



HOTEL KÖNIGSHOF

MÜNCHEN

Gourmet Menus for March 2009 from our Chef Martin Fauster

Menu 1

Leg and Saddle of Rabbit with marinated Parsley Root and Périgord Truffle

Cheek and Fillet of Milk Veal with Spinach Beet and smoked Potatoes

Mousse of Egg Liqueur, Chocolate and Pineapple

€ 77,-

Menu 2

Variation of Breton Lobster with Artichokes and Foccaccia

John Dory with Root Vegetables and Périgord Truffle

Dumplings, Mousse and Ice-Cream of Curd Cheese with Blood Orange

€ 79,-

Menu 3

Marinated Danube Salmon with Apple, Wasabi Pistachios and Finger-Limes

John Dory with Root Vegetables and Périgord Truffle

Lamb with Beans, Aubergine and Pommes Anna

Warm Poppy Seed Dumpling with Crumbles, Wine Foam and Cherry Sherbet

€ 95,-



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Menu 4

Crayfish with marinated Carrots, candied Ginger and Coriander

Steamed Sea Bass with Ravioli in a Stock of Artichokes

Fillet of Beef with braised Ox Tail, Marrow Dumplings and Vegetables

Orange-Almond Biscuit with Manjari Chocolate and Coffee-Milk Ice-Cream

€ 96,-

Menu 5

Langostino and Crab with Avocado and Mango

Medallion of Angler-Fish with Cous Cous, Chickpeas and Carripoulé

Breast of Pigeon with braised Leg, Goose Liver and Jerusalem Artichokes

Warm Hazelnut Casserole with marinated Blueberry and Sour Cream Ice

€ 97,-

Menu 6

Marinated Tuna with Bouchot Mussels and Curry

Breton Lobster with Chicory, Grapefruit and Cocoa

Truffled Guinea Fowl with crunchy Ravioli and Salsify

Mousse of Egg Liqueur, Chocolate and Pineapple

€ 98,-

Menu 7

Variation of Goose Liver with Poppy Seed and Apple

Turbot in a Bouillabaisse Stock with Rouille and Fennel

Cheek and Fillet of Milk Veal with Spinach Beet and smoked Potatoes

Stuffed Crêpes with white Walnut, Apple and Raisin Ice-Cream

€ 97,-