DAS BESONDERE

RESTAURANT KÄFER-SCHÄNKE

January to March 2020
APERITIF

CHAMPAGNE

0,1 l / €

21,90
TAITTINGER BRUT

23,50
TAITTINGER BRUT ROSÉ

COCKTAILS

MANGO SPRITZ
non-alcoholic – mango, sparkling grape juice
or
alcoholic – mango and Käfer Prosecco

BLUEBERRY SPRITZ
blueberry, lime juice
and Käfer Prosecco

BELLINI
white peach purée
and Käfer Prosecco

THRILLER IN PEARNILLA
pear, vanilla
and vodka

RUMBLE IN THE TUMBLER
grapefruit, ginger beer
and dark rum

PLUM PERLÉ
plum purée, maple syrup
and Champagne
SET MENU

ARCTIC COD
Rillettes and thin, poached slices of cod, Lojrom caviar, cucumber, lemon and dill oil

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ESSENCE OF GUINEA FOWL
with crepe roulade, celeriac and lovage

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BEEF „À LA ROSSINI“
Fillet tips from US beef, pan-fried goose liver, Périgord truffle, potato mousseline and spinach

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DESSERT TROLLEY
choose from various Käfer classics on our dessert trolley

€115
per person excl. drinks
STARTERS

YOUNG BEETS
with couscous, red shiso dressing, horseradish and crispy capers  €19

CLASSIC
CARPACCIO CIPRIANI
wafer-thin slices of ox loin, lemon mayonnaise and rocket
add 2 g of preserved Périgord truffle  €31

ARCTIC COD
rillettes and thin, poached slices of cod, Löjrom caviar, cucumber, lemon and dill oil  €24

CLASSIC
STEAK TARTAR
with truffled cream and potato cake
add 10 g Käfer Selection caviar  €48

CLASSIC
HALF OF A CANADIAN LOBSTER
with lemon, cocktail sauce and salad garnish  €45

KÄFER’S SEAFOOD ÉTAGÈRE
North Sea brown shrimps, Madagascar prawns, octopus salad, oysters, mussel salad, king crab, crab claws, smoked salmon and paspierre, served with cocktail sauce, honey-mustard-dill sauce and lemon
for 2 or more people  €45 per person

„STRAMMER KÄFER“
with Secreto 7 ham from Rubia Gallega, goose-liver-terrine, black truffle, fried quail egg and butter brioche
add 10g Käfer Selection caviar  €68
HOT INTERMEDIARY COURSES

ESSENCE OF GUINEA FOWL
€17
with crepe roulade, celeriac and lovage

FOAMING CAULIFLOWER SOUP
€18
with smoked salmon, herb quark and dark rye croutons

SCALLOP AND CARABINERO PRAWN
€39
with saffron fennel and seafood Fregola pasta

LOBSTER THERMIDOR
€45
young spinach leaves, field mushrooms, shallots and Béarnaise sauce

VEGETARIAN DISHES

SWEDE HUMMUS
€19 / €27
with bergamot, warm chickpeas, shimeji mushrooms and garden cress

TALEGGIO RAVIOLI
€19 / €27
Flower sprouts gently pan-fried in beurre noisette with a pear and violet mustard vinaigrette

TRUFFLE TAGLIOLINI
€29 / €38
with truffle sauce and 2 g Périgord truffle
RICHES FROM THE SEA

IMPERIAL KÄFER SELECTION
Firm roe with medium-to-large eggs and a light brown colour, with a nutty flavour and subtle almond notes.

30 g €69  50 g €115

OSSETRA SELECTION CAVIAR
The Russian sturgeon can be found in the Caspian Sea and the Sea of Azov. This caviar has a golden shimmer and is prized for its distinctive, delicately nutty and buttery taste.

30 g €80  50 g €135  125 g €340

Served with blinis, crème fraîche, chives, egg white and egg yolk.

