

buffet *Kull* bar

APÉRO

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| Bellini white peaches, Deutz Champagne..... | 17.00 |
| Kull's Passion Fruit Martini Vodka, passion fruit puree, lime juice & egg white..... | 13.50 |
| Champagner Deutz Brut | 0,1l ·16.00 |
| Champagner Deutz Rosé | 0,1l ·18.00 |
| Non-alcoholic sparkling blackberry leaf & apple, sparkling wine house Griesel | 0,1l ·10.00 |

STARTER

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| Artichoke ^(v) | 16.50 | 1/2 dozen oysters..... | 24.50 |
| served whole with two dips | | Fines de Claire with shallot vinaigrette & pumpnickel | |
| Chioggia beets ^(v) | 14.50 | Ceviche of loup de Mer | 18.50 |
| baked in salt dough, with bulgur tabbouleh, chavroux and pine nuts | | with coconut leche de tigre, shallots, radishes, coriander & chilli homemade rice chips | |
| Caesar's Salad | 14.50 | Carpaccio de Crevettes | 19.50 |
| with croutons & parmesan | | with scallop, raw marinated artichoke, lime vinaigrette & Szechuan pepper | |
| Steak Tartare Classique..... | 21.50 | Calamar Pané..... | 19.50 |
| from the filet, classically prepared | | with black garlic aioli & pico de gallo | |
| as main course with fries | 28.50 | | |

MAIN COURSE

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| Crying Tiger de Paris..... | 35.50 | Grilled eggplant ^(v) | 24.50 |
| of beef tenderloin, with cilantro, soy-lime dip, beech mushrooms & fries | | with baba ganoush, pickled carrots, French goat cheese, tahini yogurt & pine nuts | |
| NY-Style Fillet Steak..... | 38.50 | Lamb crown from Farchant..... | 39.50 |
| from Metzgerei Klobeck at the Viktualienmarkt with fried potatoes & Beurre Maître | | with wild broccoli, mashed potatoes, Port wine jus & citrus panko | |
| Corn-fed chicken breast..... | 31.50 | Salmon trout from Fischzucht Birnbaum | 35.50 |
| filled with citrus farce, grilled green asparagus & beurre blanc | | with rapeseed flowers, mashed potatoes, salmon caviar & lemon butter | |
| Schrobenhausner Asparagus stalks ^(v) | 25.50 | North Sea halibut..... | 36.50 |
| Cooked al dente with maltaise sauce & Grenaille potatoes | | with sautéed spinach leaves, lemon vinaigrette & crunchy zizania | |
| with pink roasted saddle of veal..... | 36.50 | | |

SIDE DISHES

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|------------------------|------|----------------------------------|------|
| Steamed Spinach..... | 6.90 | Fried potatoes | 6.90 |
| Glazed Vegetables..... | 6.90 | Fries with chili mayonnaise..... | 6.90 |
| Leaf salad | 6.90 | White Asparagus..... | 8.90 |
| | | from Schrobenhausen | |

^(v) = vegetarian dishes

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DESSERT

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| Crème Brûlée with Madagaskar-Vanilla..... | 9.50 |
| Fondant au Chôcolat „Valrhona“ with yoghurt ice cream..... | 12.50 |
| Tarte tatin with vanilla ice cream and crème fraîche..... | 11.50 |
| Kulls Pavlova with passion fruit sorbet..... | 12.90 |
| Tarte au Citron with meringue and mandarin-ginger sorbet..... | 10.50 |
| Cheese Plate from the Tölzer Kasladen with fig mustard and toasted bread..... | 12.50 |

— WE RECOMMEND SPECIAL WINES BY THE GLASS —

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| 2012 Banyuls Grand Cru, Cave L'Étoile..... | 0,1l · 13.90 |
| 2019 Beerenauslese Cuvée Kracher, Burgenland..... | 0,1l · 13.50 |
| 2020 Muscat Beaumes de Venise, Domaine des Bernardins..... | 0,1l · 11.50 |
| 2012 Vin Jaune, Didier Grappe, Jura..... | 0,1l · 24.00 |

SPIRITS

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| Sauerkirschwasser von Dahlmann aus Franken..... | 2 cl · 7.00 |
| Mirabellenwasser von Dahlmann aus Franken..... | 2 cl · 7.00 |
| Williams Christ Birne von Dahlmann aus Franken..... | 2 cl · 7.00 |
| Quitte, Schlehe, Zwetschge von Dahlmann aus Franken..... | 2 cl · 8.50 |
| Haselnussbrand, Lantenhammer, Schliersee..... | 2 cl · 8.80 |
| 2015 Wachauer Marille Rochelt, Tirol..... | 2 cl · 19.50 |
| 2015 Williamsbirne Rochelt, Tirol..... | 2 cl · 19.50 |

GRAPPA

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| Grappa di Barbera, Berta..... | 2 cl · 8.00 |
| 2011 Tresolitre Barolo, Berta..... | 2 cl · 15.00 |
| 2016 Barili di Sassicaia, Riserva, Jacopo Poli..... | 2 cl · 11.00 |

BRANDY

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| Hennessy, Fine de Cognac..... | 4 cl · 10.00 |
| Hennessy XO..... | 4 cl · 28.00 |
| Calvados du Breuil, Pays d'Auge..... | 4 cl · 14.00 |
| 1971 Bas Amagnac, Chateau de Gaube..... | 4 cl · 22.00 |

WHISKEY

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| Blanton Single Barrel..... | 4 cl · 16.00 |
| Ardbeg 10 years..... | 4 cl · 13.00 |
| Bowmore..... | 4 cl · 13.00 |
| Macallan 18 years..... | 4 cl · 69.00 |