

buffet *Kull* bar

APÉRO

Bellini	14.00
white peaches of summer 2021, Deutz Champagne	
Aperol Sour	10.90
Aperol, lime juice, sugar syrup, protein	
White Port Tonic	8.50
Graham's White Port no. 5, Fever Tree tonic, grapefruit	
Champagne Deutz Rosé	16.00
by the glass	

APPETIZERS

Small Bouillabaisse	16.50	Snowcrabceviche	26.50
Provençal fish soup, rouille & herb croûtons		with cucumber, mango, chilli & coriander	
Caesar's Salad	12.50	Grilled octopus	17.50
with croûtons and parmesan		with pickled tomatoes, wild herbs & lime	
Whole Artichoke (v)	14.50	Golden trout tartare	17.00
with two dips		from the Birnbaum fish farm in Penzing with fennel & grapefruit	
Kull's Steak Tartare	19.50	1/2 Doze Oysters	22.50
of fillet, classic		Fines de Claire with shallot vinaigrette & pumpernickel	
as a main course, French fries allumettes..	26.50		

MAIN COURSES

Corn Poulard	28.50	BBQ eggplant	20.50
from Polting, with pea cream, mushrooms & lemon velouté		with olives, capers, pine nuts & lime yoghurt	
Braised veal cheeks	29.00	Char fillet	28.50
with parsnip cream & marinated beetroot		with pointed cabbage, lobster bisque and char caviar	
Crying Tiger de Paris	29.50	Grilled loup de mer	31.50
of beef fillet, with coriander, soy-lime dip and mushroom & Pommes Allumettes		with artichokes, citrus gremolata & Beurre blanc	
NY-Style Filet-Steak	34.50	Grilled Atlantic sole	p.P. · 39.50
with pan fried potatoes and herb butter		whole with lemon and olive oil, for 2 people	

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DESSERT

Crème Brûlée with Madagaskar-Vanilla.....	8.00
NY Blueberry Cheesecake with salted caramel ice cream.....	9.50
Fondant au Chôcolat „Valrhona“ with organic yoghurt ice cream.....	9.50
Lemon Sorbet with Prosecco	8.50
Small Cheese Plate from the Tölzer Kasladen with fig mustard and toasted bread.....	12.50

CHAMPAGNE AND SPARKLING WINE

2016 Riesling Sekt, Frank Brohl, Mosel.....	0,75 l · 59.00
Champagne Deutz, Brut.....	0,75 l · 95.00
Champagne Deutz Rosé, Brut.....	0,75 l · 105.00

DESSERT WINE

2017 Beerenauslese, Lentsch, Burgenland	0,1 l · 10.60 / 0,375 l · 38.00
2016 Muscat Beaumes de Venise, Domaine des Bernardines.....	0,1 l · 8.00 / 0,5 l · 54.00

FINE BRANDIES

Sour Cherry Water (distilled), Dahlmann, Franken.....	2 cl · 7.00
Mirabelle Water (distilled), Dahlmann, Franken.....	2 cl · 7.00
Williams Christ Pear, Dahlmann, Franken.....	2 cl · 7.00
Quince, Sloe, Plum, Dahlmann, Franken	2 cl · 8.50
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

GRAPPE

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