

Culinary delights

EVENTS | BANQUETS



ALPENHOF MURNAU HOTELGESELLSCHAFT MBH

Ramsachstraße 8 | 82418 Murnau am Staffelsee

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Claus Gromotka's

FAVOURITE MENU

Poached, baked „Großweil“ egg

Young spinach | artichoke | parmesan foam

Bavarian veal tartare

Fried quail egg | goat cheese cream | shallot sorbet | herb salad

White tomato foam soup

Praline of smoked ratatouille

Gratinated langoustine

Esterhazy- vegetables | pernod Honey

Pink braised slices of beef fillet à la rossini

Port wine sauce | shallot crisp | goose liver
tramezzini fine green asparagus | perigord truffle

Baked crottin de chavignol

Truffle thyme honey | red wine onions | fruit bread

Souffled apple tart

Orange Sabayon | Black Lemon Sorbet

5 Course € 130, 00 per person | 6 course € 150,00 per person | 7 course € 170,00 per person
- for 10 to 20 persons -

Wine accompaniment:

5 course € 60,00 per person | 6 course € 70,00 per person | 7 course € 80,00 per person

Loup de Mer

IN SALT DOUGH

STARTERS

Antipasti of courgette | aubergine | peppers | parmesan | rocket

Tomato-Mozzarella

Bread salad with grilled vegetables

Bean salad with tomato | olive | red onions | avocado

Roasted radicchio with white beans

Chicory with cream cheese

Herb dip Leaf salads | dressing | condiments

MAIN COURSE

Loup de Mer in salt dough | Beurre blanc

Grilled vegetables

Saffron-orange-fennel

Herb potatoes

Potato-cucumber salad

DESSERT

Crème Brûlée

Crêpes with oranges

Mousse au chocolat with fresh berries

€ 85,00 per person

- for 10 to 60 persons -

Reservation required at least 1 week in advance.

plus € 100,00 for a cook to open and present the fish (for 1 hour)

Suckling pig

SALAD BUFFET

Cabbage salad | potato salad | tomato salad | cucumber salad | carrot salad | leaf salads
Dressing | condiments | hot mustard | sweet mustard

MAIN COURSE

Whole suckling pig with bread dough filling
Beer sauce | bavarian cabbage | letscho vegetables | rosemary potatoes
Fresh pretzels | farmhouse bread

DESSERT

Bavarian cream with fresh berries
Kaiserschmarrn with plum roast

€ 75,00 per person

- for 20 to 100 persons -

Reservation required at least 1 week in advance.

plus € 100,00 for a cook to cut and present the suckling pig (for 1 hour)

Menu selection

FOR SPRING 1/2

STARTERS

Crêpe filled with crunchy vegetables
Avocado cream | „Ohlstadt“ sprout salad

Bowl of green and white asparagus
Beluga lentils | romaine hearts | pomegranate
House-smoked fish from lake „Kochelsee“

SOUPS

Cream of bear's garlic soup

Cream soup of white asparagus
Own chowder | smoked salmon

FISH

Fish fillet of char from lake „Kochelsee“
Apple-horseradish salad | parsnip cream | orange reduction

Catfish fillet poached in spiced stock
Cress cream | braised root vegetables

Menu selection

FOR SPRING 2/2

MEAT

Braised „Werdenfelser“ ox cheeks

Potato and celery cream | spring leek | oyster mushrooms

Truffled galantine of guinea fowl breast

Creamy risotto | fine green asparagus | herb seedlings

DESSERT

Bavarian cream

Marinated berries | mango sorbet

Pear strudel

Marinated berries | chocolate foam | vanilla ice cream

Sorbet variation

Fresh berries

Asparagus dishes from May

3 course € 65,00 per person | 4 course € 75,00 per person | 5 course € 85,00 per person

Surcharge for an optional main course: € 10,00 per person

- for 10 to 100 persons -

Wine accompaniment:

3 course € 39,00 per person | 4 course € 49,00 per person | 5 course € 59,00 per person

