

buffet *Kull* bar

APÉRO

Bellini	14.00
White Peaches of Summer 2019, Deutz Champagne	
Tanqueray Ten Tonic	14.00
Tanqueray Ten Gin, Fever Tree Tonic Water, Lemon Zest, Juniper Berry	
White Negroni	12.50
Lillet Blanc, Sipsmith Gin, Suzé (French Gentian Liquor)	

VORSPEISEN

Caesar Salad	11.50	Our Tartare of Tuna	18.50
with croûtons and parmesan		tuna, cucumber, wasabi and ginger	
Whole Artichoke	14.50	Grilled Octopus	15.50
with two Dips		with Buckwheat Tabbouleh, Olivetti Tomatoes and Lime Joghurt	
Chèvre Chaud (M)	13.00	Half a dozen oysters	18.50
baked goat cheese on roasted bread with lettuce and figs		Fines de Claire and lime vinaigrette	
Duett of Egg Plant (M)	14.00	Kull's Steak Tartare	19.00
Baba Ganoush, grilled with yoghurt, pomegranate and almond		of beef filet classic with sides	
Lobster Soup	15.00	As main course with pommes allumettes .. 24.00	
with pan seared scallop			
Grilled Carrots and Beet Root	13.50		
with Hummus, Hazelnut and Cilantro Pesto			

HAUPTGERICHTE

Poached Eggs	17.50	Braised Celery (M)	19.50
with steamed spinach, potato foam and mushrooms		with cream of artichoke and black truffle	
Lamb Chops	28.50	Grilled Char	25.50
with Salt-Lemon Crust, white Bean puree, artichoke and jus		with beluga lentils, tomato relish and champagne foam	
Crying Tiger de Paris	26.50	Veal Chop	33.00
of beef filet, with cilantro, soy-lime dip and mushroom		with potato gratin and Sauce Bénaise	
Skrei Cod	26.00	Sautéed Sole	35.00
with spinach, bouillabaisse stock, potato puree and black winter truffle		with steamed spinach and lemon	
NY-Style Beef Filet-Steak	33.50		
with pan fried potatoes and herb butter			

Mondays:

Moules Frites
with Pommes Alouettes
natur or à la crème
18.50

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DESSERT

Crème Brûlée with Madagascar-Vanilla.....	7.00
Pavlova with Blueberries, Macadamia Nut and Baiser.....	9.50
Fondant au Chôcolat „Valrhona“ with Joghurt Ice-Cream.....	9.50
Kull's Kaiserschmarrn (Sliced Pancake) with Mami Gretl's Apple Compote.....	9.00
Small Cheese Plate from Viktualienmarket with Fig Mustard and roasted Bread.....	9.00
Lemon Sorbetto with Vodka.....	8.50

CHAMPAGNE AND SPARKLING WINE

2016 Riesling Sekt, Frank Brohl, Mosel.....	0,75 l · 59.00
Champagner Deutz, Brut.....	0,75 l · 85.00
Champagne Deutz Rosé, Brut.....	0,75 l · 98.00

DESSERT WINE

2017 Beerenauslese, Lentsch, Burgenland.....	0,1 l · 10.60 / 0,375 l · 38.00
2014 Malaga, Telmo Rodriguez, Malaga.....	0,1 l · 9.60 / 0,5 l · 47.00
2016 Muscat Beaumes de Venise, Domaine des Bernardines.....	0,1 l · 8.00 / 0,75 l · 54.00

SCHNAPS

Framboise, Etter, Zugwqd.....	2 cl · 7.00
Kirschwasser, Etter, Zug.....	2 cl · 7.00
Obstler, Etter, Zug.....	2 cl · 7.00
Mirabelle, Etter, Zug.....	2 cl · 9.50
Haselnussbrand, Danner, Durbach.....	2 cl · 8.80
2005 Weichsel, Rochelt.....	2 cl · 19.50
2007 Der Inntaler, Quitte Williamsbirne Waldhimbeere, Rochelt.....	2 cl · 18.00

GRAPPE

Grappa di Barbera, Berta.....	2 cl · 7.40
2007 Tressolite Barolo, Berta.....	2 cl · 15.00
2008 Barili di Sassicaia, Riserva, Jacopo Poli.....	2 cl · 11.00