



# HOTEL KÖNIGSHOF

MÜNCHEN

## Martin Fauster Menu

- served table by table -

Char

raw marinated, Apple, Pistachio and Finger Lime

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Yellow Tail Mackerel

grilled, white Onions and Beetroot

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Angler fish

fried Medallion, Anchovy-Bread Cream with Artichokes

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Ox Tongue

Lettuce, Peas and melted Goose Liver

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Lamb

Saddle, glazed Sweetbread, yellow Lentils and crunchy Ravioli

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Selection of Cheese

Maitre Fromager Bernard Antony

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Soufflé

Sour Cream, Lemon Cream, Rhubarb and Sabayon Ice-Cream

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Thai-Mango

Fleur de Sel, candied Ginger

€132,--

Aperitif, Wines, Mineral Water and Coffee included

€210,--



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## Degustation Menu

Gambas

lukewarm, green Asparagus and Tomato Bell Pepper

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Brill

Morels and Carripoulé

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Duck

smoked Breast, stuffed Dumpling and Chicory

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Passion Fruit

Mousse, crunchy Honey, Pineapple and Banana Ice-Cream

€ 90,--

one 0,15l Glass of Wine per Course included

€ 137,--



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## Starters

Calf's Head  
Terrine of Goose Liver, Sweetbread and Morels  
€ 24,--

Crayfish  
Avocado, Coriander and Curry Oil  
€ 29,--

Oyster  
lukewarm, Artichokes Cream, Thick Beans  
and melted Lardo  
€ 24,--

Goose Liver  
Parfait and fried, Rhubarb and Verjus  
€ 26,--

Quail  
Breast, Black Pudding, Lentils and Crostini  
€ 28,--

Ox Tail  
Essence, Ravioli and Semolina Dumpling  
€ 15,--



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## Main Course

John Dory  
Cardamom, Chicory and Sauce Maltaise  
(for two Persons)  
€ 44,-- per Person

Turbot  
creamy Mushrooms, smoke Eel and Parsley Oil  
€ 47,--

Breton Lobster  
Rhubarb, Rice Cream and Fennel  
€ 49,--

Pollack  
Spinach, Chili and Mustard  
€ 42,--

Milk Lamb  
Leg, Fennel-Potato Gratin, Eggplant  
(for two Persons, served in two Courses)  
€ 44,-- per Person

Beef  
Fillet, poached Marrow and Artichokes  
€ 42,--

Milk Veal  
glazed Cutlet, Sizilian Lemon, Polenta  
€ 42,--

Bresse Pigeon  
Breast and Leg, Rose Hip - Goose Liver Povesen and Salsify  
€ 42,--



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## Desserts

by the Chef Pâtissière Gabi Taubenheim

Soufflé

Sour Cream, Lemon, Rhubarb and Sabayon

€ 18,--

Valrhôna Chocolate

Coffee Tartlet, Profiteroles Kumquats and Egg Nog

€ 18,--

Thai-Mango

Mousse, Macadamia Nut Parfait, Fleur de Sel  
and candied Ginger

€ 17,--

Passion Fruit

Mousse, crunchy Honey, Pineapple and Banana Ice-Cream

€ 17,--

Blue Poppy Seed

Savarin, Rhubarb, Bourbon Vanilla and white Chocolate

€ 17,--

Selection of Cheese

Maitre 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