

Bavarian Classics

Essence of Esterberger beef

Vegetable beads | truffle flädle

13

Sashimi of Großweiler char

Asparagus | alp caviar | pumpernickel | herbs

19

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 chicken breast 20

Porcini mushroom truffle ravioli

Pea guacamole | Garten Eden herbs | spice crumble

as an intermediate course 21

as main course 27

Tranche of Walchensee trout

Potato mustard mash | leaf spinach | pernod foam

25

Beef roll of Graswanger ox

Mashed potatoes | bacon | red cabbage | fried onion

31

Wiener Schnitzel

Breaded escalope of Uffing calf

Potato-cucumber salad | cranberries | lemon

32

Medium Uffinger saddle of veal

Grilled asparagus | baked oyster mushroom | gin popcorn
mountain cheese corn cream

45

Crème Brûlée of bourbon vanilla

Strawberry sorbet

13

3 courses € 55 | 4 courses € 69

You are welcome to combine your personal menu of the entire menu.
Consisting of appetizer, main dish and dessert.