

# The Big Tasting Menu

by Claus-Peter Lumpp

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Apéritif étagère

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Cold & warm amuse Bouches

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Variation of goose foie gras  
with cantaloup melon, and pistachio

\*

Sautéed langostino  
with raw marinated fennel and pastis

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Cod poached in olive oil with octopus  
aubergine and emulsified octopus stock

\*

Fried breast of quail  
with saffron risotto, zucchini  
and gremolata

\*

„Roe deer from the Bareiss hunting grounds“

Fried saddle  
with chanterelles and elderflower

Poached cushion of roe deer  
with summer salad of roasted rye bread

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Assorted cheese from the trolley

\*

Dark chocolate with cherries  
sherry and port sauce  
and sour cherry sorbet

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Friandises

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# The Summer Menu

by Claus-Peter Lumpp

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Apéritif étagère

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Cold & warm amuse-bouche

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Kingfish

marinated with oregano  
and lemon pepper  
on Reichenau tomatoes  
burrata and basil

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Breton turbot

poelée with lovage  
with artichokes and black garlic

\*

„Milk-fed calf“

Fried saddle of milk-fed calf  
with porcini mushrooms and chives

Braised breast of milk-fed calf  
with young leek and porcini  
mushroom foam

\*

Assorted cheese from the trolley

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Curd cream on lime sablé  
with raspberries  
and vanilla Chantilly

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Friandises

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# The Lunch Menu

by Claus-Peter Lumpp

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Apéritif étagère

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Cold & warm amuse Bouche

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Kingfish  
marinated with oregano  
and lemon pepper  
on Reichenau tomatoes  
burrata and basil

\*

„Milk-fed calf“

Fried saddle of milk-fed calf  
with porcini mushrooms and chives

Braised breast of milk-fed calf  
with young leek and porcini mushroom  
foam

\*

Curd cream on lime sablé  
with raspberries and vanilla Chantilly

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Friandises

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125

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including three glasses  
of corresponding wines

158

# The Vegetarian Menu

by Claus-Peter Lumpp

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Apéritif étagère

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Cold & warm amuse Bouche

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Marinated Reichenau tomatoes  
with burrata, basil and pine kernels

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Braised fennel  
with pastis  
and marinated cantaloup melon

\*

Fried aubergine with artichoke  
fregula sarda and rocket pesto

\*

Saffron risotto with zucchini  
smoked bell pepper  
and gremolata

\*

Sautéed porcini mushrooms  
with young leek  
and roasted rye bread cream

\*

Assorted cheese from the trolley

\*

Dark chocolate with cherries  
sherry and port sauce  
and sour cherry sorbet

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Friandises

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# 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:

<b>Caviar from white sturgeon 30 gr</b>	120
black caviar from white sturgeon, bland grain gentle, creamy and round flavor	
<b>Ossieta Imperial caviar 30 gr</b>	145
large, firm grain, balanced aroma with tender and mild flavour	
<b>Kaluga caviar 30 gr</b>	175
„Of the rare kaluga sturgeon“, large pearls, buttery, very fine aroma and unique consistence	

# Starters

## Buhlachtal charr

Charr poached in grapeseed oil with radishes meadow herbs and shoot vinaigrette Fillet of charr with green apple, celery and watercress Tartare of charr with crostini and charr caviar	84
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## Goose foie gras

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

Warm Breton lobster with grilled green asparagus and rocket pesto Lobster tartare with saffron and citrus fruit Lobster gratin „Thermidor“	125
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# Entrées

## Carabinero shrimps

Sautéed carabinero shrimps with snow pea pod cream glazed crustacean, sour cream and yuzu	58
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## Quail

Quail essence with breast of quail and basil Glazed quail praline on saffron risotto and zucchini	58
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# Fish

## Sole

Fried sole with croutons 98  
octopus, aubergine and emulsified octopus stock  
Fillet of sole with fregula sarda  
red pepper and aioli  
Strips of sole poached in olive oil  
with marinated Reichenau tomatoes  
crisp olives and basil

## Turbot and morel

Poeléed Breton turbot with ox marrow and lovage 135  
fried chanterelles and leek  
Risoni with creamed chanterelles  
sautéed diced turbot and wild herbs  
Turbot confit  
with roasted panko and smoked salmon

## John Dory „to serve 2“

John Dory roasted in one piece 162  
with samphire, cashew nuts, coconut cream  
and emulsified soy stock  
Fillet of John Dory on perfumed 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 glaze  
Braised belly of lamb with artichoke fondue  
and caramelized garlic  
Lamb sweetbreads, liver  
and tongue with chickpea cream  
and raw marinated artichokes

## Alsatian pigeon

Fried breast of pigeon with celeriac 98  
preserved cedro lemons and tonka bean glaze  
Ragout of braised leg with polenta  
raw marinated goose liver and cassis  
Sautéed giblets  
with chanterelles and meadow herbs

## Ox „Black Angus“

Fried fillet of ox with cream of grilled vegetables 104  
rocket royale and barbecue glaze  
Sautéed diced ox fillet with rocket risotto  
Glazed short rib  
with black pepper, pearl onions and aioli

# Dessert

by our Chef Pâtissiers  
Stefan Leitner

## Blackberries

Guanaja chocolate tartlets 34  
with blackberries  
Pistachio cream with blackberries, saffron, nut cake  
and sherry-and-port sauce  
Blackberry sorbet with lemon thyme

## Cherries

Dark chocolate 34  
with cherries and cocoa bean crumbles  
Cherry praline on chocolate cake  
Cheesecake mousse  
with cherries and sour cherry granita

## Our soufflé

Curd soufflé with apricot sauce 36  
Praline, verveine, apricot sorbet  
and Tahiti vanilla ice-cream

## Raspberries

- Chocolate tartlets with raspberries and meringue “Raspberry praline” 38  
Raspberries with pecan nut cream and raspberry stock  
Ginger ice-cream with raspberries  
and caramelized chocolate  
Vacherin of raspberries and lime cream

# 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.