

buffet *Kull* bar

APÉRO

Bellini white peaches, Deutz Champagne.....	18.50
Kull's Passion Fruit Martini Vodka, passion fruit puree, lime juice & egg white.....	13.50
Champagner Deutz Brut	0,1l ·18.00
Champagner Deutz Rosé	0,1l ·19.50
Champagner Krug Grand Cuvée 172éme Brut	0,1l ·50.00

STARTER

Asparagus Vichysoisse ^(v)	12.50	1/2 dozen oysters.....	24.50
chilled soup of asparagus, potato and leek, served with crisp green asparagus, chive oil and thyme croutons		Fines de Claire with shallot vinaigrette & pumpernickel	
Asparagus Carpaccio ^(v)	16.50	Breton Artichoke ^(v)	16.50
raw-marinated green and white asparagus with Piedmont hazelnuts, fresh goat cream- cheese, and raspberries		whole served, with two dips	
Grilled leek ^(v)	16.50	Calamar Pané.....	18.50
with sesame vinaigrette, peanuts & ricotta cream		with black garlic aioli & pico de gallo	
Caesar's Salad	14.50	Carpaccio de Crevettes	19.50
with croutons & parmesan		with scallop, raw marinated artichokes, lime vinaigrette & Sichuan pepper	
Steak Tartare Classique.....	21.50	Salmon trout tartare.....	17.50
from the filet, classically prepared as a main with Pommes Allumettes.....	28.50	regional, with chive velouté, roasted pistachios, spring onions & radishes	

MAIN COURSE

Black-feathered chicken breast....	28.50	Risotto au Citron ^v	26.50
filled with lemon farce, pea fricasse, thyme oil & pea shoots		with asparagus salad, gremolata, and aged balsamic vinegar	
Crying Tiger de Paris.....	35.50	Schrobenhausen asparagus ^(v)	25.50
of beef tenderloin, with cilantro, soy-lime dip, beech mushrooms & pommes allumettes		with Grenaille potatoes and Maltaise sauce with milk-fed veal carré.....	38.50
NY-Style Fillet Steak.....	38.50	with salmon trout fillet.....	36.50
from Bodensee, with fried potatoes & Beurre Maître		Fillet of Loup de Mer	38.50
Crown of lamb from Farchant.....	39.50	wild-caught fish from Brittany with sautéed leaf spinach, beurre blanc & almond gremolata	
with potato gratin, sauces fines herbes & rosemary jus		Wild Sole.....	42.50
		wild-caught from the North Sea, with lemon butter and grilled lemon	

SIDE DISHES

Steamed spinach.....	6.90	Fried potatoes	6.90
Glazed white asparagus.....	8.90	Pommes allumettes	6.90
Mixed salad.....	6.90	with chili mayonnaise	
		Potato gratin	6.90

(v) = vegetarian dishes

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DESSERT

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
Kull's Pavlova with marinated strawberries and strawberry sorbet.....	12.90
Basque cheesecake with yogurt ice cream & raspberry sauce.....	10.50
Cheese Plate from the Tölzer Kasladen with fig mustard and toasted bread.....	12.50

— WE RECOMMEND SPECIAL WINES BY THE GLASS —

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
2016 Vin Jaune „En Spois“, Stéphane Tissot, Jura.....	0,1l · 24.00

SPIRITS

Red Williams Pear Brandy, Reisetbauer, Axberg.....	2 cl · 14.50
Apricot Brandy, Reisetbauer, Axberg.....	2 cl · 14.50
Carrot Brandy, Reisetbauer, Axberg.....	2 cl · 14.50
Plum Brandy, Reisetbauer, Axberg.....	2 cl · 12.50
Hazelnut Brandy, Lantehammer, Schliersee.....	2 cl · 9.50
2016 Williams Pear Eau-de-Vie, Rochelt, Tirol.....	2 cl · 22.50
2017 Wachau Apricot Eau-de-Vie, Rochelt, Tirol.....	2 cl · 24.50

GRAPPA

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

BRANDY

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

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