

# MENU

## BITES

Julius Brantner sourdough bread Bio Brothandwerk 25 & leek butter	7
with charcuterie	18
Filled Pimentos from the rooftop garden with ricotta and herbs	9
“Alpenkaviar”, caviar from Austria, crème fraîche & chips	70

## STARTER

Zucchini from the organic farmer Hand & Erde with hazelnut milk, fig leaf oil & shizo	15
Beans salad with hazelnuts and lemon verbena	18
Beef tartar, stained egg yolk, herbs from the roof, cream & mustard	19
Char sashimi with homemade shoyu, Bavarian ginger, radish & oyster leaf	19

## INTERMEDIATES

Gnocchi with fermented asparagus sauce & sage	17
Fish soup with pike perch & char from Schliersee	14
Smoked eel with cauliflower and eel milk	20

## MAINS

Fried trout filet with Beurre Blanc, kale & mangold	27
Fried venison from Gutshof Polting with cherries, velouté, beans & potato foam	30
Grilled pumpkin from Billesbergerhof with pumpkin seeds & sauce hollandaise	24

## ADD-ON

Buttered potato	7
Hand-picked salad with herbs	7
Fried wild broccoli	7

## SPECIAL

Bavarian beef, 7 weeks dry aged on the bone with wild broccoli & salad	from 350 gramm	55
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## SWEETS FROM OUR PATISERIE

Caramelized pear with yoghurt and walnut	14
Poppy seed cake with plums & plum seed ice cream	12
Dulce de Leche with corn ice cream	14

## CHEESE

Cheese selection from the Munich cheese manufacture	20
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