

Tartare of Simmental beef fillet with Gold Selection caviar*

2024 Riesling Kabinett Piesporter Treppchen vorm Berg (wurzelecht) | Max Kilburg | Germany

Char from Marcus Schützinger and Breton artichoke

2024 Neuburger | Lichtenberger-Gonzáles | Austria

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

2023 La Tour Saint-Hilaire Monopole Rélotte AC | La Tour Saint-Hilaire | France

Sauté of veal sweetbread with ceps

2018 L'Autrichienne Zero Dosage (SL|WR|ZW) | Ebner-Ebenauer | Österreich

Pigeon from Jean Claude Miéral in two courses*

2022 Grenache Thief in the Night | Duncan Savage | South Africa

Raspberry "muesli"*

2024 Scheurebe Kabinett | Heiligenblut | Germany

4 Course marked with*	145 €
6 Course	185 €
Cover Charge	8 €
6 Glases	89 €

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 €

Our service staff will be happy to inform you about allergens in our dishes.