



## Cover

### **Bread from the Munich bakery „Brotmanufaktur Schmidt“**

Whipped butter with chive | Cream cheese and Lemon Dip

## Starters

**Duck liver paté** | roasted brioche | pickled figs | coffee gel  
port wine | caramelized chocolate ..... **24,00 €**

**Mousse from the „Leitzachtaler“ goat cheese** | red currant broth  
pickled radish | honey ice cream | apple gel ..... **19,00 €**

**Stained mackerel** | foam of truffle  
carrot and celery chutney | Yuzu mayonnaise | coriander oil | soil..... **23,00 €**

## Soup

**Foam soup of wild herbs**  
baked quail egg | glazed spinach | nut butter ..... **15,50 €**

**Smoked fish from the „Fischzucht Birnbaum“** | bouillabaisse | eel | char  
glaced snow peas | saffron..... **19,00 €**

**our recommendation**  
two pieces „Obsiblu“ prawns ..... **34,00 €**

## Vegetarian

**Risotto of morels** | caramelized walnuts | beetroot crisp | mountain cheese  
marinated rocket salad | foam of riesling ..... **42,00 €**

**Sweet potato** <sup>3</sup> | tortellini | cream | chip  
chicory jam | pepper jus | nage ..... **29,00 €**

## Fish

**Codfish confit in butter** | cream of potato and lemon  
braised Jerusalem artichoke | roasted romanesco | foam of chervil ..... **38,00 €**

**Grilled lake trout from the „Fischzucht Birnbaum“**  
parsley root puree | pickled cauliflower | red wine onions | riesling foam ..... **39,00 €**

The Epfenhausener **fish farm Birnbaum**  
from the district Landsberg am Lech is known for their extraordinary quality of fish over many years,  
and has established itself in a few michelin star kitchens across Europe.  
Due to the particularly long growth phase, the fish is stronger and more tasteful than others.

## Meat

**Stuffed breast of the guinea fowl** | burgundy truffle | cream of corn and shallots  
flamed baby corn | salted popcorn | marinated beetroot ..... **39,00 €**

**Saddle of veal coated in herbs from „Gutshof Polting“**  
cauliflower served two ways | marinated cranberries | broccoli ..... **44,00 €**

**Filet of Ox 180g** | with bonemarrow crust  
„Pfistermühlen“ sauce of shallots ..... **38,00 €**

## Side dish of your choice

**Truffled mashed potatoes** ..... **12,50 €**

**Beans with crispy bacon** ..... **6,50 €**

**Rosemary potatoes** ..... **6,50 €**

**Braised vegetables** ..... **6,50 €**



## Dessert

### Pfistermühlen Signature dessert

**Chocolate** | Valrhona | „Caramelia“ Mousse | „Abimao“ ganache  
sorbet of passion fruit and mango | chocolate Sablé | passion fruit crisp ..... **15,00 €**

**Variation of rhubarb** | stew | sorbet | raw marinated  
cream of peanuts | vanilla mousse | raspberry gel | candied ginger ..... **15,00 €**

**Cheese Variation from the „Tölzer Kasladen“** | black walnut | grapes | fig  
Leitzachtaler organic goat cheese | Epoisse | Filsbacher | blauer Allgäuer ..... **18,00 €**

**Homemade sorbet variation**  
three scoops by availability | fresh berries ..... **11,00 €**

We get our cheese from the Bavarian Tölzer Kasladen,  
who has been using exclusively handcrafted cheeses of the highest quality since 1972.  
Their own maturation rooms allow the cheeses to mature to perfection.  
All high quality, the artisanal cheeses without chemical additives or genetic modification,  
come from carefully selected farms and village dairies, alpine farms and monasteries.  
With some of them the ‚Tölzer Kasladen‘ has been working since it's founding.



Dear guests,

in case of food allergies and intolerances, please contact our service staff. We will be happy to help you with the allergens and additives and hand you an appropriate menu.



We would like to point out that you can take our meals in your own containers. In this context, we would like to draw your attention to the campaign "Mehrweg ist der Weg" ("Reusable is the way") of the Bavarian State Ministry for the Environment and Consumer Protection.