

To Start

Freshly Baked Focaccia [Alpine Hay-Milk Butter Pumpkin Seed Aioli]	€ 8,00
Beef tartare „Signature“ [Truffle Emulsion Pickled egg Yolk]	€ 24,00
Hokkaido Pumpkin [Apple Whey Marjoram]	€ 16,00
Tegernsee Arctic Char [Kohlrabi Mulberry Spruce]	€ 19,00
Raw Marinated Deer [Celeriac Shallot Gooseberry]	€ 21,00

DAS TEGERNSEE
DAS SENGER | Restaurant

House-smoked Eel € 18,00
[Bitter Greens | Parsley | Tart Pear]

Lamb's Lettuce € 16,00
[Potato | Bresaola]

Soups

Cassoulet € 15,00
[Patty Pan Squash | Flageolet | Smoked Fumet]

Bisque € 28,00
[Lobster | Cognac]

In the Middle

Wild Mushroom Ravioloni € 28,00
[Salsiccia | Kale | Sherry]

Wagyu Picanha € 54,00
[Pommes Anna | Wild Broccoli | Pickle Salsa]

Duo of Lamb € 39,00
[Cauliflower | Fava Bean | Fig]

Black Feather Chicken € 34,00
[Red Cabbage | Blackcurrant]

Turbot € 43,00
[Salsify | Beetroot | Guanciale]

Truffle Pasta € 34,00
[Soubise | Truffle]

To Finish

Nut Nougat	€ 17,00
[Sour Cream Brittle Sea Buckthorn]	

Carrot Cake in Textures	€ 16,00
[Sand Carrot Orange Fumet Honey]	

Sorbet Variation	€ 15,00
[Berries Herbs Whey]	

Selection of Fine Cheeses	€ 19,00
[Mountain cheese Fruit bread]	