

# MENU

## Good Friday, 29.03.2024

### STARTER

Tartare of Walchensee Char Matjes  
Sour Cream | Garden of Eden Herb Salad  
Black Bread Chip

or

Mixed Salad "House Style"  
Vegetables | Croutons | House Dressing

### SOUP

Cappuccino of Brook Trout  
Housemade Addition | Chives

### MAIN COURSE

Wild Garlic Gnocchi  
Mountain Cheese Foam | Nuts | Sun-Dried Tomato

or

Pan-Seared Pikeperch Fillet  
Purslane | Buckwheat Blinis | Saffron Apple

or

Surf and Turf  
Pink Beef from Esterberg Alp | Alpine Shrimp  
Arugula | Potato Slice | Root Vegetables

### DESSERT

"Hotel Zugspitz" Cheese Platter  
Chutney | Fruit Bread

or

Dark Chocolate Mousse  
Rhubarb | Meringue | Champagne Sorbet

3 courses €55 | 4 courses €69

Feel free to create your own personal menu from the full menu.  
Consisting of Starter, Soup or Intermediate Course, Main Course, and Dessert.

# MENÜ

## Easter Sunday, 31.03.2024

### STARTER

Braised Roman Heart  
Parmesan | Garden of Eden Mojo Verde | Sun-Dried Tomato

or

Mixed Salad "House Style"  
Vegetables | Croutons | House Dressing

### SOUP

Watercress Foam Soup  
Cured Esterberg Ox

### MAIN COURSE

Swiss Chard Risotto  
Goat Cheese | Schüttelbrot (Tyrolean Bread) | Leek Oil

or

Filet of White Catfish  
Rhubarb | Kohlrabi | Lentils

or

Pink Ammergauer Lamb from Gerold Butcher  
Pepper Crumble | Port Wine Jus  
Potato-Garlic Cream | Ohlstadt Leek

### DESSERT

"Hotel Zugspitz" Cheese Platter  
Chutney | Fruit Bread

or

Carrot Cake  
Mango Sorbet | Buttermilk | Mint

3 courses €55 | 4 courses €69

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# MENÜ

## Easter Monday, 01.04.2024

### STARTER

Baked Praline of Oxtail  
Truffle Mayonnaise | Frisée | Radishes | Radish

or

Mixed Salad "House Style"  
Vegetables | Croutons | House Dressing

### SOUP

Essence of Bavarian Chicken  
Confit Breast | Vegetables | Chives

### MAIN COURSE

Poached Farmer's Egg  
Potato-Walnut Butter Foam | Belper Knolle Cheese | Baby Spinach

or

Filet of Alpine Salmon from Hall in Tirol  
Herb Emmer Crêpe | Creamy Swiss Chard | Cress

or

Pink Werdenfels Veal Filet  
Carrot Flan | Herb Cream | Baker's Potato | Horseradish

### DESSERT

"Hotel Zugspitz" Cheese Platter  
Chutney | Fruit Bread

or

Hazelnut Sour Cream Tartlet  
Apricot | Raspberry Sorbet

3 courses €55 | 4 courses €69

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