



Spring

IN THE RESTAURANT
KÄFER-SCHÄNKE



Käfer



MARCH TO JUNE
2024



Aperitif

CHAMPAGNE

0,10 l / €26.90

LOUIS ROEDERER COLLECTION BRUT

0,10 l / €29.90

LOUIS ROEDERER VINTAGE ROSÉ

APERITIF

0,20 l / €14.90

BELLINI

Peach, Prosecco

0,20 l / €12.90

also available alcohol-free with Käfer Cuvée Zero

0,20 l / €15.50

ASPARAGUS SPRITZ

Pickled asparagus juice, elderflower, Prosecco

0,20 l / €13.50

also available alcohol-free with Käfer Cuvée Zero

COCKTAILS

0,20 l / €15.90

KIKKERIKI

Egg liqueur, orangeade, orange peel

0,20 l / €15.90

RESUSCITATUM

Absinthe, Patron Tequila, Lillet Blanc,
De Kuyper Triple Sec, lemon juice

0,20 l / €16.90

DOWN THE RABBIT HOLE

Gin, lavender liqueur, lemon juice,
Maraschino, grenadine

0,20 l / €17.90

MANDELINI

Adriatico Amaretto Bianco, vodka, Kahlúa,
espresso, slivered almonds



The perfect finger food to accompany your apéritif



PRAWN

€6.50

Deep-fried prawn ball with shichimi togarishi and a teriyaki dip

CAVIAR

€16

Egg yolk cream with 5 g Käfer Selection caviar and finely snipped chives

PÂTÉ DE GASCOGNE

€6.50

in a croustade with rhubarb and pickled ginger

PERIGORD GOAT'S CHEESE CRÈME

€6.50

with candied olives and basil

Fingerfood variation

€18

- one piece each -

PRAWN, PÂTÉ DE GASCOGNE, PERIGORD GOAT'S CHEESE CRÈME

Treasures from the deep

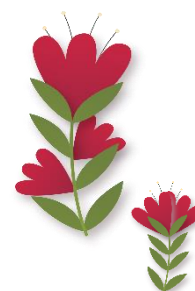
OYSTERS

SPÉCIALE GILLARDEAU NO. 3

For several generations, the Gillardeau family has been producing these exclusive delicacies on France's Atlantic coast, between La Rochelle and the Île d'Oléron. Graded *Spécial de Claires* – one level higher than *Fine de Claires* on the quality scale – these oysters are prized for their high meat ratio, firm flesh and unique taste.

Our oysters are served on ice with lemon

€8



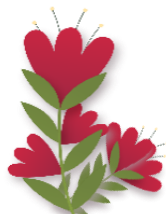
Set Menu „Spring happiness“

MARINIERTER SPARGEL

with a chive and egg vinaigrette, radishes and watercress

TUNA TATAKI & CAVIAR

glazed with a soy and mirin marinade,
served with Käfer Selection caviar, shizo, pickled cucumber and spring onion



ROAST BEEF

- Premium Australian Black Angus cooked on our lava-rock grill –
served with braised sweet potatoes, goji berries, glazed pea pods,
pearl onions and barbecue sauce

TIRAMISU

– prepared at the table –
Mascarpone cream, coffee, sponge, cocoa and Marsala

€145

Set Menu „Vegan Joys of Spring“

«FRESH AND FANCY»

KÄFER'S VEGAN TARTARE

Aubergine, beetroot, lemon emulsion,
pickled shimeji mushrooms and wild herb salad



ASPARAGUS PRIMAVERA

Green and white asparagus with olive oil,
mature Gondino and lemon

BABY VEGETABLES

baked in a clay pot, served with hasselback potatoes, black morels,
pickled rhubarb and a warm herb emulsion

„LEMON KISS“

Citrus cake served with a lemon crème
and blueberry and lavender sorbet

€98



CAVIAR

IMPERIAL KÄFER SELECTION

Its large, plump roe melts smoothly on the tongue to release a fine, nutty aroma. This, our most popular type of caviar, is sourced from a cross between the *Acipenser schrenckii* and *Huso Dauricus* sturgeons.

30 g €89 / 50 g €145 / 125 g €355

OSSETRA

Ossetra caviar from the *Acipenser Gueldenstaedtii* sturgeon is highly sought after because of its distinctive, nutty flavour. It has a somewhat smaller grain, a pleasant taste and displays a wonderful creaminess on the palate.

30 g €99 / 50 g €159 / 125 g €385

Our caviar is served with blinis, crème fraîche from Normandy, chives, egg white and egg yolk.





