



## Cover

### Bread from the bakery “Kunstmühle”

seasonal butter & spread

## Starters

### White and green asparagus from Schrobhausen

21

hollandaise ice cream | champagne-mint-infusion | parsley foam

### Flamed yellowtail mackerel

25

courgette | cucumber foam | lime | walnut

### Our recommendation

25

baeri-sturgeon caviar 10g

### Beef tartare

27

truffle | egg yolk cream | braised tomato | capers

## Soup

### Wild garlic foam soup

15

baked quail egg

### Asparagus cream soup

16

cured turbot | brioche | lime | bacon



## Entremets & Vegetarian

<b>Grilled scallops</b>	29
safron vanilla risotto   romanesco   yuzu foam	
<b>Wild garlic risotto</b>	25
grilled white asparagus   parmesan   brown butter	
<b>Organic egg</b>	25
truffle   potato variation   spinach	

## Fish

<b>Sturgeon from fish farm Birnbaum</b>	41
cauliflower   chimichurri   pine nuts   dijon mustard sauce	
<b>Char fillet from Epfenhausen</b>	39
potato and truffle ravioli   asparagus   panko	

## Meat

<b>Lamb</b>	44
chop & sausage   dauphine potato   artichoke creme	
<b>Veal from Gutshof Polting</b>	43
loin   sweetbreads   wild garlic crust   potato and morel ragout   broccoli	
<b>Filet of ox 180g</b>	40
bonemarrow crust   sauce of shallots	
<b>Our recommendation</b>	125
chateaubriand, 450g & 4 obsibblue prawns for two	

## Side dish of your choice

truffled mashed potatoes	12
wild garlic risotto	8
beans with bacon	7
grilled asparagus	9
barolo jus	6
sauce bernaise	5



## Dessert

<b>Passionfruit and mango mousse</b>	<b>17</b>
coconut yuzu ice cream   yoghurt sponge   lime	
<b>Rhubarb &amp; peanut</b>	<b>16</b>
rhubarb sorbet   peanut creme   raspberry gel	
<b>Cheese variation from “Tölzer Kasladen”</b>	<b>18</b>
”Leitzachtaler” organic goat cheese   “Hubaner Uralt”   “Bleu d’Auvergne” “Epoisses”   black walnut   apricot mustard	
<b>Homemade sorbet variation</b>	<b>12</b>
three scoops by availability   fresh marinated berries	

## Our suppliers

We source our cheese from the Tölzer Kasladen, which has only been using artisanal cheeses of the highest quality since 1972, maturing them to perfection in its own ripening rooms.

These are all high-quality, artisanal cheeses, without chemical additives or genetic modification, sourced from carefully selected farm and village dairies, alpine farms and monasteries, some of which the Tölzer Kasladen has been working with since its foundation.

The Hofbräuhaus-Kunstmühle is a family business that is guided by ecological and social responsibility in everything it does and stands for environmentally conscious, enjoyable and healthy food using regional raw materials wherever possible.

At Hofbräuhaus Kunstmühle, machines from all eras of the last 100 years come together like an orchestra. The oldest machines in particular are among the most durable in Munich’s last mill.

If you have any food allergies or intolerances, please contact our service staff. We will be happy to assist and provide you with an appropriate menu.

We would also like to point out that you can take away our meals in your own containers. We would like to draw your attention to the ‘Mehrweg ist der Weg’ (Reusable is the way) campaign of the Bavarian State Ministry for the Environment and Consumer Protection.

