RESTAURANT
KÄFER-SCHÄNKE

MARCH to MAY 2020
APERITIF

CHAMPAGNE

TAITTINGER BRUT 21,90
TAITTINGER BRUT ROSÉ 23,50

COCKTAILS

MANGO SPRITZ 9,90
non-alcoholic – mango, sparkling grape juice
or
alcoholic – mango and Käfer Prosecco 9,90

BLUEBERRY SPRITZ 14,90
blueberry, lime juice
and Käfer Prosecco

BELLINI 14,90
white peach purée
and Käfer Prosecco

THRILLER IN PEARNILLA 16,90
pear, vanilla
and vodka

RUMBLE IN THE TUMBLER 16,90
grapefruit, ginger beer
and dark rum

PLUM PERLÉ 18,90
plum purée, maple syrup
and Champagne
SET MENU

SALMON TROUT FROM THE SCHLIERSEE LAKE
marinated, and served with peas
and colourful radishes

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ESSENCE OF GUINEA FOWL
with crêpe-roulade, black morels
and burnet-saxifrage

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LASAGNE DI PESCE
bell peppers and spinach,
with monkfish, mussels and seafood sauce

***

APRICOT AND MACADAMIA CAKE
with chocolate rice mild ice

€105
per person excl. drinks
SUPERFOOD SALAD
kale, lettuce, hemp seeds, blueberries,
Piedmont hazelnuts and camu camu vinaigrette

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MARINATED ASPARAGUS
with Parsdorf strawberries and green pepper

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ASPARAGUS PRIMAVERA
white and green asparagus with olive oil,
peanut nuts, nutritional yeast and lemon

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CAULIFLOWER
roasted whole, with chilli, turmeric, mint,
pearl onions, parsley, dill, pomegranate,
pistachios, olives, and a tahini & curcuma emulsion

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APRICOT AND MACADAMIA CAKE
with chocolate rice mild ice

5-course menu €105 / 4-course menu €89
per person excl. drinks
STARTERS

€19
CLASSIC
CARPACCIO CIPRIANI
wafer-thin slices of ox loin, lemon mayonnaise and rocket
add 2 g of preserved Périgord truffle

€31

€23
SUPERFOOD SALAD
kale, lettuce, hemp seeds, blueberries, Piedmont hazelnuts and camu camu vinaigrette

€25
SALMON TROUT FROM THE SCHLIERSEE LAKE
marinated, and served with peas and colourful radishes

€25
CLASSIC
STEAK TARTAR
with truffled cream and potato cake
add 10 g Käfer Selection caviar

€48

€27
SMOKED EEL & NOIR DE BIGORRE PORK
with sweetheart cabbage, green apple and fresh horseradish

€29
MARINATED ASPARAGUS
with Parsdorf strawberries, green pepper, and grilled black tiger prawns

€45
CLASSIC
HALF A CANADIAN LOBSTER
with lemon, cocktail sauce and salad garnish
**IMPERIAL KÄFER SELECTION CAVIAR**
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.
HOT INTERMEDIARY COURSES

€17

CREAM OF ASPARAGUS SOUP
with asparagus garnish, buttery croutons and Büsum shrimps

€19

ESSENCE OF GUINEA FOWL
with crêpe-roulade, black morels and burnet-saxifrage

€19 / €27

TALEGGIO RAVIOLI
preserved rhubarb, purple curry and sorrel sauce

€21

BRITISH SCALLOPS
served in three ways, with radish, soy & yuzu, curry & green apple, miso & edamame

€24 / €36

🌿 ASPARAGUS PRIMAVERA
white and green asparagus with olive oil, pine nuts-yeast flakes and lemon
ASPARAGUS

ASPARAGUS SPEARS WITH BURGENLAND POTATOES
€24

To complement with, we recommend

SAUCES
melted Tegernsee hay-milk butter
€2
egg and herb vinaigrette
€3
Hollandaise sauce
€4
Tahini & curcuma emulsion
€5

HAM
Viennese ham
€17
Parma ham
€17
selection of hams
€21
Secreto 7 ham from Rubia Gallega (70 g)
€29

VEGAN
half a grilled avocado with olive and tomato
€9

FISH
three Black Tiger prawns
€18
half a Tristan Lobster
€21
Ora King salmon
€26

MEAT
small Wiener Schnitzel
€16
Piedmont veal filet mignon (approx. 120 g)
€26
US filet Mignon (approx. 120 g)
€29
Entrecote of Australian Wagyu beef (approx. 100 g)
€54
VEGAN

€27
**CAULIFLOWER**
roasted whole, with chilli, turmeric, mint, pearl onions, parsley, dill, pomegranate, pistachios, olives, and a tahini & curcuma emulsion

**FISH**

€39
**SHEATFISH**
with an asparagus and morel ragout, snap peas and dauphinoise potatoes

€49
**LASAGNE DI PESCE**
with bell peppers and spinach, monkfish, mussels and seafood sauce

**MEAT**

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

€36
**BRINED HAM HOCK FROM HOHENLOHE**
**SUCKLING PIG**
with sauerkraut in Riesling, mashed potato, medium mustard and fresh horseradish

€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 green salad, malted bread croutons and jus

€78
**CLASSIC**
„**KÄFER CORDON BLEU“**
Wiener Schnitzel filled with lobster and asparagus, served with matchstick potatoes, young spinach leaves and Hollandaise 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

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**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.

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**SAMPLE SELECTION:**

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**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.

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**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.

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**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.

