



HOTEL EXCELSIOR

MÜNCHEN

Menu propositions by chef de cuisine Frank Tautenhahn Hotel Excelsior in Munich

Menu 1

Baked calf's head with mashed spinach, truffle and poached egg

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Leg of lamb with green asparagus and young carrots

**

Parfait of egg liqueur with apple – almond doughnut and Valrhôna chocolate

€ 50,00

Menu 2

Terrine of herring with apple, horseradish and watercress

**

Consommé of San Daniele ham with ricotta and basil

**

Fried prime boiled beef with marinated lemon and potato-leek cream

**

Tartlet of coconut and lemon with baked banana

€ 57,00

without consommé € 49,00

Menu 3

Tartlet of smoked fish with carpaccio of sweet potatoes and trout caviar

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Loin of suckling pig with chorizo tortellini and navetten

**

Warm goat's milk cheese with nettle and honey

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Cream of rice pudding with jasmine and mango

€ 60,00

without goat milk cheese € 53,00



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M Ü N C H E N

Menu 4

Praline of marinated salmon with asparagus and mustard cream

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Ravioli of peas with confit cheek of pig

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Entrecôte with braised salad and polenta

**

Grand Manier charlotte with praline ice-cream

€ 61,00

without ravioli € 53,00

Menu 5

Raw marinated sea bass with potato beignet and champagne foam

**

Char with truffle crust and glazed carrots

**

Ofenschlupfer of brioche and blueberry with cinnamon ice-cream

With char € 63,50

Without char € 54,00