

The Tasting Menu

by Claus-Peter Lumpp

Apéritif étagère

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Cold & warm amuse-bouche

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Variation of goose foie gras
with green apple
sour cream and tarragon

*

Sautéed langostinos
with marinated fennel with orange flavourings
sesame and Ducca

*

Cod confit in olive oil
with beluga lentils, figs
and mustard seed sauce

*

Stuffed kohlrabi with ceps cooked in hay
on cep purée and lemon grass

*

„Roe deer from the Bareiss hunting grounds“

Fried saddle of roe deer
with rose hip, Piedmont hazelnuts
and wild cauliflower

Poached cushion of roe deer
with cauliflower purée and cranberries

*

Assorted cheese from the trolley

*

Dark chocolate with passion fruit
pineapple, tamarind
and banana and kiwi ice-cream

*

Friandises

*

Confiserie & pralines from the trolley

The Autumn Menu

by Claus-Peter Lumpp

Apéritif étagère

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Cold & warm amuse-bouche

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Buhlbach valley charr
prepared in grapeseed oil
with beetroot, crème fraîche
and lemon thyme

*

Poached cupped oyster
with Imperial caviar,
celery and lime

*

„Miéral black-feather chicken“

Fried breast of black-feather chicken
with variation of pumpkin and verbena

Braised leg
with pumpkin seed risotto
and pumpkin chutney

*

Assorted cheese from the trolley

*

Candy with apple,
cinnamon sablé, cassis sorbet
and sallow thorn

*

Friandises

*

Confiserie & pralines from the trolley

The Lunch Menu

by Claus-Peter Lumpp

Apéritif étagère

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Cold & warm amuse-bouche

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Buhlbach valley charr
prepared in grapeseed oil
with beetroot, crème fraîche
and lemon thyme

*

„Miéral black-feather chicken“

Fried breast of black-feather chicken
with variation of pumpkin and verbena

Braised leg
with pumpkin seed risotto
and pumpkin chutney

*

Candy with apple,
cinnamon sablé, cassis sorbet
and sallow thorn

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Friandises

*

Confiserie & pralines from the trolley

The Vegetarian Menu

by Claus-Peter Lumpp

Apéritif étagère

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Cold & warm amuse-bouche

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Warm goat's curd cheese
with beetroot, green apple,
crème fraîche and lemon thyme

*

Fried fennel
with marinated fennel
orange flavourings, sesame and ducca

*

Beluga lentils with falafel
figs and mustard seed sauce

*

Stuffed kohlrabi
with mushrooms cooked in hay
on cep purée and lemon grass

*

Variation of aubergine
with Charentais melon

*

Assorted cheese from the trolley

*

Dark chocolate with blackberries
pistachios and sherry port wine stock

*

Friandises

*

Confiserie & pralines from the trolley

Caviar

Selected Caviar and Langostinos

Carpaccio of langostino with crème fraîche, blinis
and, at your choice, with an exclusive selected caviar tin:

Ossietra Imperial caviar 30 gr large, firm grain, balanced aroma with tender and mild flavour	165
Kaluga caviar 30 gr „Of the rare kaluga sturgeon“, large pearls, buttery, very fine aroma and unique consistence	185
Beluga caviar 30 gr Original Beluga from Huso Huso sturgeon steel-gray, large grain, mild, creamy with an outstanding characteristic taste	225

Starters

Buhlbachtal char

Char confit in grapeseed oil with beetroot, green apple and lemon thyme Slightly smoked fillet of charr with beetroot vinaigrette Sour cream and char caviar Taco stuffed with tartare of charr	105
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Goose foie gras

Terrine of marbled goose liver with salted caramel and port 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	145
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Lobster

Warm Breton lobster with variation of pumpkin and pumpkin seed oil Lobster tartare with pumpkin seeds and verbena Glazed lobster ravioli with pumpkin chutney and ceps	150
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Entrées

Milk-fed calf's sweetbread

Fried milk-fed calf's sweetbreads on purée of white beans	92
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Gamba Carabiniere

Sautéed carabiniere prawn with marinated fennel, orange aromatics, sesame and Ducca	115
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Fish

Bass

- Crisp fried bass with on beluga lentils 125
with fig tartare, chives and mustard seed sauce
Confit bass with wild cauliflower and saffron
Flamed bass with lemon grass jelly, pine kernels
and black chanterelles

Turbot

- Breton turbot with black pepper 145
and ox marrow, poel ed
on pur e of chanterelles and leek
Confit turbot fillet with chanterelles
and emulsified rosemary stock
Fried strips of turbot with tomato and chanterelle salad

Anglerfish, to serve two

- Whole anglerfish flamed with pastis 110
with braised fennel and pastis sauce p/P
Anglerfish medallion
with pine kernels gratinated on cep pur e

Meat

Lamb grown on the  bler Wacholderheide

- Fried saddle of lamb 125
with braised pointed cabbage and hummus
Braised belly of lamb with garam masala,
marinated salad of pointed cabbage and chickpeas
Lamb sweetbreads, liver and tongue with braised pur e of onions

Ox "Black Angus"

- Fried ox fillet with red wine and pepper glaze 128
fried artichokes and ceps
Braised short rib
with smoked potato cream and chives
Marinated ox fillet with crostini
Ox fillet tartare with celery salad und Crustini

Alsatian pigeon

- Fried breast of pigeon with braised oven celeriac 130
Chestnuts and tonka bean glaze
Essence of pigeon with pigeon fillet
Pigeon leg ragout
with royal brioche and goose liver sauce

Desserts

by our Chef Pâtissiers
Stefan Leitner

Apple

- Boskop apple with nut cream 52
Sea buckthorn, caramel sauce and baked apple sorbet
Mascarpone apple with redcurrant
and saffron ice cream
Green apple sorbet
with sour cream and lemon thyme

Plums

- Orange mousse with plums 52
pecan nut and cinnamon plum ice cream
Praliné tartlet with pickled plums
and marzipan ice cream
Powidltascherl
with roasted plums and nut butter

Our soufflé

- Quark soufflé with lime-honey sauce 58
Lemon chocolate tartlet with oranges
Tangerine granité
and lemon butter ice cream

Raspberry

Raspberries with white chocolate and lemon

58

Butter biscuit cream
with raspberries and verbena

Raspberry rolls with pistachio cream

Guanaja chocolate
with raspberries and vanilla raspberry

Raspberry sorbet on sour cream and lemon balm

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 of the cheese makers Tourrette in Strasbourg and Tölzer Kasladen.