



HOTEL KÖNIGSHOF

MÜNCHEN

Martin Fauster Menu

- served table by table -

Langostino

Rice Cream, Coconut and Nutmeg

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Char

Caviar, Pearl Barley and Horseradish

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John Dory

Bread Crust, Spinach and Cream of Sea-Urchin

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Tongue

melted Goose Liver and Lentils

~

Venison

Medallion and crunchy Ravioli with Salsify

~

Selection of Cheese

Maitre Fromager Bernard Antony

~

Coffee-Orange Noir

crunchy Pudding, Banana, Egnog

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White Punch

baked Apple Sherbet, Medlar, Gingerbread

€132,--

Aperitif, Mineral Water, Wines and Coffee included

€210,--



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Degustation Menu

Scallops
grilled with Jerusalem Artichoke and Argan Oil

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Pike Perch
white and black Walnut with Beet Root

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Wild Rabbit
Saddle with Goose Liver Dumpling, Almond and Brussels Sprouts

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Cacao and Salt
dark Chocolate, Rum Pot Fruits and Raspberry Sherbet

€ 90,--

one 0,15l Glass of Wine per Course included

€ 137,--



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Starters

Yellow Tail Mackerel
Couscous, Taggiasche Olives and Curry
€ 26,--

Goose Liver
Pressé with baked Apple and Plum
€ 29,--

Oyster
lukewarm, Pumpernickel Cream and Artichokes Stock
€ 24,--

King Crab
Avocado, Mango and Chili Vinaigrette
€ 35,--

Head of Veal
lukewarm with smoked Eel, Beans and Frisee
€ 26,--

Oxtail
Essence, Ravioli, Semolina Dumplings
€ 15,--



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Main Course

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

Turbot
white Onion, Capers and Raisins
€ 47,--

Breton Lobster
Chicory and dried Figs
€ 49,--

Milk Veal
glazed Cutlet with filled Artichoke and Grosnje
€ 42,--

Bresse Pigeon
Breast and Leg with Elder Berry – Goose Liver Povensen
€ 42,--

Wild Duck
grilled Breast with Red Cabbage and Potato Noodles
€ 42,--

Lamb
Saddle with Pommes Anna and white Beans
(for two Persons)
€ 42,-- per Person



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Desserts

by the Chef Pâtissière Gabi Taubenheim

Blue Poppy Seed

Soufflé, spicy Cherries, Sour Cream Ice-Cream

€ 18,--

Cacao and Salt

dark Chokolade, Rum Pot Fruits, Raspberry Sherbet

€ 18,--

Curd Cheese

Mousse, Dumpling, Ice-Cream and exotic Fruits

€ 17,--

Stollen

gratinated Parfait, Crumble, Tangerine, Orange, Kumquat

€ 18,--

Coffee – Orange Noir

crunchy Pudding, Banana, Eggnog

€ 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

Maitre d'Hôtel: Manfred Friedel

Restaurantleiter: Jens Ast

Sommelier: Stéphane Thuriot