

Cover and water 10 euros per person

## STARTERS

### Shortly cured lake trout from the Schliersee fishery

Pickled tomatoes | Tomato sorbet | Buttermilk mousse | Huchen liver emulsion | Nasturtium | Leek oil vinaigrette

36

### Lightly smoked char and 12g Alpenkaviar

Raw marinated and pickled radish | Jellied consommé | Flan and foamed butter made from wild mushrooms

56

## INTERMEDIATE AND MAIN COURSES

### Steamed pike-perch from lake Chiemsee

Cream of smoked paprika | Pickled paprika | Saffron gnocchi | Béarnaise sauce | Hazelnut | Braised puntarella | Chives beurre blanc | Herb salad

38 | 50

### Sweetbreads glazed with vin jaune

Veal's head ravioli | Young spinach | Reduced poultry stock | Albufera sauce

40 | 52

optional:

+ 3g Alba truffle (daily price)

### Pigeon cooked in salt dough

Roasted black pudding | Black pudding cream | Cabbage | Chervil puree  
Oatroot cooked in brown butter & raspberry vinegar | Vineyard peach pickled in white port wine

48 | 62

## DESSERT AND CHEESE

### Quince and chocolate

Quince compote with champagne vinegar | Quince caramel | Ice cream and cream from Original Beans chocolate | Coffee oil

26

### Cheese from the tableau

Selected at the table or put together by us

28

Carte Blanche: 4 course menu incl. set, water and coffee 110 euros per person