



## Starters

### Veal Tartare

Chanterelles | Belper Knolle | Vinaigrette  
26 €

### Burrata

Butterhead Lettuce | Peach | Crispbread  
19 €

### Cured Trout

Chicory | Buttermilk | Brown Butter  
23 €

## Soups

### Pea Foam Soup

Kitzbühler Red Wine Ham | Croutons | Chives  
18 €

### Tomato Essence

Quark Dumpling | Cherry Tomato | Basil  
17 €

## Intermediate Courses

### Grilled Romaine Lettuce Heart

Cherry | Sourdough | Goat's Yoghurt  
24 €

### Potato Gnocchi

Egg | Trout Caviar | Spinach | Beurre Blanc  
26 €

All Prices are in Euro and include VAT. Our service staff will be happy to provide information on additives, allergens & food intolerances.



## Main Courses

### Wiener Schnitzel

Potato-Cucumber Salad | Lingonberries  
39 €

### Chiemsee Perch

Pearl Barley | Leek | Lemon | Garden Cress  
€39

### Braised Pork Cheeks

Chanterelles | Celeriac Purée | Parsley | Jus  
€37

### Smoked Celery

Hazelnut | Crème Fraîche | Balsamic Vinegar  
€29

### Creamy Polenta

Portobello Mushroom | Carrot | Walnut | Arugula  
€29

### Rib Eye from the Charcoal Grill

Fried Potatoes | Broccoli | Pepper Cream Sauce  
€43

## Dessert

### Lime Parfait

Pineapple | Coconut | Almond  
16 €

### Mille Feuille

Raspberry | Mascarpone | Rhubarb  
15 €

### Pavlova

Strawberry | Elderflower | Pistachio  
16 €

### Cheese Selection from Tölzer Käsladen

Aged Chiemgau Cheeses  
21 €



## Aperitifs

Laurent-Perrier La Cuvée 0,1l	16,50€
Lauren-Perrier Rose 0,1l	24,00€
Cremant Jülg	8,50€
Berry Spritz	9,00€
Amalfi Spritz	9,00€
Hugo	9,00€
Aperol Spritz	9,00€
Campari Soda / Orange	9,00€
Crodino Spritz   alcohol free	9,00€
Hauslimo	9,00€

## Open wines

### White wine

2023	Riesling, Knewitz Rheinhessen	0,1l	8,50€
2023	Pinot Blanc Mineral, Bergdolt, Pfalz	0,1l	8,00€
2023	Grüner Veltliner Hirschvergnügen, J. Hirsch, Kamptal	0,1l	7,50€
2022	Sauvignon Blanc Jakobi. Gross, Südsteiermark	0,1l	8,00€
2023	Chardonnay Alois Lageder, Südtirol	0,1l	8,50€

### Rosé wine

2023	Rosé Chateau Miraval, Côtes de Provence	0,1l	8,50€
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### Red wine

2019	Pinot Noir, Becker, Pfalz	0,1l	7,50€
2020	Terre di San Leonardo, San Leonardo, South Tyrol	0,1l	8,50€
2019	Zweigelt, Weingut Heinrich, Neusiedlersee	0,1l	8,50€
2020	Malbec Clos de Gamot, Cahors	0,1l	8,50€
2020	Valpolicella Ripasso, Le Ragose, Veneto	0,1l	8,50€

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## „Sharing brings joy“

For two persons

### Whole Thalhammer Arctic Char in Salt Crust

Roasted Broccoli | Risotto | Lemon-Caper Butter

44 €

### Whole Duck

Potato Dumpling | Red Cabbage | Orange Sauce | Chestnuts

52 €

### U.S. Prime Rib Eye

Brussel Sprouts | Pumpkin | Potato Gratin | Truffle

67 €

### Bavarian Roast Pork

Cabbage Salad | Bread Dumpling | Dark Beer Sauce

34 €

We kindly ask you to reserve the "Sharing brings joy" offer at least one day in advance.  
Prices are per person and apply for a minimum of two guests.

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on additives, allergens & food intolerances.