HIGHLIGHT

Complete your menu with a selection of cheeses

Cheese from Maître Affineur Wolfgang Hofmann | Tölzer Kasladen in Bad Heilbrunn

€ 15,00 per person

Menu selection

FOR SUMMER 1/2

STARTERS

Riegsee organic ox ham
Leek | brown bread | lemon cream

Roasted polenta
Alpine herbs | ratatouille | beetroot cream

SOUPS

Essence of „Werdenfels“ beef
Pancakes | vegetables

Yellow pepper soup
Cress pesto

FISH

Fish „Walchensee“ trout fillet
Carrot cream | orange-saffron fennel | alpine herbs

Roasted fillet of pike-perch
Celery cream | fine green asparagus | autumn trumpet

Menu selection

FOR SUMMER 2/2

MEAT

Confit „Werdenfels“ sirloin

Potato gratin | chanterelles | carrot vegetables | béarnaise sauce

Slices of roast veal

Ratatouille | baked potato gnocchi | chanterelles

DESSERT

Dark chocolate mousse

Spiced pear | cranberries | passion fruit sorbet

Marinated strawberries

Chocolate mousse

Sorbet variation

Fresh berries

3 course € 65,00 per person | 4 course € 75,00 per person | 5 course € 85,00 per person

Surcharge for an optional main course: € 10,00 per person

- for 10 to 100 persons -

Wine accompaniment:

3 course € 35,00 per person | 4 course € 45,00 per person | 5 course € 55,00 per person

HIGHLIGHT

Complete your menu with a selection of cheeses

Cheese from Maître Affineur Wolfgang Hofmann | Tölzer Kasladen in Bad Heilbrunn

€ 15,00 per person

Menu selection

FOR AUTUMN 1/2

STARTERS

Variation of pumpkin

„Pumpernickel“ | lamb's lettuce | lime cream

Goat's cheese tart

Marinated leaf salads

SOUPS

Foam soup of carrot and ginger

Chestnut soup

Hazelnut espuma

FISH

Roasted fillet of „Walchensee“ whitefish

Black mountain rice risotto | yellow beetroot spaghetti | alpine herbs

Fillet of char from the lake „Walchensee“

Grey pearl barley risotto | herb sailings

Menu selection

FOR AUTUMN 2/2

MEAT

Braised „Werdenfelser“ ox cheeks
Celery cream | green asparagus | porcini mushrooms

Tranches of „Werdenfelser“ saddle of beef
Hazelnut puree | creamed savoy cabbage | tarragon praline

DESSERT

Apple strudel
Vanilla sauce | chocolate sauce

Plum variation
Cake | roaster | ice cream

Sorbet variation
Fresh berries

3 course € 65,00 per person | 4 course € 75,00 per person | 5 course € 85,00 per person
Surcharge for an optional main course: € 10,00 per person
- for 10 to 100 persons -

Wine accompaniment:

3 course € 39,00 per person | 4 course € 49,00 per person | 5 course € 59,00 per person

HIGHLIGHT

Pink roasted saddle of venison from the „Murnauer Moos“
Hand-scraped spaetzle | porcini mushrooms | brussels sprouts
On request | surcharge € 19,00 per person

Menu selection

FOR WINTER 1/2

STARTERS

House-pickled salmon
Honey-mustard sauce | winter leaf salads

Salmon tartare
Avocado | lime crème fraîche

SOUPS

Carrot-orange soup

Essence of „Werdenfelser“ beef
Pistachio gnocchi | vegetable strips

FISH

Poached catfish fillet
Buttered potatoes | beetroot puree | root vegetables

Roasted fillet of pike-perch
Parsnip cream | cinnamon potatoes | brussels sprouts

Menu selection

FOR WINTER 2/2

MEAT

Braised „Werdenfelser“ ox cheeks

Serviette dumplings | potato parsley puree | bavarian cabbage

Barbarie duck breast au gratin

Orange emulsion | parsley root puree | winter asparagus

DESSERT

Curd dumpling

Apricot rooster | vanilla foam

Dark chocolate mousse

Spiced pear | cinnamon ice cream

Sorbet variation

Fresh berries

3 Course € 65,00 per person | 4 course € 75,00 per person | 5 course € 85,00 per person

Surcharge for an optional main course: € 10,00 per person

- for 10 to 100 persons -

Wine accompaniment:

3 course € 39,00 per person | 4 course € 49,00 per person | 5 course € 59,00 per person

