

The Big Tasting Menu

by Claus-Peter Lumpp

Apéritif étagère

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Cold & warm amuse Bouches

Variation of goose foie gras
with mascarpone
and preserved cedro lemon

*

Flamed scallops
with snow pea pod cream and tarragon

*

Cod confit
with roasted panko
cauliflower couscous and nut butter

*

Fried milk-fed lamb
with wild garlic sauce, young garlic
broad beans and gremolata

*

„Mieral black-feather chicken“
Fried breast with sherry
morel and chives

Ragout of braised leg
with spring onion and morel foam

*

Assorted cheese from the trolley

*

White chocolate tartlets
with coconut and mango

Friandises

*

Confiserie & pralines from the trolley

The Spring Menu

by Claus-Peter Lumpp

Apéritif étagère

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Cold & warm amuse-bouche

Buhlbachtal charr
poached in grape seed oil
with radishes, spring herbs
and shoots

*

Breton turbot
with glazed asparagus tips
chives and béarnaise sauce

*

„Milk-fed calf“

Fried saddle with artichoke
aioli and shallot glaze

Sautéed milk-fed calf's sweetbreads
with artichoke risotto
and Parmesan

*

Assorted cheese from the trolley

*

Rhubarb with yoghurt
green apple
and Tahiti vanilla

Friandises

*

Confiserie & pralines
from the trolley

The Lunch Menu

by Claus-Peter Lumpp

Apéritif étagère

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Cold & warm amuse Bouche

Buhlbachtal charr
poached in grape seed oil
with radishes, spring herbs
and shoots

*

„Milk-fed calf“

Fried saddle with artichoke
aioli and shallot glaze

Sautéed milk-fed calf's sweetbreads
with artichoke risotto and Parmesan

*

Rhubarb with yoghurt
green apple
and Tahiti vanilla

Friandises

*

Confiserie & pralines
from the trolley

125

including three glasses
of corresponding wines

158

The Vegetarian Menu

by Claus-Peter Lumpp

Apéritif étagère

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Cold & warm amuse Bouche

Marinated radishes
with cedro lemon, spring herbs
and shoot vinaigrette

*

Fried asparagus tips
with béarnaise sauce
panko and chervil

*

Glazed silken tofu with perfumed rice
raw marinated snow pea pods
and lemon grass and curry stock

*

Artichoke fondue with broad beans
young garlic, cherry tomato confit
and wild garlic royale

*

Poached organic farm egg
with morel à la crème and sherry

*

Assorted cheese from the trolley

*

White chocolate tartlets
with coconut and mango

Friandises

*

Confiserie & pralines from the trolley

Caviar

Selected Caviar and Langostinos

Carpaccio of langostino
with tart of mascarpone and sour cream
lime vinaigrette and sautéed langostino

and, at your choice, with an exclusive selected caviar tin:

Caviar from white sturgeon 30 gr 120
black caviar from white sturgeon, bland grain
gentle, creamy and round flavor

Ossieta Imperial caviar 30 gr 145
large, firm grain, balanced aroma
with tender and mild flavour

Kaluga caviar 30 gr 175
„Of the rare kaluga sturgeon“, large pearls, buttery, very fine aroma
and unique consistence

Starters

Buhlachtal charr

Charr poached in grape seed oil with radishes 84
spring herbs and shoot vinaigrette
Fillet of charr with green apple, celery and watercress
Tartare of charr with crostini and charr caviar

Goose foie gras

Terrine of marbled goose liver with salted caramel and port 98
Tartlets of burnt goose liver cream and hazelnuts
Goose liver praline with sesam and fried goose liver
Goose liver rice with cocoa bean crumbles

Lobster

Warm Breton lobster 125
with marinated white asparagus and wild garlic pesto
Lobster tartare with saffron, wild herbs and citrus fruit
Lobster gratin „Thermidor“

Entrées

Carabinero shrimps

Sautéed carabinero shrimps with snow pea pod cream 58
crustacean glaze, sour cream and yuzu

Quail

Fried breast and praline of leg with morel risotto and chives 58
quail essence flavoured with sherry

Fish

Sole

- Fried sole with croutons
with asparagus tips and béarnaise sauce 98
Fried fillet of sole
with curry and marinated asparagus
Strips of sole confit
with asparagus vinaigrette and sorrel

Turbot and morel

- Breton turbot poelée in sherry 135
with glazed morels
Risoni with morels à la crème
Sautéed diced turbot and meadow herbs
Turbot confit
with roasted panko and smoked salmon

John Dory „to serve 2“

- Whole John Dory poached in coconut oil 162
with samphire, cashew nuts
coconut cream and emulsified soy stock
Fillet of John Dory on jasmine rice
raw marinated snow pea pods and silken tofu

Meat

Lamb grown on the Äbler Wacholderheide

- Fried saddle of lamb with artichokes 96
broad beans and lemon and coriander glaze
Braised belly of lamb
with artichoke fondue and young garlic
Lamb sweetbreads, liver and tongue
with chickpea cream
and raw marinated artichoke

Alsatian pigeon

- Fried breast of pigeon 98
with white asparagus, brioche
and tonka bean glaze
Ragout of braised leg with polenta
raw marinated goose liver and cassis
Sautéed giblets with morel and spring herbs

Ox „Black Angus“

- Fried ox fillet with braised vegetable cream 104
Garlic royale and red wine and pepper glaze
Sautéed diced ox fillet with wild garlic risotto
Glazed short rib
with smoke flavouring, pearl onions and aioli

Dessert

by our Chef Pâtissiers
Stefan Leitner

Citrus fruit

Citrus tartlets with pomelo and coconut 34
Yuzu Chantilly with mandarin, pomegranate granité
and verbena
Praliné with orange and lime-and-honey sauce

Rhubarb

Yoghurt cream 34
with rhubarb sorbet and green apple
Tahiti vanilla mousse
on almond sablé with rhubarb
Rhubarb ragout
with Mascarpone and granita

Our soufflé

Curd soufflé with passion fruit sauce 36
banana and kiwi sorbet
and Tahiti vanilla ice-cream

Chocolate

Dark chocolate with pistachio and sherry sauce 38
Jivara chocolate
with rum-soaked fruit and cocoa bean crumbles
Dulcey panna cotta with liquorice
White chocolate
with cassis sorbet and vanilla vinegar

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.