

# buffet *Kull* bar

## APÉRO

<b>Bellini</b> .....	15.00
white peaches from summer 2021, Deutz Champagne	
<b>Aperol Sour</b> .....	10.90
Aperol, lime juice, lime sugar, egg white	
<b>Kull's Gin Spritz</b> .....	8.90
Whitley Neill Gin, Sanbitter, sparkling wine, lime	
<b>Champagne Deutz Rosé</b> .....	16.00
by the glass	

## STARTERS

<b>Kull's Fischsoup</b> .....	16.50	<b>Grilled Octopus</b> .....	17.50
with sea fennel, thyme croutons & sauce rouille		with fine merguez lamb sausage, lime & pointed bell pepper pesto	
<b>Caesar's Salad</b> .....	13.00	<b>Crustacean Carpaccio</b> .....	19.50
with croutons & parmesan		with raw marinated artichokes, lime vinaigrette & szechuan pepper	
<b>Artichoke</b> <sup>(v)</sup> .....	16.50	<b>1/2 Dozen Oysters</b> .....	22.50
with two kinds of dip		Fines de Claire with shallot vinaigrette & pumpernickel	
<b>Marinated Green Asparagus</b> <sup>(v)</sup> .....	16.50	<b>Steak Tartare Classique</b> .....	19.50
with tarragon bearnaise & mustard eggs		from fillet classically prepared	
<b>Terrine of Herb Mushrooms</b> <sup>(v)</sup> .....	14.50	As main course with pommes allumettes ..	26.50
with blackberries, pistachios & brioche			

## MAIN DISHES

<b>Poltinger Chicken</b> .....	28.50	<b>Schrobenhausener spear asparagus</b>	21.50
with morel sweet wine sauce, green asparagus & potato cream		with hollandaise sauce & grenail potatoes <sup>(v)</sup>	
<b>Poltinger Lamb Carreé</b> .....	34.00	<b>Cauliflower Falafel</b> <sup>(v)</sup> .....	22.50
in an almond crust with braised artichokes, two types of couscous & cedri lemon jus		with cardamom and carrot hummus & tarragon dip	
<b>Crying Tiger of Paris</b> .....	29.50	<b>Grilled Loup de Mer</b> .....	32.50
a fillet of beef, with coriander, soy-limedip, beech mushrooms & pommes allumettes		with leaf spinach, citrus gremolata & beurre blanc	
<b>NY-Style Fillet Steak</b> .....	35.50	<b>Char Fillet</b> .....	28.50
with fried potatoes & herb butter		with pointed cabbage, lobster bisque & char caviar	

## SIDE DISHES

<b>Steamed Spinach</b> .....	5.90	<b>German Fried Potatoes</b> .....	5.90
<b>Grilled Vegetables</b> .....	5.90	<b>Pommes Allumettes</b> .....	5.90
<b>Cucumber and Horseradish Salad</b> ...	5.90	<b>Potato Cream</b> .....	5.90

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## DESSERT

Crème Brûlée with Madagaskar-Vanilla .....	9.50
Rhubarb crumble with sour cream ice cream .....	10.50
Tarte Tatin with vanilla ice cream and crème fraîche .....	10.50
Fondant au Chôcolat „Valrhona“ with organic yoghurt ice cream .....	10.50
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 · 69.00
Champagne Deutz, Brut.....	0,75 l · 95.00
Champagne Deutz Rosé, Brut.....	0,75 l · 105.00

## DESSERT WINE

2017 Grüner Veltliner Trockenbeerenauslese, Lagler, Wachau 0,1 l · 13.50 / 0,375 l · 45.00
2020 Muscat Beaumes de Venise, Domaine des Bernardines 0,1 l · 11.50 / 0,5 l · 54.00

## FINE BRANDIES

Sauerkirschwasser, Dahlmann, Franken.....	2 cl · 7.00
Mirabellenwasser, Dahlmann, Franken.....	2 cl · 7.00
Williams Christ Birne, Dahlmann, Franken .....	2 cl · 7.00
Quitte, Schlehe, Zwetschge, Dahlmann, Franken .....	2 cl · 8.50
Hazelnut Brandy, Lantenhammer, Schliersee.....	2 cl · 8.80
2014 Marille Rochelt, Tirol .....	2 cl · 19.50

## GRAPPE

Grappa di Barbera, Berta.....	2 cl · 8.00
2010 Tresolitre Barolo, Berta.....	2 cl · 15.00
2013 Barili di Sassicaia, Riserva, Jacopo Poli.....	2 cl · 11.00