HIGHLIGHT

Sous vide cooked „Werdenfelser“ beef fillet

Celery cream | bacon gel | brussels sprouts | port wine fig

On request | surcharge € 19,00 per person

Menu selection

FOR CHRISTMAS 1/2

STARTERS

Winter leaf salads

Raspberry dressing | mandarin oranges | pomegranate seeds

Smoked duck breast

Quince chutney | fruit bread | lamb's lettuce

SOUPS

Potato truffle soup

Sweet potato soup

Black bread

FISH

Roasted pike-perch fillet

Champagne bacon slaw | potato mousseline

Variation of home-smoked „Kochelsee“ fish

Lime crème fraîche | apple tartar

Menu selection

FOR CHRISTMAS 2/2

MEAT

Barbarie duck breast au gratin

Orange sauce | duchess potatoes | raw marinated blue cabbage

Breast and leg of bavarian goose

Potato dumpling | blue cabbage | chestnuts

DESSERT

Gingerbread parfait

Apricot roster | vanilla foam

Pear strudel

Plum roster | vanilla ice cream

Sorbet variation

Fresh berries

3 course € 65,00 per person | 4 course € 75,00 per person | 5 course € 85,00 per person

Surcharge for an optional main course: € 10,00 per person

- for 10 to 100 persons -

Wine accompaniment:

3 course € 39,00 per person | 4 course € 49,00 per person | 5 course € 59,00 per person

Menu selection

VEGETARIAN 1/2

STARTERS

Roasted polenta

Ratatouille vegetables | cress cream | alpine herbs

Baked goat's cheese

Mango tartare | small herb salad

Bowl of marinated vegetables

Pomegranate | chickpea cream | roasted romaine

Bowl of herb buckwheat

Baked lemon cauliflower | beluga lentils

Almond feta | sprout salad

SOUPS

Carrot-ginger foam soup

Yellow or red pepper foam soup

Red beetroot foam soup

Menu selection

VEGETARIAN 2/2

MAIN COURSE

Udon noodles

Coriander | pineapple | smoked tofu | dashifood

Lentil dal

Cucumber raita | mango chutney | coriander | fennel tempura

Quinoa bowl

Carrot | humus | mint | shiso | pomegranate | miso cream | falafel

Risotto blanc

Pickled vegetables | alpine herbs

Spaghetтини of carrot - beetroot and pumpkin

Coconut cream | tomato | herb stringlings

DESSERT

Can be chosen individually from the seasonal menus.

3 course € 65,00 per person | 4 course € 75,00 per person | 5 course € 85,00 per person

Surcharge for a choice of main course: € 10,00 per person

- for 10 to 100 persons -

Wine accompaniment:

3 course € 39,00 per person | 4 course € 49,00 per person | 5 course € 59,00 per person

Menu selection

BAVARIAN 1/2

STARTERS

Cold platter

House ham | smoked sausage | mountain cheese

Set at the table

House pickled meat from „Riegsee“ organic ox

Herb salad

SOUPS

Cream of potato soup

Goulash soup from the organic „Riegsee“ ox

FISH

Fillet of Walchensee trout "Müllerin"

Buttered potatoes | leaf spinach | caper tomato butter

Confitted char fillet

Parsley potatoes | root vegetables

Menu selection

BAVARIAN 2/2

MEAT

„Wiener Schnitzel“ of bavarian veal
Roasted potatoes | cranberries | lemon

Braised veal shank

Serviette dumplings | caramelised caraway cabbage

DESSERT

Apple strudel
Vanilla sauce

Bavarian cream
Marinated berries

Sorbet variation
Fresh berries

3 course € 65,00 per person | 4 course € 75,00 per person | 5 course € 85,00 per person

Surcharge for an optional main course: € 10,00 per person

- for 10 to 100 persons -

Wine accompaniment:

3 course € 39,00 per person | 4 course € 49,00 per person | 5 course € 59,00 per person

HIGHLIGHT

„Kaiserschmarrn“ | apple compote | vanilla ice cream

On request | surcharge € 15,00 per person

Buffet I

STARTERS

Cold platter mit cold cuts I bacon I meat balls I Obazda I lard

Red radish I radish

Chive bread

House-smoked „Kochelsee“ fish I horseradish

Coleslaw I cucumber salad I carrot salad

MAIN COURSE

"Krustenbraten in Dunkelbiersauce"

