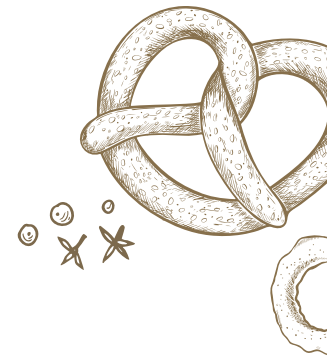
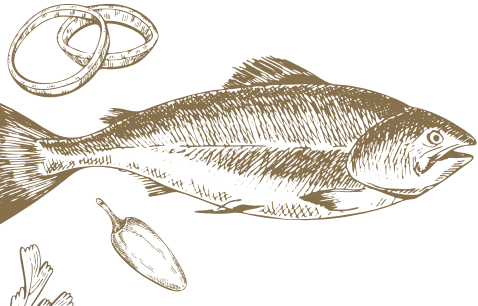


WINTER MENU

Karmasee



STARTERS

KARMASEE WELLNESS SALAD 🌿 €14.00
Tender lettuce, pomegranate, avocado, yellow carrots, cherry tomatoes and berry vinaigrette
🍷 **Reichsrat von Buhl Pinot Blanc**

SEASONAL PUMPKIN CREAM 🌿🥥 €12.00
Crunchy seeds, pumpkin oil and Crème fraîche
🍷 **Dr. Loosen Riesling**

CARPACCIO BEEF 🐟🥥 €15.00
Freshly pressed, with capers, arugula, pistachios and balsamic
🍷 **Karma Malepere**

DOUBLE SMOKED SCHLIERSEE TROUT 🐟 €17.00
Crispy vegetables, honey mustard sauce, parsley foam
🍷 **Sonett Spätburgunder**

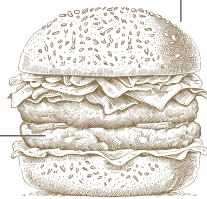
CAPPELLETTI €17.00
Stuffed with Ricotta and fresh Spinach with lemon butter
Karma Borgo di Colleoli, Tuscany, Italy
🍷 **Karma SBC**

SPANISH CROQUETTES €12.00
Jabugo ham and bechamel fritters (5ea.)
Karma La Herriza, Andalusia, Spain
🍷 **Barón de Ley Reserva Rioja**

VIC'S FISH & CHIPS €16.00
Beer battered Cod, green peas puree, chips, malt vinegar
Karma Salford Hall, UK
🍷 **Hillinger Gelber Muskateller (BIO)**

BAVARIA BURGER €16.00
Emmental & Obazda cheeses, with crispy onion, lettuce, & tomato, on brioche bun, choice of french fries or salad Karma Bavaria, Germany
🍷 **Karma Bordeaux 2021**

DOBLE SMASH CHEESE BURGUER N.Y STYLE €16.00
two 120 gram patties, melted cheddar cheese, roasted fresh onion, pickled cucumbers and secret sauce on a brioche bun.
Karma Bavaria, Germany
🍷 **Karma Bordeaux 2021**



MAIN COURSES

BEEF GOULASH WITH CHANTERELLES 🍷 €18.00
In its traditional style
🍷 **Itinera Primitivo**

GERMAN VEAL 🍷 €25.00
Grilled, glazed carrots and purple potatoes puree, rosemary sauce
🍷 **Karma Bordeaux 2021**

SAIBLING FROM THE SCHLIERSEE LAKE 🐟🍷 €24.00
Baked with butter, wild yellow cauliflower, mashed potatoes, fine herb sauce
🍷 **Karma Rosé**

BAVARIAN DUCK IN TWO COOKING METHODS €27.00
Slow-cooked leg and grilled breast, with kumquats and cognac sauce.
🍷 **Sonett Spätburgunder**

PORK SCHNITZEL "VIENNESE STYLE" 🍷 €21.00
The regional classic, roasted potatoes, cranberry sauce, and lemon slices
🍷 **Kesselring Cabernet-Sauvignon Merlot (BIO)**

SLOW BRAISED LAMB SHANK €19.00
Infused with Mediterranean herbs and spices, roasted potatoes, and goat cheese crumbs Karma Minoan, Crete wine-glass
Château de Paillet
🍷 **Château de Paillet**

ENTRECÔTE GRATIN DAUPHINOISE €28.00
Rib eye steak, with au gratin potatoes, and fresh thyme butter
Karma Chateau de Samary, France
🍷 **Beringer Cabernet Sauvignon**

FEATURED SIDE DISHES

FRENCH FRIES 🌿 €4.00

BAVARIAN POTATO SALAD 🌿 €4.50

SMALL MIXED SALAD 🌿 €4.00

SAUTEED VEGETABLES 🌿 €5.00

SELECTION OF BREAD ROLLS 🌿🍷🥥🌿 €3.00

BREZEL 🌿🌿 €2.50



🍷 Dairy 🐟 Fish 🥥 Coconut 🌿 Wheat 🥜 Nuts 🦞 Shellfish 🌿 Vegetarian
All prices are in Euro and include tax.

WE CREATE... EXPERIENCES