

EMPFEHLUNG DES KÜCHENCHEFS

CHEF'S RECOMMENDATION

GESURTE TAFELSPITZSÜLZE

PIFFERLINGE | RADIESCHEN | KÜRBISKERNREMOULADE

CORNED CAP OF RUMP ASPIC

CHANTERELLES | RADISHES | PUMPKIN SEED REMOULADE

GEBRATENES ZANDERFILET

MANDELBÄLLCHEN | GERÖSTETES BLUMENKOHLPÜREE | MARINierter BLUMENKOHl

ROASTED PIKE-PERCHFILET

ALMOND BALLS | ROASTED CAULIFLOWER PUREE | MARINATED CAULIFLOWER

APRIKOSENTÖRTCHEN

STACHELBEERE | KAROTTE | JOGHURT

APRICOTS TARTLET

GOOSEBERRY | CARROT | YOGURT

3-GANG-MENÜ | 3-COURSE MENU 45 €

CHARDONNAY KOONUNGA HILL

2016 | PENFOLDS MAGIL ESTATE |
BAROSSA VALLEY, AUSTRALIEN / AUSTRALIA | TROCKEN / DRY

0,2 l 8 €

TATAR VOM BAYERISCHEN WEIDERIND 60 G

PFEFFERBRIOCHE | RAUKE-MAYONNAISE | GEWÜRZTOMATE

STEAK TARTARE MADE OF BAVARIAN FREE-RANGE BEEF 60 G

BLACK PEPPER BRIOCHE | ROCKET SALAD MAYONNAISE | SPICED TOMATO

€ 15

BÄRLAUCHTARTE

MARINIERTER SPARGELSALAT | GEBACKENES WACHTELEI

WILD GARLIC TARTE

MARINATED ASPARAGUS SALAD | BAKED QUAIL EGG

€ 12

CEVICHE VON DER LACHSFORELLE

RADIESCHEN | SAUERAMPFER | AROMATISIERTER ESSIG

SALMON TROUT CEVICHE

RADISH | SORREL | FLAVORED VINEGAR

€ 15

SUPPE | SOUP

KARTOFFELSCHAUM

GEGRILLTER LAUCH | BERGKÄSE | EGERLINGE

POTATO FOAM

GRILLED LEEK | MOUNTAIN CHEESE | CHESTNUT MUSHROOMS

€ 11

TOMATENESSENZ MIT ASIATISCHEN AROMEN

GARNELE | SHIITAKE | KAISERSCHOTEN

TOMATO ESSENCE WITH ASIAN FLAVOURS

PRAWN | SHIITAKE | SNOW PEAS

€ 11

BLUTWURST-RAVIOLI

CHAMPAGNERKRAUT | SPECK | BIRNE | SCHNITTLAUCH

BLACK PUDDING RAVIOLI

CHAMPAGNE CABBAGE | BACON | PEAR | CHIVES

€ 18

SPARGELRISOTTO

GRÜNER SPARGEL | BÄRLAUCHSCHAUM | PINIENKERNE

ASPARAGUS RISOTTO

GREEN ASPARAGUS | WILD GARLIC FOAM | PINE NUTS

€ 16

ROSA KALBSFILET IM KRÄUTERMANTEL 140 G

BABYKAROTTEN | KAROTTENCREME | KARTOFFELBAUMKUCHEN | PETERSILIENJUS

MEDIUM FILET OF VEAL

BABY CARROTS | CARROT CREAM | POTATO PYRAMID CAKE | PARSLEY JUS

€ 26

GESCHMORTES VOM LAMM 140 G

NAVETTEN | ESTRAGON-PASTINAKENCREME | LAMMJUS

BRAISED LAMB 140 G

MAY TURNIP | TARRAGON-PARSNIP-CREAM | LAMB JUS

€ 23

NEUSEELAND-HIRSCHRÜCKEN 150 G

RATATOUILLE | THYMIAN-POLENTA | WILDJUS

NEW ZEALAND DEER BACK 150 G

RATATOUILLE | THYME-POLENTA | WILD JUS

€ 29

SEETEUFEL 130 G

BELUGALINSEN | GERÄUCHERTE PAPRIKACREME | GRÜNER SPARGEL | GERÖSTETE HASELNÜSSE

€ 26

MONKFISH 130 G

BELUGA LENTILS | SMOKED PEPPER CREAM | GREEN ASPARAGUS | ROASTED HAZELNUTS

WOLFSBARSCH 130 G

KANDIERTE ORANGE | ERBSEN-RISOTTO | KRUSTENTIERSCHAUM

€ 26

SEA BASS 130 G

CANDIED ORANGE | PEA RISOTTO | CRUSTACEAN FOAM

GEBRATENES ZANDERFILET

MANDELBÄLLCHEN | GERÖSTETES BLUMENKOHLPÜREE | MARINierter BLUMENKOHl

€ 23

ROASTED PIKE-PERCH FILET

ALMOND BALLS | ROASTED CAULIFLOWER PUREE | MARINATED CAULIFLOWER

BEERENGÂTEAU

JOHANNISBEERMUSSE | BISKUIT | HIMBEEREN | KNUSPERGANACHE

BERRY GÂTEAU

RED CURRANT MOUSSE | BISCUIT | RASPBERRIES | CRUNCH GANACHE

