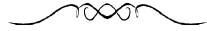


## *Amuse Bouche-Menu*

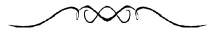
From Holland:

*Aspic of printjes white herring with apple,  
onions, pickle and herbal sour cream*



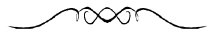
Schrobenhausener potatoes:

*Potato cream soup  
with Asian truffle and lovage*



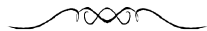
From Kochel Lake

*Poached char on amalfi lemon risotto and verjus*



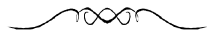
From the Greenfield:

*Roasted calf's liver with potato apple purée  
calvados sauce and roasted onions*



Ettal:

*Fine sorts of cheese*



From Austria:

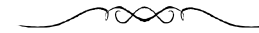
*Crispy cannelloni filled with curd cheese cream  
at citrus fruits*

*Menu € 59 p. P. including corresponding wines*

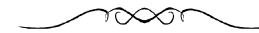
*In our restaurants we traditionally pay attention to a  
civilized wine culture. We daily arrange corresponding  
wines with spezial care from our rich wine cellar.*

## *Yavanna-Menu*

*Salade à la maison with North Sea shrimps  
champignons and tomato vinaigrette sauce*



*Sea bass roasted in a whole  
with french mussels and fine noodles*



*With blueberries filled crêpe at vanilla ice-cream*

*Menu € 38 p. P.*

*Our kitchen has a great availability of fresh products,  
with which we want to fulfill all your wishes.  
Please notice that for your special requests we might need  
1 or 2 days to purchase the items  
and to satisfy your wishes  
Kind regards  
Thilo Bischoff and Frank Aust*