Bread dumplings I "Schmorkraut"

Meat loaf I potato cucumber salad

Spinach dumplings with brown butter

Cheese noodles I fried onions

Nuremberg sausages I „Sauerkraut“

DESSERT

Bavarian cream

„Kaiserschmarrn“ I berry roast

Apple strudel I vanilla sauce

€ 75,00 per person

- for 35 to 100 persons -

Buffet II

STARTERS

Melon & ham | anti pasti | tomato mozzarella

Vitello tonato

Shepherd's salad | tuna salad | leaf salads

Rocket-parmesan-walnuts

MAIN COURSE

Roast veal in marsala sauce

Saltimbocca

Salmon fillet

Gnocchi | sage butter

Ratatouille-vegetables | rosemary potatoes

Potato gratin | gratinated chicory

Black mountain rice parmesan

DESSERT

Tiramisu

Mousse au Chocolat

Fruit salad

€ 85,00 per person
- for 35 to 100 persons -

Canapés



REGIONAL

- Obazda with radishes and chives per piece | € 4,00
- Country bacon with melon balls per piece | € 4,50
- Pike-perch patties with mustard foam per piece | € 4,50

CLASSIC

- Pickled salmon with mustard-dill sauce per piece | € 6,50
- Smoked salmon with horseradish per piece | € 6,50
- Grissini with parma ham per piece | € 4,50
- Beef tartare with quail egg per piece | € 6,50
- Roast beef with remoulade sauce per piece | € 6,50
- Melon with raw ham per piece | € 5,50

VEGETARIAN

- Crème of black olives with dried tomatoes per piece | € 4,00
- Fresh goat cheese tart with basil per piece | € 5,50
- Skewer of mini mozzarella and cherry tomatoes per piece | € 5,50

Fingerfood

SOUPS

BAVARIAN

- Potato soup with bacon

per portion | € 10,00

VEGETARIAN

- Cream of vegetable soup
- Cream of potato soup
- French onion soup with croutons

per portion | € 9,00

per portion | € 9,00

per portion | € 9,00

MEAT | POULTRY

- Goulash soup from organic „Riegsee“ oxen
- Boiled beef essence with strips of pancake

per portion | € 9,00

per portion | € 9,00

FISH

- Horseradish and eel soup
- Carrot and ginger soup with pickled shrimp

per portion | € 10,00

per portion | € 10,00

Fingerfood

HEARTY

VEGETARIAN

- Cream cheese chocolates with pistachio per piece | € 5,00
- „Pumpnickel“ with chive curd per piece | € 5,00
- Mountain cheese with fig mustard per portion | € 5,00
- Leek quiche per piece | € 5,00
- Roasted vegetables with parmesan per portion | € 5,00

MEAT | POULTRY

- Veal patties on raw marinated cabbage per piece | € 6,50
- Date wrapped in bacon per piece | € 4,50
- Smoked duck breast on mango ragout per piece | € 6,50
- Nuremberg sausages on „Sauerkraut“ per piece | € 5,50
- Meat loaf on potato and cucumber salad per piece | € 5,50
- Mini white sausages with home-made mustard per portion | € 6,50
- Small „Wiener Schnitzel“ with horseradish and cranberries per piece | € 9,00

FISH

- Salmon in herb crêpe per piece | € 8,00
- Salmon tartare with trout caviar per portion | € 8,00
- Smoked mountain lake fish on cucumber salad per piece | € 8,00
- Tuna tartare per portion | € 9,00
- Fried scallop on chicory per piece | € 10,00
- Potato foam with trout caviar per portion | € 9,00

Fingerfood

SWEET

- Doughnut per piece | € 4,00
- Apple strudel with vanilla sauce per portion | € 10,00
- Curd strudel with vanilla sauce per portion | € 10,00
- Dark chocolate mousse per portion | € 8,00
- Curd dumpling per piece | € 10,00
- Crêpe with orange fillet per piece | € 9,00
- Vanilla crème brûlée per piece | € 11,00