TREASURES FROM THE DEEP

OYSTERS - SPÉCIALE GILLARDEAU NO. 3
Due to the outstanding quality of this product, the Gillardeau family are allowed to use their surname as the brand name for their oysters. This is prohibited by law for other oyster farmers in France. These oysters are prized for their firmness, high meat content and delicious flavour.

€6,90 per oyster

The oysters are served on ice with lemon.

OYSTERS - OSTRA REGAL NO. 2
These extraordinary oysters are graded super spéciale and are the result of decades of tradition in the Boutrais family. Ostra Regal oysters spend four years growing in Clew Bay and Bannow Bay in Ireland. They have firmer meat and are even more intense in flavour. Feinkost Käfer are the exclusive provider of these treasures in southern Germany.

€6,90 per oyster
**FISH**

€39  
SKREI COD FROM THE LOFOTEN ISLANDS  
poached in spiced broth, garden cress sandwich  
and served with monk’s beard and yellow lentils

€54  
PIECES OF WHITE HALIBUT  
with Lardo di Colonnata, sauerkraut, glazed grapes,  
pommes carrées and Champagne butter sauce

**MEAT**

€32  
CLASSIC  
WIENER SCHNITZEL  
with hand-stirred cranberry sauce, and choice  
of fried potatoes with red onion or potato salad with gherkin

€36  
DUROC PORK CHEEKS  
braised in mustard and served with creamed savoy cabbage,  
baby carrots and quark dumpling

€39  
KÄFER’S FRESHLY ROAST  
FARMHOUSE DUCK  
for two people, served as two courses  
1st course: Duck breast with caramelised red cabbage,  
  potato dumplings and apple sauce  
2nd course: Pulled duck leg ragout with lamb’s lettuce,  
  malted bread croutons and jus

€65  
BEEF „À LA ROSSINI“  
Fillet tips from US beef, pan-fried goose liver,  
Périgord truffle, potato mousseline and spinach

€78  
„KÄFER CORDON BLEU“  
Wiener Schnitzel filled with lobster thermidor,  
served with matchstick potatoes,  
young spinach leaves and Béarnaise sauce
OUR DISPLAY CABINET

YOU SEE EXACTLY WHAT YOU’LL EAT AND TASTE WHAT YOU SEE!

Our meat, fish and cheeses are stored and aged front of house in our display cabinet for you to see.

Each item is unique and has been sourced from

> the Käfer delicatessen
> artisan manufacturers
> local farms

STORAGE

Chilled and stored at the perfect temperature to ensure premium quality and the freshest taste.

SERVICE

We can help you choose from the display cabinet, or bring a selection of our delicacies directly to your table.

PREPARATION

Cooked on the lava-rock grill or in the Käfer oven with speciality butters, herbs from Käfer’s rooftop garden and carefully selected olive oil.

SAMPLE SELECTION:

PRESA IBÉRICO

Recommended cooked to medium, approx. 250g

Top gourmet and award-winning chefs rave about and swear by this piece of Spanish meat – one of the finest cuts of an Ibérico pig. It is heavily marbled and buttery soft, with an intense red colouring. Presa Ibérico is cut from the neck of the pig and lends itself perfectly to our lava-rock grill.

YELLOWFIN TUNA

Recommended cooked to rare or medium-rare, approx. 220g

Yellowfin tuna is also known as ‘ahi’. It has a slightly milder taste than tuna with red flesh and is one of the most prestigious varieties of tuna.

AGED VEAL LOIN

from Limousin calf

Recommended cooked to medium, approx. 350 g

Limousin cattle are native to the Limousin region of France, in the north of the Massif Central highlands. They are particularly rugged and strong, and have very tender and juicy meat with beautiful marbling.