€22

BUTTERHEAD LETTUCE

tossed in a herb vinaigrette and topped with tarragon cottage cheese, dried cherry tomatoes and pretzel crisps

€24

«FRESH AND FANCY»

KÄFER'S VEGAN TARTARE

Aubergine, beetroot, lemon emulsion, pickled shimeji mushrooms and wild herb salad

€24

MARINATED ASPARAGUS

with a chive and egg vinaigrette, radishes and watercress

+ €18

Two pan-fried black tiger prawns

+ €9

Sassano Burrata

+ €12

Ruilano Parma ham

€57

LOBSTER COCKTAIL

– prepared for you at the table –

Half a lobster, cocktail sauce, chargrilled pineapple, mushrooms and chiffonade

For 2 persons or more. €54 per person

SEAFOOD ETAGERE

Brown shrimps, pink prawns, snow crab claws, oysters, mussels, black tiger prawns, cockles, whelks and marsh samphire, served with cocktail sauce, wasabi mayonnaise and lemon

For 2 persons or more. €105 per person

DELUXE ETAGERE

As above, with the addition of half a Canadian lobster and caviar blinis

€27

CLASSIC

CARPACCIO CIPRIANI

Wafer-thin slices of Bavarian ox loin with lemon mayonnaise, Parmesan and rocket

CLASSIC

RINDERTATAR

€29

with truffle cream, potato terrine and a fried quail's egg

€27

Add 10 g Käfer Selection caviar



CREAM OF ASPARAGUS SOUP

€22

with marinated green and white asparagus,
croutons and Büsum shrimps


ESSENCE OF DUCK

€19

with a semolina dumpling, leg meat, celery and lovage

ASPARAGUS PRIMAVERA

€29 each

Green and white asparagus with olive oil,
Bertinelli Parmigiano Reggiano and lemon
or
vegan with olive oil 
mature Gondino and lemon



CLASSIC

LOBSTER STEW

€42

Shelled lobster meat, white onions,
carrots, celeriac, sugar snap peas and mushrooms
in a rich lobster stock, served with lobster meat on malted bread

TUNA TATAKI & CAVIAR

€42

glazed with a soy and mirin marinade, served with Käfer Selection caviar,
shizo, pickled cucumber and spring onion

Family-style main courses to share

For 2 persons or more. €109 per person

OCEAN ROYALE

Tataki tuna from the lava-rock grill, Bahamian spiny lobster, black tiger prawn, Gillardeau oyster, scallop, octopus, pickled cucumber, seaweed salad, pickled ginger, oak-barrel-matured soy sauce, wasabi and sushi rice

For 4 persons or more. €95 per person

GOURMET SHARING BOARD

Dry-aged Black Angus cooked on the bone, Presa Ibérica, black tiger prawns, mini Wiener Schnitzels and monkfish medallions, served with braised sweet potatoes, sautéed spring vegetables, Béarnaise sauce and a veal jus

For 3–4 people €159

WHOLE SHOULDER OF LAMB

Shoulder of Irish pasture-reared lamb served with a bean medley, potato galettes, roasted lemon and a rich gravy

für 4-6 Personen €515

US PRIME BEEF FILLET

1 kg cooked whole and served with sautéed potatoes, rapini, black salsify, peppercorn sauce and sauce Béarnaise



Our asparagus selection

FRESH ASPARAGUS

€29

from Westner asparagus farm in the Schrobenuhausen region, highly reputed for its asparagus. Served with Ismaning new potatoes

Please choose your accompaniment:

SAUCES

Warm herb emulsion 	€5
Melted Tegernsee hay-milk butter	€3
Egg and chive vinaigrette	€5
Hollandaise sauce	€6

FISH

Three black tiger prawns pan-fried with lemongrass	€27
Pan-fried fillet of char from the Schliersee fishery	€24
Käfer smoked salmon	€19
1/2 Bahamian crawfish	€45

MEAT

Small Wiener Schnitzel		€19
Irish Hereford beef fillet	approx. 140 g	€34
Premium US beef fillet	approx. 140 g	€57
Deep-fried breaded poussin		€24

HAM

Viennese ham	€19
Parma ham	€19
Selection of hams served on a wooden platter	€19

VEGAN

Half a chargrilled avocado with olives and tomato	€9
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BABY VEGETABLES

€32

baked in a clay pot, served with hasselback potatoes, black morels, pickled rhubarb and a warm herb emulsion

ZANDER

€56

Fried fillet on pointed morel and asparagus ragout, wild garlic gnocchi and champagne butter sauce

RED SNAPPER

€49

chargrilled and smoked, served with aubergine caviar, Mediterranean vegetables and a peppery bell pepper fumet