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**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

**Herb Butter**
organic farmhouse butter, herbs from Käfer’s rooftop garden and lemon zest

**BBQ Sauce**
Italian organic ketchup, beech wood smoke, muscovado sugar and green cardamom

**Béarnaise Sauce**
farmhouse butter, tarragon vinegar, chervil and fresh tarragon from the Käfer herb garden

**Peppercorn Sauce**
light veal jus, cream, green peppercorns and Cognac

**Veal Jus**
roasted calf’s tail, port and root vegetables

**Champagne Butter Sauce**
reduced vegetable stock, Champagne, sweet cream butter and thyme

**Tahini & Curcuma Emulsion**
Sesame seed paste, white miso, turmeric, ginger, nutritional yeast, garam masala and apple vinegar

Vegetables / Salad

**Young Spinach Leaves**
pan-tossed in olive oil with horseradish and honey tomatoes

**Caesar Salad**
Romaine hearts, anchovies, Parmigiano Reggiano, croutons and cherry tomatoes

**Green Beans**
with loin speck, fresh savory and shallot butter

**Rapini**
with toasted almonds and barrel-churned butter

**Beetroot**
dry-aged, served with basil seeds, preserved lemonquats and a marigold vinaigrette

**Asparagus Ragout**
creamed and served with peas and red mint

Side Dishes

**Sautéed Potatoes**
peeled Annabelle potatoes, red onion, spring onion, mace and clarified butter

**Boiled Potatoes**
boiled Annabelle potatoes, burnet saxifrage and butter

**Käfer Tagliolini**
with olive oil and grated Parmigiano Reggiano

**Creamed Celery**
organic celeriac, french crème fraîche, lemon and beurre noisette

**Pommes Dauphine**
organic Salzburg eggs, wheat flour, Burgenland potatoes and chives
DESSERTS

ECLAIR with peanut butter, crumble and yuzu sorbet €17

APRICOT AND MACADAMIA CAKE with chocolate rice mild ice €17

ZABAIONE whipped at the table and served with stewed rhubarb and sponge fingers €18

KÄISERSCHMARRN - roughly 20-minute wait sweet, chopped pancake served with stewed plums and slivered almonds €19

From our sweet trolley:

FRESH BERRIES with orange-scented sugar €6

CHOCOLATE MOUSSE white or dark €6

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

TRADITIONAL CRÈME BRÛLÉE with vanilla and fresh raspberries €9

FRUIT SORBETS

LEMON / RASPBERRY / PASSION FRUIT laced with Taittinger Brut Champagne per scoop €3.50

add €10.00

CHEESE

selection from the cheese display cabinet small €19

large €29
## Wine by the Glass

### White Wine

<table>
<thead>
<tr>
<th>Volume</th>
<th>Price</th>
<th>Wine Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.1 l</td>
<td>7.50 €</td>
<td>2018 Grüner Veltliner „Am Berg“ Bernhard Ott, Wagram, Austria</td>
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<tr>
<td>0.2 l</td>
<td>15.00 €</td>
<td></td>
</tr>
<tr>
<td>0.1 l</td>
<td>7.50 €</td>
<td>2017 Spera (Vermentino) Siddura, Sardinia, Italy</td>
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<tr>
<td>0.2 l</td>
<td>15.00 €</td>
<td></td>
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<tr>
<td>0.1 l</td>
<td>10.50 €</td>
<td>2018 Gavi die Gavi „Etichetta Nera“ La Scolca, Piedmont, Italy</td>
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<tr>
<td>0.2 l</td>
<td>21.00 €</td>
<td></td>
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<tr>
<td>0.1 l</td>
<td>12.50 €</td>
<td>2017 Sauvignon Blanc Grassnitzberg Tement, Südsteiermark, Austria</td>
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<tr>
<td>0.2 l</td>
<td>25.00 €</td>
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### Red Wine

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<tbody>
<tr>
<td>0.1 l</td>
<td>8.00 €</td>
<td>2014 Enxertia Jaen (Mencia) Casa do Passarella, Dao, Portugal</td>
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<tr>
<td>0.2 l</td>
<td>16.00 €</td>
<td></td>
</tr>
<tr>
<td>0.1 l</td>
<td>9.00 €</td>
<td>2015 Chateau Domeyne (Merlot, Cabernet Sauvignon) Chateau Domeyne, St. Estephe, France</td>
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<tr>
<td>0.2 l</td>
<td>18.00 €</td>
<td></td>
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<tr>
<td>0.1 l</td>
<td>12.50 €</td>
<td>2016 Rubicon (Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot) Meerlust, Stellenbosch, South Africa</td>
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<tr>
<td>0.2 l</td>
<td>25.00 €</td>
<td></td>
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<tr>
<td>0.1 l</td>
<td>14.00 €</td>
<td>2016 Cabernet Sauvignon Bin 815 Joel Gott, California, USA</td>
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<tr>
<td>0.2 l</td>
<td>28.00 €</td>
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### Dessert Wine

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<th>Wine Description</th>
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<tbody>
<tr>
<td>0.05 l</td>
<td>5.50 €</td>
<td>2016 Sauternes Réserve Mouton Cadet Baron Philippe de Rothschild, Sauternes, France</td>
</tr>
<tr>
<td>0.1 l</td>
<td>8.00 €</td>
<td>2017 Beerenauslese Cuvée Alois Kracher, Burgenland, Austria</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  André Wöhner  Ansgar Fischer
Käfer-Schänke Chef  Käfer-Schänke Chef  Käfer-Schänke Restaurant Manager

Restaurant Käfer-Schänke • Prinzregentenstraße 73 • 81675 Munich