



Cover

Bread from the bakery “Kunstmühle”

seasonal butter & spread

Starters

Grilled Duck Liver 26

brioche | mustard mayonnaise | chicorée | calvados broth

Marinated Asparagus 21

wild herb hollandaise | strawberry | rhubarb

Ceviche of Seabass 24

lime espuma | dill | tropea onions

Our recommendation

baeri caviar from siberian sturgeon | 10 g 25

kaluga caviar from the munich caviar manufactory | 10 g 30

Soup

Asparagus Cream Soup 15

chervil oil

Lobster Bisque 17

prawn ravioli | coriander | saffron fennel



Vegetarian

Wild Garlic Risotto 35
morels | crispy quail egg | potato

Papardelle 28
asparagus ragout | mushrooms | pine nuts

Fish

Cod Fish 37
beech mushrooms | dauphine potato | crème fraîche | chives

Sturgeon from Birnbaum Fishery 35
lemon leek creme | braised leek | potato parisienne

Meat

Saddle of Veal 38
potatoe puree | wild broccoli | mushrooms

Westerberger Wagyu 44
beef shoulder | three varieties of corn | pearl onions | herbs

Lamb ² 39
rack of lamb & sausage | polenta | green asparagus

Filet of ox 180g 38
bonemarrow crust | sauce of shallots

Chateaubriand of Simmenthal beef 450gr & tristan crayfish 135

Side dish of your choice

truffled mashed potatoes 12

beans with bacon 8

wild garlic risotto 8

asparagus ragout 7

barolo jus 5

hollandaise 7



Our Suppliers

Cheese

We source our cheese from the Tölzer Kasladen, known since 1972 for artisanal, additive-free and GMO-free cheeses from selected small dairies, alpine farms and monasteries. Each cheese is matured to perfection in their own cellars.

Flour

Our flour comes from the Hofbräuhaus-Kunstmühle, Munich's last operating mill. This family-run business stands for regional ingredients, ecological responsibility and over 100 years of milling tradition.

Allergies & Sustainability

For information on allergens, please speak to our team.

You are welcome to bring your own containers for takeaway dishes. We support the Bavarian initiative "Mehrweg ist der Weg".



- includes price tax in EURO -