

## Starters

Pickled golden trout € 24,00

[ Trout caviar | Parsley cream | Herb salad |  
Horseradish broth ]

Beef tartare € 26,00

[ Toasted brown bread | Pickled vegetables |  
Fermented mushroom cream ]

Duck liver parfait € 24,00

[ Smoked duck breast | Celery | Lamb's lettuce ]

Two types of beetroot € 18,00

[ Vegan cream cheese | Truffle vinaigrette ]

DAS TEGERNSEE  
DAS SENGER | Restaurant

## Salads

Salad tips € 16,00  
[ Bulgur | Cherry tomatoes | Avocado | Balsamic vinegar ]

Wild herb salad € 16,00  
[ Pomegranate | Sprouts | Pine nuts | Citrus vinaigrette ]

## Soups

Veal consommé € 16,00  
[ Consommé | Mushroom ravioli | Beech mushrooms ]

Foam soup € 14,00  
[ Two types of parsley | Parsley oil | Smoked almonds ]

## In between

Homemade Taglioni € 28,00  
[ Truffle sauce | Black pepper | Parmesan | Chives ]

– Also available as a main course – € 34,00

Buckwheat ravioli € 18,00  
[ Alpine cheese | Leaf spinach | Belper Knolle cheese ]

– Also available as a main course – € 22,00

## From the land

Viennese schnitzel € 34,00  
[ Fried potatoes with bacon | Cranberries | Lemon ]

Braised ox cheek € 36,00  
[ Potato gratin | Root vegetables | Button mushrooms ]

Kikok chicken breast € 32,00  
[ Paprika jus | Grilled vegetables | Risotto ]

Beef fillet € 48,00  
[ Oxtail | Two types of Brussels sprouts |  
Red wine shallots | Potato and celery purée ]

## From the sea

Skrei fillet € 46,00  
[ Beluga lentils | Lemongrass curry sauce | Young leeks ]

Char fillet € 34,00  
[ Ice barley | Watercress | Beetroot jus ]

## To finish

Maple crème brûlée € 16,00  
[ Blueberries | Tonka bean ice cream ]

Pavlova € 16,00  
[ Mandarin | Lime sorbet ]

Dark chocolate brick € 18,00  
[ Sherry port sauce | Pistachio ice cream ]

Cheese selection from the  
cheese dairy Tegernseer Land € 22,00  
[ Vinegar jelly | Fruit bread ]