

: APERO es:senz

THE CLOUD

Vinegar | Bacon | Breadcrumbs

MON CHERIE

Duckliver | Truffles | Cherrie

TARTELETTE

Ice sea shrimp | finger lime | herbs from our garden

MACARON

whitefish | fennel | sour cream

BREAD & BRIOCHE

whipped alpine saltbutter

Chiemgau herb garden

TOMATO

wild garlic bud | housemade freshcheese

Chardonnay vinegar

: AMUSE BOUCHE

RIVERTROUT

Radish | lemon verbena | anise

ROAST CHICKEN

leg | Perigord truffle | es:senz | N25 caviar

: YOUR es:senz TEAM

EDIP SIGL, Executive Chef | SIMON ADAM, Restaurant Manager

DÉSIRÉE NIEDER, Pâtisserie | IIRO LUTTER, Sommelier

: CHIEMGAU PUR –

MENU 6-COURSES

SALMON TROUT

Celery | apple | beechnuts | dill vinaigrette

SWEETBREAD

Lettuce | bacon | sunflower seeds | pepper

STICKFISH

char | chanterelles | peas | seed oil | shallot sauce

HOMELY VENISON

Swiss chard | porcini mushrooms | raviolo | rock pear | juniper jus

STRAWBERRY GAZPACHO

yogurt | meringue | beet

BAYRISH CRÈME

Currant | vanilla foam | cocoa

: PETIT FOUR

Homemade pralines | strawberry tarte | lemon | nut acorn

Basil Smash on the Rocks | Toffifee

CHIEMGAU PUR – MENU 6-COURSES

235,00 €

WINEPAIRING

130,00 €

: CHIEMGAU GOES AROUND THE WORLD –

MENU 8-COURSES

YELLOWTAIL MACKEREL

N25 caviar | homemade ponzu | watermelon | leek oil

LANGOSTINO

Lettuce | almond | chicken skin | wasabi beurre blanc

WILD-CAUGHT TURBOT

Tomato essence | fennel | pea | lardo

REFRESHING: ES

POLTINGER LAMB

Sweet potato | tongue salad | garden herbs | braised jus

GOAT CHEESE

Apricot | olive | 20-year-old balsamic vinegar

SAFRAN ICE

fermented rose hip | seed oil

FRUIT

chocolate | passion fruit | meringue | ginger

: PETIT FOUR

Homemade pralines | strawberry tarte | lemon | nut acorn

Basil Smash on the Rocks | Toffifee

CHIEMGAU GOES AROUND THE WORLD – MENU 8-COURSES

330,00 €

WINEPAIRING

150,00 €

All prices are in euros including VAT. Our staff will be happy to provide you with information on additives, allergens and food intolerances.