



# HOTEL EXCELSIOR

MÜNCHEN

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

### Menü 1

Lukewarm marinated sea bass with artichoke, orange and beetroot

\*\*

Saddle of veal with marinated turnip and smoked ricotta flan

\*\*

Banana tartlet with praline cream

Euro 48,50

### Menü 2

Lukewarm salmon trout with salsify, egg and nut oil

\*\*

Essence of wild poultry with jerusalem artichoke

\*\*

Loin of suckling pig roasted in hay, with celery cream, puff pastry and hard cheese

\*\*

Boskop apple with warm cinnamon flower, black nuts and ice-cream

4-course-menu Euro 59,50

3-course-menu Euro 50,00

### Menü 3

Terrine of wild pheasant with apple yeast dumplings and corn salad

\*\*

Halibut poached in nut butter with tree tomato and parsley root

\*\*

Ox cheek with vinegar shallots and bacon puree

\*\*

Foamed chocolate tartlet with blood orange-cardamom ice-cream

3-course menu Euro 49,00

4-course-menu Euro 59,00



# HOTEL EXCELSIOR

MÜNCHEN

## Menü 4

Sautéed breast of goose with chestnut cream and baked apple-vanilla jus

\*\*

Spinach risotto with wild salmon, brown butter and liquid egg yolk

\*\*

Saddle of venison with white cabbage, rose-hip and milk bread dumpling

\*\*

Crispy mille feuille with blueberries, hazelnuts and praline ice-cream

4-course-menu Euro 60,00

3-course-menu Euro 50,00

## Menü 5

Cream of red cabbage soup with baked apple beignet and nut oil

\*\*

Ravioli with duck liver, fig and truffel

\*\*

Medium fried US ox hip with black radish and truffled potato-bacon terrine

\*\*

Cream slice of Brioche with orange, Grand Marnier and mascarpone

4-course-menu Euro 59,00

3-course-menu Euro 50,00

-subject to alterations-