

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
Belzazar White, Tanqueray Ten Gin, Suzé (French Gentian Liqueur)	

APPETIZERS

Caesar Salad 11.50	Small bouillabaisse 16.00
with croûtons and parmesan	
Whole Artichoke ^(M) 14.50	Our tuna tartare 18.50
with two Dips	
Duett of Egg Plant ^(M) 14.00	Grilled octopus 15.50
Baba Ganoush, grilled with yoghurt, pomegranate and almond	
Lettuce 10.50	12 dozen oysters 18.50
with radishes, serrano chips & Brasserie dressing	
Tart from the pineapple tomato 14.00	Fines de Claire with shallot vinaigrette and pumpernickel
with basil cream & black olive tapenade	
	Kull's Steak Tartare 19.00
	of beef filet classic with sides
	As main course with pommes allumettes .. 24.00

MAIN COURSES

Straccetti 24.50	Grilled king oyster mushrooms ^(M) 17.50
thin beef fillet slices	
with balsamic sauce & rocket salad	
Guinea fowl breast 26.50	Homemade spinach gnocchi 19.50
with parmesan cream, fried artichokes & Forest mushrooms	
Crying Tiger de Paris 26.50	monkfish 29.00
of beef filet, with cilantro, soy-lime dip and mushroom	
NY-Style Beef Filet-Steak 33.50	Whole sea bream 31.00
with pan fried potatoes and herb butter	
	with spinach
	Whole sole 69.00
	for 2 people
	with pine nut salsa & lemon

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DESSERT

Crème Brûlée with Madagaskar-Vanilla.....	7.00
Pavlova with Blueberries, baisers and white chocolate.....	9.50
Fondant au Chôcolat „Valrhona“ with organic Joghurt Ice-Cream.....	9.50
Poached vineyard peach with champagne sabayon & pistachio ice cream.....	9.00
Small Cheese Plate from Viktualienmarkt 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

LIQUOR

Sour cherry water, Dahlmann, Franken.....	2 cl · 7.00
Mirabelle water, Dahlmann, Franken.....	2 cl · 7.00
Williams Christ pear, Dahlmann, Franken.....	2 cl · 7.00
Quince, sloe, plum, Dahlmann, Franken.....	2 cl · 9.50
Hazelnut brandy, Danner, Durbach.....	2 cl · 8.80
2005 Weichsel, Rochelt, Tirol.....	2 cl · 19.50
2007 Der Inntaler, Quince, Williams pear, wild raspberry, Rochelt, Tirol.....	2 cl · 18.00

GRAPPA

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