CLASSIC

WIENER SCHNITZEL

€39

Escalope of Piedmontese veal loin with hand-stirred cranberry sauce and a choice of fried potatoes with red onion or potato and cucumber salad

CLASSIC

KÄFER'S FRESHLY ROAST FARMHOUSE DUCK

€54 p.p

for two people, served as two courses

1. course: duck leg with apple and celery salad and roasted sunflower seeds
2. course: duck breast with spring vegetables, curd cheese napkin dumplings and rhubarb compote

ROAST SADDLE OF LAMB

€59

with green asparagus, mole-spiced couscous, stuffed mini bell pepper and jalapeño Hollandaise sauce

ROAST BEEF

€64

- Premium Australian Black Angus cooked on our lava-rock grill - served with braised sweet potatoes, goji berries, glazed pea pods, pearl onions and barbecue sauce





Our display cabinet



YOU SEE EXACTLY WHAT YOU'LL EAT, AND TASTE EXACTLY WHAT YOU SEE!

Our meat and fish are stored and aged in the Käfer display cabinet,
which is located front-of-house in the dining area.
Each item is unique and has been sourced from the Käfer delicatessen,
small artisan manufacturers and local farms.

OUR SERVICE

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

*S*ample selection

For 2 people €149

SOLE

from the French Atlantic.

Sole is a premium fish and one of the most coveted in the world.
It is known for its white, boneless and very tender meat with a delicate nutty flavour.

For 2 persons or more. €59 per person

MONKFISH

from the Norwegian Sea, pan-fried on the bone

Monkfish is an ugly and treacherous fish, but nevertheless delicious. It lives at depths
of up to 1,000 metres. The fish's firm, white meat has a delightful, subtle flavour,
which makes it popular among gourmets around the world.

€54

YELLOWFIN TUNA

Maldives, Indian Ocean

We recommend rare or medium-rare, 220 g

Yellowfin tuna is also known as 'ahi'. Its flavour is somewhat milder than that of bluefin tuna,
making it one of the most premium varieties of tuna.

Market price

KÄFER'S HEIFER TOMAHAWK

Aged for at least 30 days in the Käfer butcher's ageing room

We recommend rare or medium-rare

The Tomahawk steak is a ribeye with an extra-long bone, cut from the rib section of the cow.
The Tomahawk-cut ribeye includes the entire costal arch,
so you really get an idea of how big the animal actually was.

Market price

OEDSLACH TOMAHAWK

We recommend medium-rare

"With the Oedslach brand, master butcher Hendrik Dierendonck not only pays tribute to his father,
but also presents a quality of meat that we have very rarely tasted in Europe.

Oedslach – meat terroir at its best!" – James Byron Oedslach originated in a time when we didn't
focus on animal breeds, but rather on setting aside specific cuts of meat to hang and mature. We selected
these cuts for their colour, marbling, flavour, consistency and texture, before maturing them with tried-
and-trusted, traditional methods combined with our own special state-of-the-art ageing process.

US PRIME BEEF FILLET

140 g €57 | 200 g €79

We recommend medium rare,

The name says it all, this being a prime piece of beef. The USA is reputed for its steaks with the quality of its meat setting a benchmark around the world. The American USDA seal guarantees high quality and gives equal weighting to the tenderness, juiciness and flavour as the percentage of muscle in its evaluations. 'Prime' is the highest of the eight USDA categories and corresponds to the strictest criteria in every respect. It is the undeniable *crème de la crème* for steak lovers and connoisseurs.

IRISH HEREFORD BEEF FILLET

€54

We recommend medium-rare, 200 g

Hereford cows are one of the few breeds of cattle whose meat has strong marbling despite being purely grass-fed. Ireland's perfect climatic conditions mean that the cows can be kept outside from March to October. High atmospheric humidity makes sure the grass stays green and lush, producing the perfect dietary basis. The animals and their meat are subject to strict quality criteria in terms of their pedigree, age at slaughter and marbling of the meat.

US PRIME RIB EYE, BLACK ANGUS, GREATER OMAHA

€65

We recommend medium-rare, 300 g

Weighing around 300 g, the *entrecôte*, also known as a 'ribeye', is one of the finest and most flavoursome steaks you can get. Contrary to popular belief, the defining characteristic of ribeyes is not the typical 'eye' of fat, but rather the three or four muscles of which this cut of meat is composed. The ribeye core is enclosed by the rib cap, which is rich in connective tissue.

PRESA IBÉRICO

€39

Recommended medium, approx. 250 g

This Spanish cut of meat comes from the neck of the Ibérico pork and is one of the most delicate cuts. It is heavily marbled, tender as butter and intensely red in colour. The presa is perfect for the lava stone grill.

