



Cover

Bread from the Munich bakery „Brotmanufaktur Schmidt“

Lemon thyme butter | Paprika-chive cream cheese dip

Starters

Pfistermühlen Beef tatar

Pickled mustard seeds | flamed pearl onions | chili mayonnaise | parisienne chip26

Our recommendation:

Baeri-sturgeon caviar25

Variation of cauliflower

Cream | pickled | roasted | wild herb sorbet | pine nuts | panko21

Tuna Tataki

Sesami | avocado | peanuts | spicy tomatoe jam | dashi25

Soup

Peas mint foam soup

Ravioli | smoked paprika15

Lobster bisque

Crayfishes | sugar snaps | shallot.....20

Vegetarian

Sous Vide cooked Organic Egg & Belper Knolle

Potato espuma | marinated spinach26

Miso Eggplant

Parsley root | nut butter potatoes | tomato hollandaise| spring leak27



Fish

Scallop | Char from „Fischzucht Birnbaum“

Beetroot risotto | glazed pak choi | mango | flamed leek
crustacean oil 40

Roasted pikeperch filet

Potatoe morel ragout | green asparagus | beurre blanc..... 39

The Epfenhausener fish farm Birnbaum

from the district Landsberg am Lech is known for their extraordinary quality of fish over many years,
and has established itself in a few michelin star kitchens across Europe.

Due to the particular long growth phase, the fish is stronger and more tasteful than others.

Meat

Twofold of Veal

Filet an sweetbread | corn cream | pickled corn | balsamic vinegar shallots..... 45

Duett of Lamb

Rack of lamb and braised shoulder | sweet potato puree| paprika |
Romanesco | port wine gel 43

Filet of Ox 180g | with bonemarrow crust

„Pfistermühlen“ sauce of shallots 40

Our recommendation:

Chateaubriand 450g for two persons carved on the table 99

Side dish of your choice

Truffled mashed potatoes 12.5

Beans with crispy bacon 7

Roasted wild broccoli 9.5

Braised assorted vegetables 7

Barolo Jus 5.5



Dessert

Pfistermühlen Signature dessert

Mousse of Passionfruit & Mango

Coconut yuzu ice cream | yoghurt sponge | lime 16

Arabica & Valrhona

Salt caramel ice cream | hazelnuts | cacao 16

Cheese variation from the „Tölzer Kasladen“

Leitzachtaler organic goat cheese | Filsbacher | Bleu d'Auvergne | Époisses

Black walnut | grapes | fig mustard 18

Homemade sorbet variation

Three scoops by availability | fresh marinated berries 12

We get our cheese from the Bavarian Tölzer Kasladen,
who has been using exclusively handcrafted cheeses of the highest quality since 1972.
Their own maturation rooms allow the cheeses to mature to perfection.
All high quality, the artisanal cheeses without chemical additives or genetic modification,
come from carefully selected farms and village dairies, alpine farms and monasteries.
With some of them the 'Tölzer Kasladen' has been working since it's founding.



Dear guests,

in case of food allergies and
service staff.



intolerances, please contact our

We will be happy to help you with the allergens and additives and hand you an appropriate menu.

We would like to point out that you can take our meals in your own containers. In this context, we would like to draw your attention to the campaign "Mehrweg ist der Weg" ("Reusable is the way") of the Bavarian State Ministry for the Environment and Consumer Protection.