



HOTEL KÖNIGSHOF

MÜNCHEN

Martin Fauster Menu

- served table by table -

Scallops

grilled and marinated, Avocado, Mango and Chili Vinaigrette

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Char

lukewarm, Endive Salad and Caviar

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Red Mullet

in a Stock, Saffron-Fennel and dried Tuna Flakes

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Bresse Pigeon

Breast and Leg with Artichokes

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Beef Shoulder

braised, melted Goose Liver, Périgord Truffle and smoked Potato

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Selection of Cheese

Maitre Fromager Bernard Antony

~

Valrhôna Chocolate

crunchy Manjari with Cassis and Carripoulé

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Citrus Fruits

Sherbet and Pina Colada Foam

€132,--

Aperitif, Wines, Mineral Water and Coffee included

€210,--



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Degustation Menu

Goose Liver
Pressé, Rose Hip Povesen and Amaranth

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John Dory
in a Bread Crust, Radicchio-Rice Cream and Périgord Truffle

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Lamb
Saddle, glazed Sweetbread, Eggplant Caviar and Curry Oil

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Curd Cheese
Crêpe, stuffed Dumpling, Blood Oranges and Praline Ice-Cream

€ 90,--

one 0,15l Glass of Wine per Course included

€ 137,--



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Starters

Crayfish

Carrots, Coriander and candied Ginger

€ 29,--

Codfish

Marinated, glazed Tongue, poached Egg

€ 24,--

Oyster

Beef Tartare and Ciabatta

€ 24,--

Quail

Breast with Black Pudding, Lentils and Leek

€ 26,--

Veal Fillet

poached, baked Sweetbread, Radicchio and Roquefort Oil

€ 28,--

Ox Tail

Essence, Ravioli and Semolina Dumpling

€ 15,--



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Main Course

Sea Bass
in a Salt Crust
(for two Persons, served in two Courses)
€ 44,-- per Person

Turbot
Cabbage, melted Calf's Head with Périgord Truffle
€ 47,--

Breton Lobster
dried Figs and Fennel
€ 49,--

Scallops
Malt Bread, Spinach, Egg and Périgord Truffle
€ 42,--

Guinea Fowl
truffled with Chicory and Celery Ravioli
(for two Persons, served in two Courses)
€ 44,-- per Person

Milk Veal
glazed Cutlet, Sicilian Lemon, Polenta and Anchovy
€ 42,--

Beef
Fillet with braised Ox Tail, Pommes Anna and Salsify
€ 42,--



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Desserts

by the Chef Pâtissière Gabi Taubenheim

Coconut

Soufflé, Pineapple, Pomegranate and Lemongrass Ice-Cream

€ 18,--

Valrhôna Chocolate

crunchy Manjari with Cassis and Carripoulé

€ 18,--

Thai-Mango

Mousse, Macadamianut Parfait, Fleur de Sel and candied Ginger

€ 17,--

Curd Cheese

Crêpe, stuffed Dumpling, Blood Oranges and Praline Ice-Cream

€ 17,--

Citrus Fruits

Orange Biscuit, Lemon, Citrus, pink Grapefruit, Ginger and Brittle

€ 17,--

Selection of Cheese

Maître Fromager Bernard Antony

€ 18,--

All prices include VAT.

Chef de Cuisine: Martin Fauster

Sous Chef: Stephan Pflügler

Chef Pâtissière: Gabi Taubenheim

Maître d'Hôtel: Manfred Friedel

Restaurantleiter: Jens Ast

Sommelier: Stéphane Thuriot