

buffet *Kull* bar

APÉRO

Kull's Passion Fruit Martini Vodka, passion fruit purée, lime juice & egg white	13.50
Bellini white peach with Deutz champagne.....	18.50
Champagner Deutz Brut	0,1l ·18.00
Champagner Deutz Rosé	0,1l ·19.50
Champagner Dom Perignon Vintage 2015 Brut	0,1l ·50.00

STARTER

Breton artichoke ^(v)	17.50	1/2 Dozen Oysters	24.50
served with two different dips		Fines de Claire with shallot vinaigrette & pumpnickel	
Asparagus Carpaccio ^(v)	15.50	Kulls Bouillabaisse.....	17.50
raw-marinated white and green asparagus with Piedmont hazelnuts, fresh goat creamcheese & raspberries		with shrimp, Loup de Mer, julienned vegetables, rouille sauce & garlic crouton	
Caesar's Salad	14.50	Calamar Pane.....	19.50
with croutons & parmesan		with black garlic aioli, pico de gallo & lime	
Steak Tartare Classique.....	21.50	Carpaccio de Crevettes	19.50
from the filet, classically prepared		with scallops, raw marinated artichokes, lime vinaigrette & Szechuan pepper	
as a main with Pommes allumettes	28.50	Salmon trout tartare.....	17.50
Duck Rilette	17.50	with dill buttermilk velouté, pickled radishes & pistachios	
served on toasted brioche from Boulangerie Dompierre, with pickled shallots & cranberries			

MAIN COURSE

Black-feathered chicken	28.50	Risotto au Citron ^(v)	26.50
stuffed with lemon farce, served with spring artichokes & green asparagus		served with asparagus salad, gremolata & aged balsamic vinegar	
Crying Tiger de Paris.....	35.50	Schrobenhausen Asparagus ^(v)	25.50
of beef tenderloin, with cilantro, soy-lime dip, beech mushrooms & Pommes allumettes		served with grenaille potatoes & Maltese sauce with veal loin	38.50
NY-Style Fillet Steak.....	39.50	with salmon trout fillet	36.50
from Bodensee, with fried potatoes & Beurre Maître		Loup de Mer fillet.....	38.50
Steak au Poivre	39.50	Brittany-style wild-caught fish with sautéed spinach, beurre blanc & almond gremolata	
from our entrecôte, with cognac pepper sauce & potato mousseline		Sole.....	42.50
		Wild catch from the North Sea, with lemon butter & grilled lemon	

SIDE DISHES

Steamed spinach	6.90	Fried potatoes	6.90
Glazed white asparagus.....	8.90	Pommes allumettes	6.90
Mixed salad.....	6.90	with chili mayonnaise	
		Potato mousseline.....	6.90

^(v) =vegetarian dishes

For further information on allergens and intolerances, please ask our buffet Kull staff.

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DESSERT

Crème Brûlée with fine vanilla	9.50
Fondant au Chôcolat „Valrhona“ with yoghurt ice cream	12.50
Tarte tatin with vanilla ice cream & crème fraîche	11.50
Kull's Pavlova with marinated strawberries & strawberry sorbet.....	12.90
Basque cheesecake with yogurt ice cream & raspberry sauce.....	10.50
Cheese Plate from the Tölzer Kasladen with fig mustard & toasted bread	12.50

— WE RECOMMEND SPECIAL WINES BY THE GLASS —

2012 Banyuls Grand Cru, Cave L'Étoile	0,1l · 13.90
2021 Beerenauslese Cuvée Kracher, Burgenland	0,1l · 13.50
2020 Muscat Beaumes de Venise, Domaine des Bernardins.....	0,1l · 11.50
2016 Vin Jaune „En Spois“, Stéphane Tissot, Jura.....	0,1l · 24.00
2008 Niepoort Colheita Port.....	0,1l · 15.90

SPIRITS

Red Williams Pear Brandy, Reisetbauer, Axberg.....	2 cl · 14.50
Apricot Brandy, Reisetbauer, Axberg	2 cl · 14.50
Carrot Brandy, Reisetbauer, Axberg	2 cl · 14.50
Plum Brandy, Reisetbauer, Axberg	2 cl · 12.50
Hazelnut Brandy, Lantzenhammer, Schliersee	2 cl · 9.50
2016 Williams Pear Eau-de-Vie, Rochelt, Tirol	2 cl · 22.50
2017 Wachau Apricot Eau-de-Vie, Rochelt, Tirol.....	2 cl · 24.50

GRAPPA

Grappa di Barbera, Berta.....	2 cl · 8.00
2016 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
Bas Armagnac 50 Years, Château de Gaube	4 cl · 40.00

WHISKEY

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