AGED LIMOUSIN VEAL LOIN

€54

We recommend medium, 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, succulent meat with beautiful marbling.








Sauces

€4	HERB BUTTER Organic farmhouse butter with fresh herbs and lemon zest
€4	BBQ SAUCE Organic Italian ketchup, beech wood smoke, muscovado sugar and green cardamom
€6	BÉARNAISE SAUCE Farmhouse butter, tarragon vinegar, chervil and fresh tarragon
€6	PEPPERCORN SAUCE Light veal jus, cream, green peppercorns and Cognac
€6	VEAL JUS Roasted calf's tail, port and root vegetables
€6	CHAMPAGNE BUTTER SAUCE Reduced vegetable stock, Champagne, sweet cream butter and thyme

Vegetables / Salad


€9.50	 BABY SPINACH pan-tossed in olive oil with horseradish and honey tomatoes
€10	CAESAR SALAD Romaine hearts, vintage sardines, Parmigiano Reggiano, croutons and cherry tomatoes
€10	 WILD BROCCOLI Lime oil and roasted chilli-sesame-pistachio crunch
€9.50	 COLOURFUL SPRING VEGETABLES with navette, carrot, mangetout, asparagus, peas
€19	ASPARAGUS RAGOUT von grünem und weißem Spargel, à la Crème vom Bio Rahm und Spitzmorcheln

Side dishes

€8	BOILED POTATOES Boiled Annabelle potatoes, burnet saxifrage and butter
€9	SAUTÉED POTATOES Peeled Annabelle potatoes, red onion, spring onion, mace and clarified butter
€9	POTATO - MOUSSELINE Boiled Andengold potatoes, hay milk, <i>beurre noisette</i> , rock salt and nutmeg
€9	WILD GARLIC GNOCCHI Andean gold, organic eggs, wild garlic and olive oil
€9	CELERIAC PURÉE Organic celeriac, French crème fraîche, lemon and <i>beurre noisette</i>
€19	TRUFFLED FRIES Bintje potatoes, winter truffle, chopped herbs, premium Parmesan and truffle mayonnaise



FROM OUR DESSERT TROLLEY

Original Beans white or dark chocolate mousse	€9
Fresh raspberry tart in a shortcrust pastry case with Käfer's vanilla cream	€12
Fresh berries with orange-scented sugar 	€9
Traditional crème brûlée with vanilla and fresh raspberries	€11

SWEET DREAMS ARE MADE OF THIS

€129

- For 4 persons or more

Original Beans chocolate cake, traditional crème brûlée, Käfer's raspberry tart, tropical fruits, assorted berries, macarons, a hand-made chocolate from our patisserie and sorbet

„LEMON KISS“

€19

Citrus cake served with crème and blueberry and lavender sorbet

KAISERSCHMARRN

€22

- please allow approx. 20 minutes -

Chopped, thick pancake flambéed with rum and cane sugar, served with stewed apples and slivered almonds

TIRAMISU

€21

– prepared at the table –

Mascarpone cream, coffee, sponge, cocoa and Marsala

Organic fruit sorbets



LEMON / RASPBERRY / MANGO

per scoop

€4.50

Selection of cheeses

served with chutney, fruit mustard, grapes, nuts and locally baked bread	small €19
	large €29



Wine by the glass

0,1 l

White wine

€9.50

ORGANIC GRAUBURGUNDER R
Kühling-Gillot / Rheinhessen / Germany

€12.50

SAUVIGNON BLANC FUMÉ GOLDBERG
Wageck / Pfalz / Germany

€11.50

OCCHIONE
(Vermentino)
Campo di Sasso (Antinori) / Tuscany / Italy

€22.50

POUILLY-FUISSÉ
(Chardonnay)
Comte Lafon (Héritiers) / Burgundy / France

0,1 l

Rosé wine

€13

WHISPERING ANGEL ROSÉ
(Grenache, Cinsault, Rolle, Syrah)
Château d'Esclans / Provence / France

0,1 l

Red wine

€10.50

CELESTE CRIANZA
(Tempranillo)
Torres / Ribera del Duero / Spain

€13.90

Bio BARBERA D'ALBA PIANA
Ceretto / Piedmont / Italy

€14.90

LE VOLTE DELL'ORNELLAIA
(Cabernet Sauvignon, Merlot, Sangiovese)
Tenuta dell'Ornellaia / Tuscany / Italy

€16.90

GIGONDAS
(Grenache, Mourvèdre, Syrah)
E. Guigal / Vallée du Rhône / France



