DAS

BESONDERE

AT THE RESTAURANT KÄFER-SCHÄNKE

JANUARY/FEBRUARY
2019

APERITIF

CHAMPAGNE

0,10 l / €	
19,90	TAITTINGER BRUT RÉSERVE
22,50	TAITTINGER PRESTIGE ROSÉ
48,00	2007 TAITTINGER COMTES DE CHAMPAGNE

COCKTAILS

MANGO SPRIZZ

9,90 - alcohol free - mango juice I Trauben Secco

or

9,90 - alcohol free - mango juice I Käfer Prosecco

BELLINI

12,90 white peach puree I Käfer Prosecco

FRESINI

12,90 strawberry puree I Käfer Prosecco

LEGAL SIN

12,90 lime juice I ginger syrup I Cranberrynektar I Käfer Prosecco

SÜSSKARTOFFEL SPRIZZ

13,50 sweet potato I lime I elderberry syrup I Peach Tree I Käfer Prosecco

CHILCANO

16,50 - **mango-passionfruit** - Pisco marinated mango and passionfruit I lime juice I sugar syrup I Ginger Ale

or

CHILCANO

16,50 - **kumquat** - Pisco marinated kumquats I lime juice I sugar syrup I Ginger Ale

MENU

SCALLOPS
with goat cheese, lemon,
crunchy wild rice
and parsley oil

***

CHAR FROM THE AUSSEE REGION
lukewarm, smoothly cooked at the table,
with Sicher caviar, chervil root
and Sauce Béarnaise

***

HANGING TENDER - THE NEBRASKA-BEEF
with purple gnocchi,
cauliflower
and mole-jus

***

MARACUJA-CHOCOLATE TART
with mango,
pastry
and lime ice-cream

109 €
per person excl. beverages

STARTERS

CLASSIC

19 € **CARPACCIO CIPRIANI**
paper-thin slices of ox sirloin,
lemon mayonnaise, parmesan and arugula tips,
31€ with 2 g black Périgord-truffle

24 € **SALZBURG ORGANIC-EGG**
poached and baked,
with lamb's salad, champagne-dressing, shoestring potatoes and Périgord truffle

25 € **SCALLOP**
with goat cheese, lemon,
crunchy wild rice and parsley oil

CLASSIC

BEEF TATAR
25 € with truffle cream and potatoes
46 € with an additional 10 g of Käfer Selection Caviar

29 € **ORA KING SALMON**
raw marinated with lime vinaigrette,
onion jam and Munich Micros

CLASSIC

39 € **HALF CANADIAN LOBSTER**
with lemon, cocktail sauce
and salad

45 € **"STRAPPING KAEFER"**
FROM THE TREASURE CHEST
with Rubia Gallega Secreto 7 ham, goose liver terrine,
Périgord-truffle, quail fried egg and butter-brioche,

66 € with additionally 10 g Kaefer selection caviar

WARM INTERMEDIATES

TOPINAMBUR-SOUP — 15 €
with roasted almonds
and semolina pudding

ESSENCE FROM THE JUVENILE PIGLET — 17 €
with horseradish, braised shoulder,
root vegetable and chives

COLOURFUL CAULIFLOWER — 19 €
with chickpeas, Taggiasca-olives, Kalamansi
and Piment d'Espelette

CHAR FROM THE AUSSEE REGION — 29 €
lukewarm, smoothly cooked at the table,
with Sicher caviar, chervil root and Sauce Béarnaise

KLASSIKER

KAEFER'S LOBSTER GRÖSTL — 39 €
with potato, cauliflower, quail egg, tomato concasse,
tarragon and shellfish bisque

TREASURES FROM THE SEA

IMPERIAL KÄFER SELECTION CAVIAR

Käfer Selection Caviar is the finest handpicked selection of Imperial Caviar's assortment. Characteristic of this caviar is its delicious roe with medium sized to large grain and its shimmering-light brown colour as well the mild-nutty flavor.

30 g 69 € 50 g 115 € 125 g 290 €

OSSETRA SELECTION CAVIAR

This Russian sturgeon is found in the Caspian, Black and Azov Seas. This caviar shimmers gold and becomes famous for its unmistakable, buttery and expressive taste much appreciated.

30 g 85 € 50 g 135 € 125 g 340 €

➤ Served with Blinis, Crème fraîche, chives, egg whites and egg yolks.

ROYAL FROM THE DEEP

OSTRA REGAL NO.2 OYSTER

This exceptional »Super Spéciale« oyster is the product of decades of experience cultivated by the Boutrais Family. Allowed to mature for 4 years in Irish sea coves near Clew and Bannow, they are known to be firmer and more intense in flavor. In Southern Germany, they are only available at Feinkost Käfer.