BEEF FILLET

GOP

Recommended cooked to medium-rare, approx. 220g

The fillet is the most tender of all beef cuts. Cows don’t use this muscle much, which gives it a fat content of only 3 or 4%. ‘Prime Beef’ is a distinction in the USA.
### Sauces

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>€2</strong></td>
<td><strong>Herb Butter</strong>&lt;br&gt;organic farmhouse butter, herbs from Käfer’s rooftop garden and lemon zest</td>
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<tr>
<td><strong>€2</strong></td>
<td><strong>BBQ-Dip</strong>&lt;br&gt;Italian organic ketchup, beech wood smoke, muscovado sugar and green cardamom</td>
</tr>
<tr>
<td><strong>€2</strong></td>
<td><strong>Green Jalapeño Creme</strong>&lt;br&gt;Mexican jalapeños, cold-pressed Guénard grape seed oil and garlic</td>
</tr>
<tr>
<td><strong>€5</strong></td>
<td><strong>Sauce Béarnaise</strong>&lt;br&gt;farmhouse butter, tarragon vinegar, chervil and fresh tarragon from the Käfer herbgarden</td>
</tr>
<tr>
<td><strong>€5</strong></td>
<td><strong>Peppercorn Sauce</strong>&lt;br&gt;light veal jus, cream, green peppercorns and Cognac</td>
</tr>
<tr>
<td><strong>€5</strong></td>
<td><strong>Veal Jus</strong>&lt;br&gt;roasted calf’s tail, port and root vegetables</td>
</tr>
<tr>
<td><strong>€5</strong></td>
<td><strong>Champagne Butter Sauce</strong>&lt;br&gt;reduced vegetable stock, Champagne, sweet cream butter and thyme</td>
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### Vegetables / Salad

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>€6</strong></td>
<td><strong>Young Spinach Leaves</strong>&lt;br&gt;pan-tossed in olive oil with horseradish and honey tomatoes</td>
</tr>
<tr>
<td><strong>€6</strong></td>
<td><strong>Caesar Salad</strong>&lt;br&gt;Romaine hearts, anchovies, Parmigiano Reggiano, croutons and cherry tomatoes</td>
</tr>
<tr>
<td><strong>€8</strong></td>
<td><strong>Flower Sprouts</strong>&lt;br&gt;with lemon zest and caramelised pumpkin seeds</td>
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<tr>
<td><strong>€8</strong></td>
<td><strong>Wild Broccoli</strong>&lt;br&gt;with toasted almonds and barrel-churned butter</td>
</tr>
<tr>
<td><strong>€8</strong></td>
<td><strong>Medley of Vegetables</strong>&lt;br&gt;Kohlrabi, spinach, broccoli, baby carrots and flower sprouts</td>
</tr>
<tr>
<td><strong>€9</strong></td>
<td><strong>Artichoke - Beans - Pepper</strong>&lt;br&gt;parsnips, celeriac, flower sprouts, swede and pumpkins</td>
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### Side Dishes

<table>
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<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>€6</strong></td>
<td><strong>Sautéed Potatoes</strong>&lt;br&gt;peeled Annabelle potatoes, red onion, spring onion, mace and clarified butter</td>
</tr>
<tr>
<td><strong>€6</strong></td>
<td><strong>Boiled Potatoes</strong>&lt;br&gt;boiled Annabelle potatoes, burnet saxifrage and butter</td>
</tr>
<tr>
<td><strong>€6</strong></td>
<td><strong>Celery Purée</strong>&lt;br&gt;organic celeriac, French crème fraîche, lemon and beurre noisette</td>
</tr>
<tr>
<td><strong>€6</strong></td>
<td><strong>Dauphinoise Potatoes</strong>&lt;br&gt;organic Salzburg eggs, wheat flour, potato and chives</td>
</tr>
<tr>
<td><strong>€8</strong></td>
<td><strong>Bell Pepper Risotto</strong>&lt;br&gt;Carnaroli risotto, Parmesan, braised peppers and piment d’Espelette</td>
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DESSERTS

CHOCOLATE MOUSSE
white or dark
€6

TRADITIONAL CRÈME BRÛLÉE
with vanilla and fresh raspberries
€6

RASPBERRY TART
Käfer’s vanilla cream and fresh raspberries in a shortcrust pastry case
€7

FRESH BERRIES
with orange-scented sugar
€8

KÄISERSCHMARRN – made to order in roughly 20 minutes
sweet, chopped pancake served with stewed plums
and almond flakes
€19

