

Zugspitz Classics

Smoked Potato Soup
Sturgeon Bacon | Parsley Oil
13

Carpaccio of Bavarian Beef Tenderloin
Roasted bread | Leaf salad | Parmesan | Sea salt | Lakudia Olive Oil
21

Mixed Leaf Salad
Croûtons | Cucumber | Tomato | Carrots | Seeds | House dressing
as a Side dish 13,5
with sliced Kikok Chicken Breast 20

Sindelsdorf Spelt Cake
Melon Kimchi | Pumpkin Mayonnaise | Spelt Cress Salad
19

Porcini Mushroom Truffle Ravioli
Sweet-sour Pumpkin | Leek | Buck Wheat Crumble
as an intermediate course 22
as main course 28

Fried Fillet of Salmon Trout
Leaf Spinach | Pernod foam | Potato-Mustard mash
29

Zugspitz Porccini Fry Up
Fermented Plum | Belp Cheese | Dumpling | Poached Egg
19

Garlic Butter confited Breast of Kikok Chicken
Parsnip Cream | Yellow Beet | Cocoa Gravy
27

Bavarian Flank Steak medium roasted
Kale | Mushrooms | Puff Pastry | Truffle Gravy
48

Breaded Escalope of Uffing Calf
Cranberries | Lemon | Potato-Cucumber Salad
32

Crème Brûlée of Tonka Bean
Almond Ice Cream
13

3 courses € 55 | 4 courses € 69
You are welcome to combine your own personal menu!
Consisting of Appetizer, Maindish and Dessert.