

: APERO es:senz

THE CLOUD

Vinegar | Bacon | Breadcrumbs

MON CHERIE

Duckliver | Truffles | Cherrie

SMOKED EEL

Onion | Radish | Horseradish

MACARON

Vealtatar | Apple | N25 Caviar

BREAD & BRIOCHE

whipped alpine saltbutter

Chiemgau herb garden

TOMATO

Seafennel | housemade freshcheese

Chardonnay vinegar

: AMUSE BOUCHE

WHITEFISH

Pernod jelly | Fennel | hemp seeds

N25 CAVIAR

Peas | green almond | chickenchip

: YOUR es:senz TEAM

EDIP SIGL, Executive Chef | SIMON ADAM, Restaurant Manager

FELIX PUTZIER, Sous Chef | IIRO LUTTER, Sommelier

DÉSIRÉE NIEDER, Patisserie

: CHIEMGAU PUR –

MENU 6-COURSES

CHIEMSEE ZANDER

anise | radish | Grill caviar | lemon verbena

SWEATBREAD

lettuce | bacon | pepper | sunflower seeds

CHAR FROM THE THALHAMMER MILL

peas | chanterelle | shallot | pumpkin seed oil

ACHENTAL WAGYU

smoked paprika | sour cream | cabbage

RED BEET

yogurt | vanilla | hazelnut

STRAWBERRY

sorrel | Chiemgau honey | strawberry vinaigrette

: PETIT FOUR

Homemade pralines | strawberry tarte | pear | nut acorn

Basil Smash on the Rocks | Toffifee

CHIEMGAU PUR – MENU 6-COURSES

220,00 €

WINEPAIRING

130,00 €

: CHIEMGAU GOES AROUND THE WORLD –

MENU 8-COURSES

BALFEGO TUNA

eggplant | N25 caviar | homemade ponzu | leek oil

LANGOSTINO

peas | asparagus | lardo | crustacean bisque

RED MULLET

spinach | kaffir lime | orange

REFRESHMENT ES:

MIERAL QUAIL ON THE CARCASS

morel | sherry | wild broccoli

FOURM D'AMBERT

rhubarb | mustard fruits | amarettini

SAFFRONICE

fermented rose hip | seed oil

WHITE CHOCOLATE

peach | pistachio | raspberry

: PETIT FOUR

Homemade pralines | strawberry tarte | pear | nut acorn

Basil Smash on the Rocks | Toffifee

CHIEMGAU GOES AROUND THE WORLD – MENU 8-COURSES

330,00 €

WINEPAIRING

150,00 €