€ 11

SCHOKOLADEN-HASELNUSSTÖRTCHEN

NUSSBISKUIT | MOUSSE | CRUNCH | SALZCREME

CHOCOLAT HAZELNUT TARTLET

NUT BISCUIT | MOUSSE | CRUNCH | SALT CREAM

€ 11

APRIKOSENTÖRTCHEN

STACHELBEERE | KAROTTE | JOGHURT

APRICOT TARTLET

GOOSEBERRY | CARROT | YOGURT

€ 11

HEUMILCHKÄSE VOM TEGERNSEE

BERGKÄSE | HIRSCHBERGER | CAMEMBERT | LAURENZIUS | KLETZENBROT

PASTURE MILK CHEESE FROM TEGERNSEE

MOUNTAIN CHEESE | HIRSCHBERGER | CAMEMBERT | LAURENZIUS | FRUIT BREAD

€ 14

ALLERGENE & ZUSATZSTOFFE | ALLERGENS & ADDITIVES

1 – Glutenhaltiges Getreide: 1.1 – Weizen, 1.2 – Roggen, 1.3 – Gerste, 1.4 – Hafer | 2 – Krebstiere | 3 – Eier | 4 – Fisch | 5 – Erdnüsse | 6 – Soja | 7 – Milch | 8 – Schalenfrüchte: 8.1 – Mandeln, 8.2 – Haselnüsse, 8.3 – Walnüsse, 8.4 – Cashewnüsse, 8.5 – Pecannüsse, 8.6 – Pistazien 8.7 – Macadamianüsse | 9 – Sellerie | 10 – Senf | 11 – Sesam | 12 – Schwefeldioxid und Sulphite | 13 – Lupine | 14 – Weichtiere

A – Geschmacksverstärker | B – Farbstoff | C – Konservierungsstoff | D – Antioxidationsmittel | E – Geschwefelt | F – Geschwärzt | G – Phosphat | H – Gewachst | I – Koffeinhaltig | J – Taurinhaltig | K – Chininhaltig | L – Süßungsmittel

1 – Cereals containing gluten : 1. 1 – Wheat, 1.2 – Rye, 1.3 – Barley, 1.4 – Oat | 2 – Crustaceans | 3 – Egg | 4 – Fish | 5 – Peanuts | 6 –Soy | 7 – Milk | 8 – Nuts: 8.1 – Almonds, 8.2 – Hazelnuts, 8.3 – Walnuts, 8.4 – Cashew, 8.5 – Pecans, 8.6 – Pistachios, 8.7 – Macadamia | 9 – Celery | 10 – Mustard | 11 – Sesame | 12 – Sulfur dioxide and sulfites | 13 – Lupines | 14 – Shellfish

A – Flavor enhancer | B – With artificial coloring | C – Preservative substance | D – With antioxidant | E – Sulphureted | F – Blackened | G – Phosphate | H – Waxed | I – Contains caffeine | J – Contains taurine | K – Contains quinine | L – With artificial sweet

TATAR VOM BAYERISCHEN WEIDERIND	STEAK TARTARE MADE WITH BAVARIAN FREE-RANGE BEEF	1.1, 3,7,9,10,11
BÄRLAUCHTARTE	WILD GARLIC TARTE	1.1,3,7,9,12
CEVICHE VON DER LACHSFORELLE	SALMON TROUT CEVICHE	1.1,2,4,7,9,12
KARTOFFELSCHAUM	POTATO FOAM	1.1,3,7,9,12
TOMATENESSENZ	TOMATO ESSENCE	1.1,2,4,6,7,9,11,12, A,B,C,D
BLUTWURSTRAVIOLI	BLACK PUDDING RAVIOLI	1.1,3,7,9,12
SPARGELRISOTTO	ASPARAGUSRISOTTO	
SEETEUFEL	MONKFISH	1.1,4,7,8,2,9,12
WOLFSBARSCH	SEA BASS	1.1,2,4,7,9,12
ROSA KALBSFILET	MEDIUM FILET OF VEAL	1.1,3,7,9,10,12 ;
GESCHMORTES LAMM	BRAISED LAMB	1.1,3,7,9,12
HIRSCHRÜCKEN	DEER BACK	1.1,3,7,9,12
BEERENGÂTEAU	BERRY GÂTEAU	1.1,3,6,7,8,1,8,2,8,3,8, 4,8,5,8,6,8,7
SCHOKOLADEN-HASELNUSSTÖRTCHEN	CHOCOLAT-HAZELNUT-TARTLET	1.1,3,6,7,8,1,8,2,8,3,8, 4,8,5,8,6,8,7
HEUMILCHKÄSE VOM TEGERNSEE	PASTURE MILK CHEESE FROM TEGERNSEE	1.1,7,8,3,10,11
GESURTE TAFELSPITZSÜLZE	CORNED CAP OF RUMP ASPIC	1.1,3,7,9,10,12
GEBRATENES ZANFERFILET	ROASTED PIKE-PERCH FILET	1.1,3,4,6,7,9,12
APRIKOSENTÖRTCHEN	APRICOT TARTLET	1.1,3,7,8,2,12