

buffet *Kull* bar

APÉRO

Kull's Passion Fruit Martini Vodka, passion fruit purée, lime juice & egg white	13.50
Bellini white peach with Deutz champagne.....	18.50
Champagner Deutz Brut	0,1l ·18.00
Champagner Deutz Rosé	0,1l ·19.50
Champagner Dom Perignon Vintage 2015 Brut	0,1l ·50.00

STARTER

Breton artichoke ^(v)	17.50	1/2 dozen oysters.....	24.50
served with two different dips		Fines de Claire with shallot vinaigrette & pumpernickel	
Braised leeks ^(v)	15.50	Kulls Bouillabaisse.....	17.50
with sesame vinaigrette, marinated ricotta & peanuts		with shrimp, Loup de Mer, julienned vegetables, rouille sauce & garlic crouton	
Caesar's Salad	14.50	Calamar Pane.....	19.50
with croutons & parmesan		with black garlic aioli & lime	
Carpaccio of Lake Constance heifer ...	21.50	Carpaccio de Crevettes	19.50
with shiso vinaigrette, roasted pumpkin cream & hazelnuts		with scallops, raw marinated artichokes, lime vinaigrette & Szechuan pepper	
Steak Tartare Classique.....	21.50	Salmon trout tartare.....	17.50
from the filet, classically prepared		with dill buttermilk velouté, pickled radishes & pistachios	
as a main with Pommes Allumettes	28.50		

MAIN COURSE

Cassoulet de Canard.....	31.50	Ragoût de Pleurotes ^(v)	28.50
Braised duck leg from Luggeder Poultry Farm with potato mousseline, root vegetables and cranberry jus		Sautéed oyster mushrooms with mashed potatoes, egg yolk, aged balsamic vinegar & Perigord truffles	
Crying Tiger de Paris.....	35.50	Braised eggplant ^(v)	24.50
of beef tenderloin, with cilantro, soy-lime dip, beech mushrooms & Pommes Alumettes		with pickled carrots, tahini, pomegranate, pine nuts & cilantro	
NY-Style Fillet Steak.....	38.50	Moules frites.....	26.50
from Bodensee, with fried potatoes & Beurre Maître		with Pommes Allumettes, in white wine sauce, with julienne vegetables	
Steak au Poivre	39.50	Loup de Mer fillet.....	38.50
from our entrecôte, with cognac pepper sauce & potato mousseline		Wild-caught from Brittany with sautéed spinach leaves, beurre blanc & almond gremolata	
		Sole.....	42.50
		Wild catch from the North Sea, with lemon butter & grilled lemon	

SIDE DISHES

Steamed spinach	6.90	Fried potatoes	6.90
Sautéed oyster mushrooms.....	6.90	Pommes allumettes	6.90
Mixed salad.....	6.90	with chili mayonnaise	
		Potato mousseline.....	6.90

^(v) =vegetarian dishes

For further information on allergens and intolerances, please ask our buffet Kull staff.

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DESSERT

Crème Brûlée with fine vanilla	9.50
Fondant au Chôcolat „Valrhona“ with yoghurt ice cream	12.50
Tarte tatin with vanilla ice cream & crème fraîche	11.50
Crêpe Suzette with vanilla ice cream & Grand Marnier	11.50
Basque cheesecake with yogurt ice cream & raspberry sauce	10.50
Cheese Plate from the Tölzer Kasladen with fig mustard & toasted bread	12.50

— WE RECOMMEND SPECIAL WINES BY THE GLASS —

2012 Banyuls Grand Cru, Cave L'Étoile	0,1l · 13.90
2021 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
Graham's 20 Jahre Tawny Port	0,1l · 19.90

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, Lantenhämmer, 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
Bas Armagnac 50 Years, Château de Gaube	4 cl · 40.00

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