

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
Champagner Krug Grand Cuvée 172éme Brut	0,1l ·50.00

STARTER

Kull's Bouillabaisse.....	22.50	1/2 dozen oysters.....	24.50
with shrimp, mussels, julienne vegetables & rouille sauce		Fines de Claire with shallot vinaigrette & pumpernickel	
Chioggia beets ^(v)	15.50	Fried scallops.....	27.50
baked in a salt crust, with hazelnut vinaigrette, goat cheese cream, walnuts & lemon balm		with Merguez lamb sausage, potato-mousselin & crustacean foam	
Grilled leek ^(v)	16.50	Calamar Pané.....	18.50
with sesame vinaigrette, peanuts & ricotta cream		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	Salmon trout tartare.....	17.50
from the filet, classically prepared as main course with fries	29.50	from the Birnbaum fish farm, with chive velouté, roasted pistachios, spring onions & radishes	

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	Risotto au Citron ^{v)}	26.50
from Bodensee, with fried potatoes & Beurre Maître		with artichoke hearts, citrus crème fraîche & aged balsamic vinegar	
Breast of black-feathered chicken.....	34.50	Wild sole	46.50
filled with lemon farce, pea fricasse, thyme oil & pea sprouts		roasted whole, artichoke hearts, lemon & olive oil	
Crown of lamb from Farchant.....	39.50	Fillet of Loup de Mer	39.50
with potato gratin, sauces fines herbes, rosemary jus & Perigord truffle		from Brittany 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
Glazed colorful vegetables	6.90	Fries with chili mayonnaise.....	6.90
Mixed salad.....	6.90	Potato gratin	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
Basque cheesecake with raspberry compote.....	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