

SPRING MENU

Karmasee

STARTERS

TRUFFLE-INFUSED BURRATA Creamy burrata with tomatoes and fresh basil, refined with a delicious essence of truffles (G)	€15.00
OSSOBUCO-STUFFED AGNOLOTTI Delicate pasta pockets brimming with succulent beef ossobuco, elevated by toasted butter and fresh oregano (A/G)	€14.00
SEA BREAM TIRADITO With yellow chili and spicy tiger milk (D)	€17.00
WATERMELON MELANGE TARTARE Watermelon-tomato tartare with wild sprouts (K/F)	€13.00
DOUBLE SMOKED SCHLIERSEE LAKE FISH With homemade pickles, accompanied by crisp apple and a delicate dill-infused air (D/I)	€17.00

MAIN DISHES

LAKE TROUT DELIGHT Pan-seared Schliersee lake trout served with potato and purple broccoli (D)	€27.00
ASPARAGUS & PINK PEPPER RISOTTO Creamy seasonal asparagus risotto topped with pink pepper crème fraîche (G)	€22.00
STUFFED SCHNITZEL & ROASTED POTATOES Classic pork schnitzel generously filled with Obazda, accompanied by crispy roasted potatoes (A/G/C)	€23.00
ENTRECÔTE WITH CHIMICHURRI Succulent rested beef entrecôte paired with rich potato gratin and zesty chimichurri sauce (G)	€28.00
QUAIL SPECIAL Delicately pickled quail, served with carrots and onions	€22.00

DESSERTS

STRAWBERRY EUPHORIA Strawberry infusion with Greek yogurt cream and a crunch of matcha tea (G)	€8.00
CLASSIC NEW YORK CHEESECAKE Bavarian lavender-infused cream with wild berry gelée (G/A)	€8.00
GRILLED PINEAPPLE FIESTA Grilled pineapple, enhanced with spices, mango foam, and a scoop of coconut ice cream	€8.00
CHOCOLATINA MASTERPIECE Black sesame, cardamom, pumpkin seeds, salted caramel and chili (K/G)	€8.00

A) Cereals containing gluten B) Crustaceans C) Eggs D) Fish E) Peanuts F) Soya beans G) Milk
H) Nuts J) Mustard K) Sesame seeds L) Sulphur dioxide and sulphites > 10 mg/ kg or 10 mg/l
M) Lupines N) Molluscs

..... All prices in EUR including governmental tax and service.

WE CREATE... EXPERIENCES