



# HOTEL KÖNIGSHOF

MÜNCHEN

## Gourmet Menus for November 2011 from our Chef Martin Fauster in the Hotel Königshof in Munich

### Menu 1

Grilled and marinated scallops with Jerusalem artichoke and passion fruit

\*\*\*

Sole with black and white walnut

\*\*\*

Medallion of venison with rose hip-goose liver povesen and white cabbage

\*\*\*

Filled dumpling with flummery, prickly pear and sour cream

Euro 102,-

### Menu 2

Pressé of goose liver with roast apple and baked prune

\*\*\*

Sea bass with trumpet mushrooms and artichokes

\*\*\*

Lamb with crunchy ravioli and beans

\*\*\*

Poppy seed-champagne mousse with quince

Euro 99,-

### Menu 3

Breton lobster with cauliflower, Quinoa and mace

\*\*\*

Turbot with lentils, sauerkraut and smoked eel

\*\*\*

Fillet and cheek of milk veal with Fregola Sarda

\*\*\*

Warm hazelnut casserole with kumquats and nougat ice-cream

Euro 102,-



#### Menu 4

Filled quail cutlet with chicory and trevisano

\*\*\*

Lukewarm tuna with Bouchot mussels and Carripoulé

\*\*\*

Fillet of beef with braised ox tail and potato dumplings

\*\*\*

Warm cheese cake with crunchy curd cheese and rum raspberries

Euro 98,-

#### Menu 5

Langostino and prawns with avocado, mango and chili vinaigrette

\*\*\*

Lukewarm char with his own caviar, pearl barley and horseradish

\*\*\*

Wild dug with red cabbage and apple-cranberry-crêpe

\*\*\*

Variation of Felchlin chocolate

Euro 99,-

#### Menu 6

Raw marinated Danube salmon with pumpkin, seeds and seed oil

\*\*\*

Langostino and prawns with goose liver in a shrimps stock

\*\*\*

Medallion of venison with baked ravioli and celery

\*\*\*

Cacao and salt with fruits in rum and brittle ice-cream

Euro 99,-