CRÊPES SUZETTE – prepared at the table
with orange, Grand Marnier
and vanilla ice cream
€19

CHILEAN HEART CHERRIES – subject to availability
poached in Beaujolais
and served with sour cream ice cream
€24

FRUIT SORBETS

LEMON / RASPBERRY / PASSION FRUIT
per scoop €3,50
laced with Taittinger Brut Champagne
add €10,00

CHEESE

selection from the cheese display cabinet
small €19
large €29
# Wine by the Glass

## White Wine

<table>
<thead>
<tr>
<th></th>
<th>0.1 l / €</th>
<th>0.2 l / €</th>
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<tbody>
<tr>
<td>2018 Grüner Veltliner „Am Berg“</td>
<td>7,50</td>
<td>15,00</td>
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<tr>
<td>Bernhard Ott, Wagram, Austria</td>
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<tr>
<td>2017 Spera (Vermentino)</td>
<td>7,50</td>
<td>15,00</td>
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<tr>
<td>Siddura, Sardinia, Italy</td>
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<tr>
<td>2018 Gavi die Gavi „Etichetta Nera“</td>
<td>10,50</td>
<td>21,00</td>
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<tr>
<td>La Scolca, Piedmont, Italy</td>
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<tr>
<td>2017 Sauvignon Blanc Grassnitzberg</td>
<td>12,50</td>
<td>25,00</td>
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<tr>
<td>Tement, Südsteiermark, Austria</td>
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## Red Wine

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<th>0.1 l / €</th>
<th>0.2 l / €</th>
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<tbody>
<tr>
<td>2014 Enxertia Jaen (Mencia)</td>
<td>8,00</td>
<td>16,00</td>
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<tr>
<td>Casa do Passarella, Dao, Portugal</td>
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<tr>
<td>2015 Chateau Domeyne (Merlot, Cabernet Sauvignon)</td>
<td>9,00</td>
<td>18,00</td>
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<tr>
<td>Chateau Domeyne, St. Estephe, France</td>
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<td></td>
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<tr>
<td>2016 Rubicon (Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot)</td>
<td>12,50</td>
<td>25,00</td>
</tr>
<tr>
<td>Meerlust, Stellenbosch, South Africa</td>
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<tr>
<td>2016 Cabernet Sauvignon Bin 815</td>
<td>14,00</td>
<td>28,00</td>
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<tr>
<td>Joel Gott, California, USA</td>
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## Dessert Wine

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<th></th>
<th>0.05 l / €</th>
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<tbody>
<tr>
<td>2016 Sauternes Réserve Mouton Cadet Baron Philippe de Rothschild, Sauternes, France</td>
<td>5,50</td>
</tr>
<tr>
<td>2017 Beerenauslese Cuvée Alois Kracher, Burgenland, Austria</td>
<td>8,00</td>
</tr>
</tbody>
</table>
WE CREATE TASTE SENSATIONS

AND MOMENTS OF PURE ENJOYMENT!

Chefs Michael Emmerz and André Wöhner and Restaurant Manager Ansgar Fischer, together with their kitchen and front-of-house teams, are known for their perfect craftsmanship, creativity and ability to arouse emotions.

We focus on creating an experience that is as local as it is global and extraordinary. Our dishes – which are a reflection of our passion and embellished by elements of surprise – always take centre stage.

Wherever possible, our produce is sourced from local manufacturers who are passionate about their products and produce sustainably.

When we have to turn to globally-sourced ingredients, we work with carefully selected suppliers for exclusive, premium and out-of-the-ordinary products.

These products, combined with our craftsmanship and the people behind it all, bring fresh inspiration into our cuisine and create moments of pure enjoyment and delight.

Michael Emmerz
Käfer-Schänke Chef

André Wöhner
Käfer-Schänke Chef

Ansgar Fischer
Käfer-Schänke Restaurant Manager

Restaurant Käfer-Schänke • Prinzregentenstraße 73 • 81675 Munich