



## Cover

### Bread from the Munich bakery „Brotmanufaktur Schmidt“

whipped lemon butter | olive and cream cheese dip

## Starters

**Duet of veal** | raw marinated | sweetbread | smoked beetroot | baked capers  
pickled mustard seeds | Granny Smith Apple <sup>1a/4/5//8/9/10/12</sup> ..... **24,50 €**

### Variation of Carrot

Creme | pickled | dried | Belper bulb | herb sorbet | soil <sup>1a/2c/7/8/10/12</sup> ..... **19,00 €**

### Tatar of Yellowfin Tuna

 | avocado | mango | sesame chip

lemon gel | buttermilk dashi <sup>1a/5/6/8/11/12</sup> ..... **22,50 €**

## Soup

### Bavarian Duck Consommé

 | duck liver | chive spinach flan

white port <sup>1a/4/7/8/10/12</sup> ..... **13,00 €**

### Truffled Potatoe Soup

 | Perigord truffle | red cabbage foam

parsley oil <sup>8/9/12</sup> ..... **15,50 €**

with smoked eel | bacon gel ..... **18,00 €**

## Vegetarian

### Gratinated Spinach Dumpling

 | glazed mangold | roasted pine nuts

mountain cheese | nut butter espuma <sup>1a/4/7/8/9/12</sup> ..... **26,00 €**

### Beetroot Ravioli

 | chardonnay figs | apple celery chutney | rocket

thyme foam <sup>1a/4/7/8/9/10/12</sup> ..... **small 21,00 €**  
**large 29,00 €**



## Fish

**Char Fillet from the „Fischzucht Birnbaum“** | caviar | carrot ginger puree  
green asparagus | romanesco | herb oil | nage <sup>1a/5/7/8/9/12</sup> ..... **34,50 €**

**Grilled Sturgeon** | saffron vanilla risotto | glazed chestnuts | peas  
Riesling foam <sup>1a/5/7/8/9/12</sup> ..... **39,50 €**

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

**Iberico Pork served two ways** | saddle | cheek | parsnip puree  
pickled cauliflower | fermented garlic <sup>1a/7/8/9/10/12</sup> ..... **38,00 €**

**Sous-vide cooked Duck Breast from Gutshof Polting** | hokkaido pumpkin creme  
roasted brussels sprouts | walnut chutney | cassis gel <sup>1a/2c/7/8/9/10/12</sup> ..... **42,00 €**

**Filet of Ox** | with bonemarrow crust 180g  
„Pfistermühlen“ sauce of shallots <sup>1a/4/7/8/9/12</sup> ..... **34,00 €**

## Side dish of your choice

**Truffled mashed potatoes** <sup>8</sup> ..... **12,50 €**

**Beans with crispy bacon** <sup>8/15/20</sup> ..... **6,00 €**

**Rosemary potatoes** <sup>8</sup> ..... **6,00 €**

**Braised vegetables** <sup>8</sup> ..... **6,00 €**



## Dessert

**False Truffle** | tonka bean cream | chili passion fruit seeds

caramelized chocolate | cherry sorbet | cherry brandy espuma <sup>1a/4/8/12</sup> ..... 13,50 €

**Flamed Pineapple** | salty caramel | lemon curd | coconut espuma

chocolat cinnamon crumble | honey ice cream <sup>1a/8/9</sup> ..... 14,00 €

**Cheese Variation from the „Tölzer Kasladen“** | black walnut | grapes | fig

Leizachtaler goat cheese | Trou du Cru | Filsbacher | Blue Allgäuer <sup>2c/8/10</sup> ..... 16,00€

**Homemade sorbet variation** | fresh berries

Varieties subject to availability <sup>8</sup> ..... 9,50 €

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.