SPÉCIALE GILLARDEAU NO.3 OYSTER

For generations the family Gillardeau produces these exclusive delicacies at the French Atlantic coast between La Rochelle and the Île d`Oléron. Known as the »Spécial de Claires« – one quality step above the »Fine de Claires« is this oyster appreciated for its high and firm meat content and its unique taste.

➤ We serve the oysters on ice with lemon.

per oyster 6,90 €

FROM THE GARDEN

26 €

PUNTARELLE
with orange-chicory, Trevisano jam,
sunflower seeds and Belper Knolle

FROM THE LAKES AND SEA

39 €

LOFOTEN SKREI
poached, with Piedmont hazelnut,
wild broccoli, pumpkin mousseline and Champagne sauce

45 €

PIKE PERCH
with pineapple cream-sauerkraut,
“Schupfnudeln” and Ruliano Parma ham

MEAT DISHES

CLASSIC

32 €

WIENER SCHNITZEL
with hand-stewed cranberries,
and country potatoes with red onions or potato salad with cucumber

35 €

QUAIL
„à la Saltimbocca“ with topinambur mousse, flower-sprouts,
barberries, grapes and Pommes Dauphine

CLASSIC

39 € per person

DUCK FROM THE KÄFER OVENS
for two people, served in two courses
1st course: breast with caramelized red cabbage, potato dumpling and apple stew
2nd course: leg with waldorf salad and jus

44 €

HANGING TENDER OF THE NEBRASKA-BEEF
with purple gnocchi, cauliflower
and mole sauce

SHOWCASE

DAS BESONDERE

YOU SEE WHAT YOU EAT AND TASTE WHAT YOU SEE!

In our new Käfer-showcase in the guest area we store and ripe meat, fish and different cheeses next to you.

Every piece is unique and comes
- from the Käfer delicatessen store
- from small manufactures
- farms of the region

THE STORAGE	The perfect cooling and storage guarantees top quality and provides freshness and excellent taste.
THE SERVICE	We will be happy to assist you at the cabinet or we present the exclusive selection boards right at your table.
THE PREPARATION	They cook on the lava stone grill or in the Käfer oven, using special types of butter, herbs from the Käfer rooftop garden and selected olive oil.

FOR EXAMPLE:

32 €

PRESA IBÉRICO

recommended medium, approx. 250 g

PRESA IBÉRICO

Gourmet and star chefs alike love and praise this Spanish cut of pork, as it is considered the finest cut of the already highly-prized Iberian pig. It is heavily marbled, soft as butter and has an intense red color. The "Presa" (Spanish for "neck eye") comes from the neck of the pig and is perfect on a lava stone grill.

44 €

AGED VEAL CUTLET
of Limousin veal

recommended medium, approx. 350 g

LIMOUSIN VEAL

Limousin veal comes from the northern Massif Central region of France known as Limousin. Its meat is renowned for its robust and lasting flavors along with its tenderness, juiciness and well-marbled look. Truly a meat of the highest class.

45 €

YELLOWFIN TUNA

recommended rare or medium rare, approx. 220 g

YELLOWFIN TUNA

The yellowfin tuna is also known as the Ahi tuna. It gets its name from its bright yellow back and tail fins. Its flavor is a bit milder than that of the red tuna and is considered one of the best tuna varieties.

56 €

BEEF TENDERLOIN
of premium US beef

recommended medium rare, approx. 220 g

BEEF TENDERLOIN FROM CREEKSTONE FARMS

The tenderloin is the most tender cut of beef. The muscle is hardly used yet still only has 3-4% fat. The Black Angus beef cattle from Creekstone Farms in the USA are known for their excellent marbling and their muscles' fine fibers. They have received the title of Prime Beef: The highest quality-level for US meat.

SAUCES

HERB BUTTER 2 €
organic farm butter, herbs from the Käfer rooftop garden and lemon zest

BBQ-DIP 2 €
organic Italian ketchup, beechwood, muscovado sugar and green cardamom

GREEN JALAPEÑO CREAM 2 €
Mexican jalapeño, cold-pressed Guénard grape seed oil and garlic

SAUCE BÉARNAISE 4 €
organic farm butter, tarragon vinegar, chervil and fresh tarragon of the Käfer rooftop garden

PEPPER SAUCE 4 €
light veal jus, cream, green pepper and cognac

VEAL JUS 4 €
roasted calf's tail, port wine and root vegetable

CHAMPAGNE-BUTTERSAUCE 4 €
reduced vegetable stock, champagne, sweet cream butter, thyme and lemon zest

