

buffet *Kull* bar

APÉRO

Bellini	17.00
white peaches from summer 2021, Deutz Champagne	
Kull's Passion Fruit Martini	13.50
Vodka, passion fruit puree, lime juice & egg white	
Champagner Deutz by the glass	
Brut	0.1l · 16.00
Rosé	0.1l · 18.00

STARTER

Salmon trout tartare	17.50	Artichoke (v)	17.50
with marinated fennel, lemon, pickled shallots and salmon trout caviar		As a whole, with two kinds of dip	
Caesar's Salad	14.50	Calamar pané	19.50
with croutons & parmesan		with black garlic aioli & pico de gallo salsa	
Grilled eggplant (v)	15.50	1/2 dozen oysters	22.50
with Baba ganoush, pomegranate, pine nuts & sourdough chips		Fines de Claire with shallot vinaigrette & pumpernickel	
Carpaccio des Crevettes	19.50	Steak Tartare Classique	19.50
with scallop, raw marinated artichoke, lime vinaigrette & Szechuan pepper		from the filet, classically prepared as main course with fries	26.50

MAIN COURSE

Cauliflower Falafel (v)	24.50	Chanterelle Ragout (v)	26.50
with carrot hummus, pickled vegetables, pomegranate & tahini yogurt		Deglazed with Juraçon, poached egg, Bulgarian goat cheese & confit potatoes	
Roasted breast of label rouge black feather chicken	29.50	Salmon trout from Fischzucht Birnbaum	33.50
with wild broccoli, mashed potatoes, lemon butter & black nuts		with carrot cream, mustard cabbage, dill velouté & trout caviar	
Crying Tiger de Paris	31.50	Farchant lamb crown	38.50
of beef tenderloin, with cilantro, soy-lime dip, beech mushrooms & fries		with fried chanterelles, sauce fines herbes & port wine jus	
NY-Style Fillet Steak	35.50	Grilled loup de mer	34.50
from Metzgerei Klobeck at the Viktualienmarkt with fried potatoes & Beurre Maître		with sautéed spinach, beurre blanc & citrus gremolata	

SIDE DISHES

Steamed Spinach	5.90	Fried potatoes	5.90
Glazed Vegetables	5.90	Fries	5.90
Cucumber Horseradish Salad	5.90	Fried chanterelles	7.90