

*Tartare of Simmental beef fillet with Gold Selection caviar

Char from Marcus Schützing and Bavarian asparagus

*„Pot au Feu“ made with Breton lobster from cancale and kaffir lime

Sauté of veal sweetbread with morel and peas

*Pigeon from Jean Claude Miéral in two courses

*Raspberry "muesli"

4 Course marked with*	145 €
6 Course	185 €
Cover Charge	8 €

Optional to the menu

Duck liver „sweet and salty“
Terrine with peach and pistachio
Roasted liver with salt celery and truffle
48€ (also available instead of the tartare with a 28€ surcharge)

Wild-caught turbot from the Atlantic
with "Tafelspitz side dishes" and N25 Kaluga caviar
48€ (also available instead of the sweetbread with a 28€ surcharge)

Cheese selection from Tölzer Kasladen
Selected varieties of raw milk cheese with condiments
22 € (also available instead of the dessert)

Menu Paula complete with cheese or dessert 228 €