

The tasting menu

BY CLAUD-PETER LUMPP

Apéro etagère

*

Cold & warm amuse-bouche

*

Variation of goose foie gras
with cherries

*

King crab

with rhubarb, whey and sweet chili

*

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

*

Assorted cheese from the trolley

*

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

*

Friandises

*

Confiserie & chocolate candies from the trolley

The lunch menu

BY CLAUS-PETER LUMPP

Apéro Etagère

*

Cold & warm amuse-bouche

*

Marinated kingfish

with cucumber, jalapeño and lettuce

*

“Aberdeen Entrecôte”

Grilled entrecôte with green asparagus, chanterelles
chipotle and BBQ glaze

Braised Wagyu beef brisket

with green asparagus salad and lovage

*

Apricot yogurt cream

with praline Chantilly, apricot sorbet
and baba with stewed apricots

*

Friandises

*

Confiserie & chocolate candies
from the trolley

The vegetarian menu

BY CLAUS-PETER LUMPP

Apéro etagère

*

Cold & hot amuse-bouche

*

Sour cream tartlets

with cucumber jalapeño and lettuce

*

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

*

Fried cauliflower

with hazelnut, elderflower and cranberries

Chanterelle risotto with peas

lovage and chanterelle foam

*

Assorted cheese from the trolley

*

White chocolate

with raspberries, poppy seeds, pistachio cream

and vineyard peach sorbet

*

Friandises

*

Confiserie & chocolate candies from the trolley

The summer menu

BY CLAUD-PETER LUMPP

Apéro etagère

*

Cold & warm amuse-bouche

*

Marinated kingfish

with cucumber, jalapeño and lettuce

*

Breton red mullet

with octopus, fennel and bouillabaisse sauce

*

“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

*

Friandises

*

Confiserie & chocolate candies from the trolley

Caviar

Langostinos and premium salmon trout with selected caviar	
Fried langostino with crustacéglaçe 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 cassolette, 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 145
with artichokes, olives, tomatoes and ducca stock
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 175
with pan-fried chanterelles, leek shoots and spiced tomatoes
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 p/P 125
on a Mediterranean vegetable cassolette and pesto
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 156
with mini artichokes and smoked potato
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 138
and grilled green asparagus
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
with Madagascan vanilla parfait
and apricot and elderflower sauce 60
- 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
with cherries, pistachio ice cream
and sherry-Banyuls sauce 60
- Sour cherry granita
with tonka bean cream and cherries
- Cherry ragout with mascarpone and cocoa bean crumble

Our soufflé

- Soufflé
with strawberry sauce 63
- 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.