



HOTEL KÖNIGSHOF

MÜNCHEN

Martin Fauster Menu

- served table by table -

Goose Liver
raw marinated, Mango-Almond Vinaigrette and Shrimps

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Yellow Tail Mackerel
grilled, Avocado and Curry

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Red Mullet
white Polenta and smoked Bouchot Mussels

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Suckling Pig
fried and braised, Malt Bread, green Beans and Prunes

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Venison
Medallion, crunchy Ravioli and Chanterelles

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Selection of Cheese
Maitre Fromager Bernard Antony

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Peanuts and Salt
Short Pastry, Caramel, Parfait and Chocolate

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Elderflower
Yoghurt Cream and Melon Granitée

€132,--

Aperitif, Wines, Mineral Water and Coffee included

€210,--



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Degustation Menu

Salmon Trout
lukewarm, green Almonds and Elderflowers

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Breton Lobster
Peas, Passionfruit and Pata Negra Ham

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Lamb
poached Saddle, Aubergine Sauce, Capers and Anchovies

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Peach
Pistachio Cream and Raspberries

€ 90,--

one 0,15l Glass of Wine per Course included

€ 137,--



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Starters

Danube Salmon
raw marinated, Quinoa, Sorrel and Radish
€ 26,--

Crayfish
Moscato-Rice Cream, Melon, Fennel and Mint
€ 29,--

Bresse Pigeon
Breast, Goose Liver Parfait, Cherries
and Hazelnut Buttermilk
€ 29,--

Calf's Head
lukewarm Terrine, baked Sweetbread, Tartare
and Artichokes
€ 27,--

Oxtail
Essence, Ravioli and Semolina Dumpling
€ 15,--



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Main Course

Monkfish
Artichokes and Carripoulé
(for two Persons)
€ 42,-- per Person

Turbot
Ceps, Ox Marrow, Borlotti Beans and Lovage
€ 47,--

Langostino
Medlars, Cinnamon Blossoms and Verjus
€ 44,--

Milk Veal
glazed Cutlet, Tomatoes and Rocket
€ 42,--

Beef
Fillet, Terrine of Ox Tail and Potato Dumplings
€ 42,--

Venison
Cutlet, Goose Liver Povesen, Celery and Blue Poppy Seed
€ 42,--

Guinea Fowl
Lettuce, Chanterelles and Fregola Sarda
(for two Persons, served in two courses)
€ 43,--



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Desserts

by the Chef Pâtissière Gabi Taubenheim

Sour Cream

Soufflé, Strawberries and Lemon Cream

€ 18,--

Peanuts and Salt

Short Pastry, Caramel, Parfait and Chocolate

€ 18,--

Raspberries

Mousse, crunchy Cannelloni and Vanilla Milk Ice-Cream

€ 17,--

Black Currant

crunchy Manjari, Biscuit and Carripoulé

€ 17,--

Cherries

Puff Pastry, Crumbles of Cinnamon Blossoms and Sherbet

€ 17,--

Selection of Cheese

Maitre Fromager Bernard Antony

€ 18,--

All prices include VAT.

Chef de Cuisine: Martin Fauster

Sous Chef: Julian Bergerhoff

Chef Pâtissière: Gabi Taubenheim

Maitre d'Hôtel: Manfred Friedel

Restaurantleiter: Karl-Heinz Haverland

Sommelier: Stéphane Thuriot