

buffet *Kull* bar

APÉRO

Bellini white peaches, Deutz Champagne.....	17.00
Kull's Passion Fruit Martini Vodka, passion fruit puree, lime juice & egg white.....	13.50
Champagner Deutz Brut	0,1l · 16.00
Champagner Deutz Rosé	0,1l · 18.00
Non-alcoholic sparkling blackberry leaf & apple, sparkling wine house Griesel	0,1l · 10.00

STARTER

Lobster bisque	22.50	1/2 dozen oysters.....	24.50
with crayfish ravioli & Julienne vegetables		Fines de Claire with shallot vinaigrette & pumpernickel	
Chioggia beets ^(v)	14.50	Sardines „Ville Bleue“	18.50
baked in a salt crust, with hazelnut vinaigrette, goat cheese cream, walnuts & lemon balm		from Conservie Gonidec in Concarneau served with brioche and salted butter	
Warm Brioche Duxelle ^(v)	18.50	Calamar Pané.....	17.50
Brioche with porcini mushroom mousse, pickled plums & autumn truffles from Piedmont		with black garlic aioli & pico de gallo	
Caesar's Salad	14.50	Carpaccio de Crevettes	19.50
with croutons & parmesan		with scallop, raw marinated artichokes, lime vinaigrette & Sichuan pepper	
Steak Tartare Classique.....	21.50	Ceviche of loup de Mer	19.50
from the filet, classically prepared		caught on a leash with coconut leche de tigre, shallots, radishes, coriander & chilli homemade rice chips	
as main course with fries	28.50		

MAIN COURSE

Crying Tiger de Paris.....	35.50	Grilled eggplant ^(v)	24.50
of beef tenderloin, with cilantro, soy-lime dip, beech mushrooms & fries		with baba ganoush, pickled carrots, French goat cheese, tahini yogurt & pine nuts	
NY-Style Fillet Steak.....	38.50	Hokkaido pumpkin ^(v)	27.50
from Bodensee, with fried potatoes & Beurre Maître		Grilled with honey and thyme, served with lukewarm beluga lentil salad and truffle cream & autumn truffles from Piedmont	
Cassoulet de Canard.....	34.50	Salmon trout from Fischzucht Birnbaum.....	35.50
Duck leg from the Lugeder poultry farm with braised onions, root vegetables, mashed potatoes & cranberry jus		with glazed mangetout, mashed potatoes, salmon caviar and lemon vinaigrette	
Poltinger deer saddle.....	39.50	Filet of Loup de Mer	38.50
with spicy fried pointed cabbage, pumpkin mousse, autumn truffles from Piedmont & port wine jus		with sautéed leaf spinach, beurre blanc & almond gremolata	
		Moules frites with fries	26.50
		in white wine stock with julienne vegetables	

SIDE DISHES

Steamed Spinach.....	6.90	Fried potatoes	6.90
Wild broccoli with chili pepper.....	8.90	Fries with chili mayonnaise.....	6.90
Mixed salad.....	6.90	Mashed potatoes.....	6.90

^(v) = vegetarian dishes

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DESSERT

Crème Brûlée with Madagaskar-Vanilla.....	9.50
Fondant au Chôcolat „Valrhona“ with yoghurt ice cream.....	12.50
Tarte tatin with vanilla ice cream and crème fraîche.....	11.50
Crêpe Suzette with vanilla ice cream and Grand Marnier.....	12.90
Plum crumble with poppy seed ice cream.....	10.50
Cheese Plate from the Tölzer Kasladen with fig mustard and toasted bread.....	12.50

— WE RECOMMEND SPECIAL WINES BY THE GLASS —

2012 Banyuls Grand Cru, Cave L'Étoile.....	0,1l · 13.90
2019 Beerenauslese Cuvée Kracher, Burgenland.....	0,1l · 13.50
2020 Muscat Beaumes de Venise, Domaine des Bernardins.....	0,1l · 11.50
2012 Vin Jaune, Didier Grappe, Jura.....	0,1l · 24.00

SPIRITS

Rote Williamsbirne, Reisetbauer, Axberg.....	2 cl · 14.50
Marillenbrand, Reisetbauer, Axberg.....	2 cl · 14.50
Karottenbrand, Reisetbauer, Axberg.....	2 cl · 14.50
Zwetschgenbrand, Reisetbauer, Axberg.....	2 cl · 12.50
Haselnussbrand, Lanttenhammer, Schliersee.....	2 cl · 9.50
2015 Williamsbirne Rochelt, Tirol.....	2 cl · 19.50

GRAPPA

Grappa di Barbera, Berta.....	2 cl · 8.00
2011 Tresolitre Barolo, Berta.....	2 cl · 15.00
2016 Barili di Sassicaia, Riserva, Jacopo Poli.....	2 cl · 11.00

BRANDY

Hennessy, Fine de Cognac.....	4 cl · 10.00
Hennessy XO.....	4 cl · 28.00
Calvados du Breuil, Pays d'Auge.....	4 cl · 14.00
1971 Bas Amagnac, Chateau de Gaube.....	4 cl · 22.00

WHISKEY

Blanton Single Barrel.....	4 cl · 16.00
Ardbeg 10 years.....	4 cl · 13.00
Bowmore.....	4 cl · 13.00
Macallan 18 years.....	4 cl · 69.00