt, Amalfi lemon
and Espelette pepper

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Fried cauliflower
with hazelnut, elderflower and cranberries

Chanterelle risotto with peas
lovage and chanterelle foam

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Assorted cheese from the trolley

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White chocolate
with raspberries, poppy seeds, pistachio cream
and vineyard peach sorbet

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Friandises

*

Confiserie & chocolate candies from the trolley

The summer menu

BY CLAUS-PETER LUMPP

Apéro etagère

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Cold & warm amuse-bouche

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Marinated kingfish
with cucumber, jalapeño and lettuce

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Breton red mullet
with octopus, fennel and bouillabaisse sauce

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“Aberdeen Entrecôte”

Grilled entrecôte with green asparagus, chanterelles
chipotle and BBQ glaze

Braised Wagyu beef brisket
with green asparagus salad and lovage

*

Assorted cheese from the trolley

*

Apricot yogurt cream
with praline Chantilly, apricot sorbet
and baba with stewed apricots

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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 cucumber, jalapeño and lettuce
Lightly smoked fillet of char “Bareiss Style”
sour cream and Imperial caviar
Ceviche of charr with Gazpacho 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

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

Entrées

Milk-fed calf's sweetbread

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

Cauliflower

Roasted cauliflower on yogurt with Amalfi lemon and tabbouleh 79

Fish

Sea bass

Crisp-fried sea bass with artichokes, olives, tomatoes and ducca stock	145
Confit sea bass with octopus, fennel and bouillabaisse broth	
Marinated sea bass with pastis and saffron	

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 monkfish roasted with rosemary and garlic on a Mediterranean vegetable cassolette and pesto	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 mini artichokes and smoked potato	156
Braised Wagyu brisket with chipotle and green asparagus	
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 summer herbs wrapped in rice paper	

Desserts

BY OUR CHEF-PÂTISSIERS

STEFAN LEITNER

Apricot

- Apricot cream on lime shortbread 60
with Madagascan vanilla parfait
and apricot and elderflower sauce
- Poppy seed cake with apricot sorbet
praline and redcurrant
- Apricot and quark dumplings
in buttered breadcrumbs on a bed of roasted apricots
- Saffron and lime ice cream

Cherry

- Dark chocolate tartlets 60
with cherries, pistachio ice cream
and sherry-Banyuls sauce
- Sour cherry granita
with tonka bean cream and cherries
- Cherry ragout with mascarpone and cocoa bean crumble

Our soufflé

- Soufflé 63
with strawberry sauce
- Coconut tartlets with strawberries
ginger jelly and Mara de Bois strawberry sorbet
- Marinated strawberries with coconut parfait

Raspberry

- Mascarpone and vanilla tartlets 68
with raspberries
on an almond sablé base with raspberry sorbet
- 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.