

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 cranberries and Piedmont hazelnut

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Sautéed scallop
with black salsify, saffron
and lemon thyme

*

Confit winter cod
with Chinese artichokes
parsley and red wine butter

*

Braised chicory
with black rice, pine kernels
and blood orange

*

“Milk-fed calf”

Fried fillet of milk-fed calf
with glazed black truffle
and mousseline potatoes

Braised ragout of breast of calf
with parsnip and truffle

*

Assorted cheese from the trolley

*

Spice cream with apple, pistachios
and baked apple sorbet

*

Friandises

*

Confiserie & pralines from the trolley

The Winter Menu

by Claus-Peter Lumpp

Apéritif étagère

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Cold & warm amuse-bouche

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Confit of charr

from Buhlbachtal

with lamb's lettuce, pear
tarragon and matcha tea

*

Sautéed carabiniera prawn
with celeriac, sawtooth
and vanilla

*

„Alsatian pigeon“

Fried breast of pigeon
with sweet potato, leek
and tonka bean

Braised leg of pigeon
with buttered leek
and crisp curly kale

*

Assorted cheese from the trolley

*

White chocolate with citrus fruit
poppy seeds, verbena
and mandarin sorbet

*

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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Confit of char
from Buhlbachtal
with lamb's lettuce, pear
tarragon and matcha tea

*

„Alsatian pigeon“

Fried breast of pigeon
with sweet potato, leek
and tonka bean

Braised leg of pigeon
with buttered leek
and crisp curly kale

*

White chocolate with citrus fruit
poppy seeds, verbena
and mandarin sorbet

*

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 lamb's lettuce, pear
tarragon and matcha tea

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Glazed silken tofu
with black salsify, saffron
and lemon thyme

*

Celeriac ravioli
with buttered leek, vanilla
and brown butter sauce

*

Braised chicory
with black rice, pine kernels
and blood orange

*

Fried tempeh
with black truffle
and mousseline potatoes

*

Assorted cheese from the trolley

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Spice cream with apple, pistachios
and baked apple sorbet

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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

Confit char with lamb's lettuce pear, tarragon and matcha tea Lightly smoked fillet of char with peppered balsamico Sour cream and char caviar Taco stuffed with tartare of char	115
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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	148
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Lobster

Warm Breton lobster with chicory and blood orange Lobster tartare with chicory salad and pine kernel vinaigrette Glazed lobster ravioli with lobster bisque	152
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Entrées

Milk-fed calf's sweetbread

Fried milk-fed calf's sweetbreads on purée of white beans	95
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Gamba Carabiniere

Sautéed carabinera prawn with sweet potato stock, thyme and sallow thorn	115
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Fish

Bass

- Crisp fried fillet of sea bass 128
with glazed Chinese artichokes, leek and saffron sauce
Marinated sea bass with black risotto
sour cream sauce and brown butter
Confit sea bass with curly kale, celeriac and lemon thyme

Breton turbot poel ed with black truffle

- Breton turbot poel ed with black truffle and Madeira 160
with mousseline potatoes
Brandade of turbot with fried turbot and truffle sauce
Poached turbot with black salsify and truffle

Anglerfish, to serve two

- Whole anglerfish flamed with pastis p/P 115
with braised fennel and pastis sauce
Anglerfish medallion
on saffron risotto and sour cream sauce

Meat

Lamb grown on the  bler Wacholderheide

- Fried saddle of lamb 128
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 132
with browned and roasted Brussels sprouts
Braised short rib
with smoked potato cream and cr me fra che
Marinated ox fillet with crostini
Ox fillet tartare with celery salad und Crustini

Alsatian pigeon

- Fried breast of pigeon with braised oven celeriac 135
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 tart with redcurrant
and saffron ice cream
Green apple sorbet
with sour cream and lemon thyme

Exotic

- Praliné parfait with passion fruit 52
Pineapple and saffron broth
Vanilla Chantilly
with bananas and chocolate hips
Spice cream with pickled physalis
Tamarind sorbet, hazelnut and cocoa bean juice

Our soufflé

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

Chocolate of Valrhona

Dark chocolate
with blackcurrants and praline

58

Dulcey chocolate
with butter biscuit cream and verveine

White chocolate tartlet
with blood orange, poppy seed and espresso ice cream

Jivara Chantilly
with milk cream, balsamic and cherry blossom

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.