VEGETABLES

BABY SPINACH 6 €
tossed in olive oil, horseraddish and Franconian honey tomatoes

CAESAR SALAD 6 €
romain hearts, anchovy, Parmigiano Reggiano, croûtons, cherry tomatoes

WILD BROCCOLI 6 €
with roasted almonds and butter out of the cask

CAULIFLOWER 6 €
with Mangalitza ham and crispy potato

COLOURFUL CARROTS 7 €
stewed in their own juice with Tahiti vanilla

SALSIFIES 14 €
with Crème fraîche and 2 gramms black Périgord truffle

SUPPLEMENTS

FRIED POTATOES 6 €
peeled Annabelle, red onion, spring leek, macis, clarified butter

BOILED POTATOES 6 €
boiled Annabelle, parsley of the Käfer herb garden and butter

PUMPKIN-MOUSSELINE 6 €
from Hokkaido-pumpkin, brown butter, pumpkin seed pesto

CELLERIAC PUREE 6 €
organic root, Crème fraîche, lemon and nut butter

CHAMPAGNE RISOTTO 7 €
Acquerello Carnaroli, Taggiasca olives, pickled cherry tomatoes, parmesan

SWEETS

MARACUJA-CHOCOLATE TART 17 €
with mango, puff pastry
and lime ice cream

KAISERSCHMARRN - takes approx. 20 minutes - 19 €
flambéed with cane sugar and rhum,
stewed plums and almond flakes

MINI DESSERT

MILLE FEUILLE 7.00 €
cassis poached pear, Bavarian cream
and Stracciatella ice cream

ORANGE-CRÉME BRÛLEE 8.00 €
with Gianduia-parfait and grapefruit

FRUIT SORBETS

LEMON / RASPBERRY / CASSIS / MANGO / PEAR-VODKA / PASSIONFRUIT
per scoop 3,50 €

poured with Champagne Taittinger Brut Réserve additional 10,00 €

CHEESE

Selection from the cheese showcase small 19 €

large 29 €

WINES BY THE GLASS

WHITES

0,10 l / €	0,20 l / €	
7,50	15,00	2016 Pur Silber Grüner Veltliner Johannes Trapl, Wachau, Österreich
9,00	18,00	2017 Deidesheimer Paradiesgarten Riesling Von Winning, Pfalz, Deutschland
12,50	25,00	2016 Clos Mireille Blanc de Blancs (Sémillion, Vermentino) Domaine Ott, Provence, Frankreich
12,50	25,00	2017 Therese Sauvignon Blanc Erich und Walter Polz, Steiermark, Österreich

REDS

0,10 l / €	0,20 l / €	
7,00	14,00	2015 Cuvée Rot (Spätburgunder, Sankt Laurent, Portugieser) Weingut Knewitz, Rheinhessen, Deutschland
9,00	18,00	2013 Conus Lagrein Alois Lageder, Südtirol, Italien
16,00	32,00	2015 Pinotage Kanonkop, Stellenbosch, Südafrika
19,00	38,00	2010 Les Pagodes de Cos (Merlot, Cabernet Sauvignon) St. Estèphe, Bordeaux, Frankreich

DESSERT WINES

0,05 l / €	
5,00	2015 Nussberger Herrenberg Scheurebe Spätlese Emil Bauer, Pfalz, Deutschland
5,50	2016 Sauternes Réserve Mouton Cadet Baron Philippe de Rothschild, Sauternes, Frankreich
6,00	2014 Banyuls Gérard Bertrand, Roussillon, Frankreich
8,00	2017 Beerenauslese Cuvée Alois Kracher, Burgenland, Österreich

WE ARE DEDICATED TO CREATING

DELICIOUS SENSORY EXPERIENCES!

This is the philosophy of
our Head Chefs, Michael Emmerz and André Wöhner,
our Restaurant Manager, Ansgar Fischer, and their kitchen and service teams.
Dedication to a Gesamtkunstwerk of craft, creativity, and emotions.

Our restaurant is focused on the regional, the global and the unique.
The product itself should be the star attraction, providing you with moments of serendipity:
Whenever possible, we use regional, sustainably cultivated ingredients
from passionate local producers.

When we purchase beyond our borders, we work exclusively with
partners specializing in high-quality and unique products.

The products and the skill of the people behind them work together
to create new sensations and experiences for you: our guest!

Michael Emmerz
chef Käfer-Schänke

André Wöhner
chef Käfer-Schänke

Ansgar Fischer
restaurant manager Käfer-Schänke

Restaurant Käfer-Schänke
Prinzregentenstr. 73 * 81675 München