

buffet *Kull* bar

APÉRO

Bellini	17.00
white peaches from summer 2021, Deutz Champagne	
Aperol Sour	10.90
Aperol, lime juice, lime sugar, egg white	
Kull's Gin Spritz	8.90
Whitley Neill Gin, Sanbitter, sparkling wine, lime	
Champagne Deutz Rosé	18.00
by the glass	

STARTERS

Lobster Bisque	17.50	Brioche Duxelle^(v)	19.50
with poached scallops & champagne foam		on homemade brioche, mushroom cream & pickled plums	
Grilled Butternut Squash	14.50	Carpaccio de Crevettes	19.50
with beluga lentil salad, champagne vinaigrette, white grapes & Crottin de Chavignol		with raw marinated artichokes, lime vinaigrette & Szechuan pepper	
Caesar's Salad	14.50	1/2 Dozen Oysters	22.50
with croutons & parmesan		Fines de Claire with shallot vinaigrette & pumpernickel	
Moules	18.50	Steak Tartare Classique	19.50
classically prepared		from fillet classically prepared	
Moules Frites with fries allumettes	24.50	As main course with fries allumettes	26.50

MAIN COURSES

Barberie Duck Breast	31.50	Baked Celery ^(v)	22.50
on parsnip cream with chestnut port wine sauce & fries Neuf		on purple rice salad, parmesan foam, black truffle & artichoke cream	
Saddle of Venison	36.00	Shellfish Risotto	26.50
from the Polting farm, grilled with glazed salsify, crêpes duxelles & crème de cassis		with saffron, passepierre seaweed, scallops & prawns	
Crying Tiger de Paris	29.50	Wild catch soles	46.00
a fillet of beef, with coriander, soy-limedip, beech mushrooms & pommes		fried whole, with leaf spinach & lemon olive oil	
NY-Style Fillet Steak	35.50	Fried Halibut	32.50
with fried potatoes & herb butter		with pureed and marinated wild cauliflower & curry - beurre blanc	

SIDE DISHES

Steamed Spinach	5.90	German Fried Potatoes	5.90
Grilled Vegetables	5.90	Fries Allumettes	5.90
Cucumber and Horseradish Salad ...	5.90	Fries Neuf with black truffles	11.90

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DESSERT

Crème Brûlée with Madagaskar-Vanilla.....	9.50
Pear crumble with homemade cinnamon ice cream.....	10.50
Tarte tatin with vanilla ice cream and crème fraîche.....	10.50
Crêpe Suzette with orange liqueur and vanilla ice cream.....	12.50
Fondant au Chôcolat „Valrhona“ with organic yoghurt ice cream.....	11.50
Small Cheese Plate from the Tölzer Kasladen with fig mustard and toasted bread.	12.50

CHAMPAGNE & SPARKLING WINE

2018 Riesling Sekt, Frank Brohl, Mosel.....	0,75 l · 69.00
Champagner Deutz Brut.....	0,75 l · 110.00
Champagner Deutz Rosé.....	0,75 l · 125.00

SWEET WINE

2017 Grüner Veltliner Trockenbeerenauslese, Lagler, Wachau.	0,1 l · 13.50 / 0,375 l · 45.00
2020 Muscat Beaumes de Venise, Domaine des Bernardins..	0,1 l · 11.50 / 0,75 l · 54.00

NOBLE BRANDIES

Sour cherry water from Dahlmann, Franken.....	2 cl · 7.00
Mirabelle plum water from Dahlmann, Franken.....	2 cl · 7.00
Williams Christ pear from Dahlmann, Franken.....	2 cl · 7.00
Quince, sloe, plum from 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

(v) = vegetarian dishes