



CHIEMGAUHOF
LAKESIDE RETREAT

FOOD & DRINKS
at Chiemgauhof Restaurant



STARTER

BEETROT

Cottage Cheese | Horseradish | Crispbread

20 €

BOILED VEAL TOPSIDE

Pumpkin | Ginger | Verveine

25 €

CURED CHAR TROUT FROM MÜLLNERHOF

cucumber | dill | verjus

24 €

INTERMEDIATE COURSE AND SOUPS

PUMPKINCREMESOUP

Crème Fraîche | Crostini | air dried ham

18 €

PORCINI CONSOMMÉ

Confit Organic Egg Yolk | Porcini Salad | buckweatnoodles

20 €

BLOODSAUSAGE RAVIOLI

swiss Chard | apple | mustard seeds

26 €

GNOCCHI

porcini | lovage | brown butter croutons

25 €

N 25 CAVIAR

15 grams of selektion "Edip Sigl" | potato | smoked eel | eggolk | leek

60 €



MAIN COURSE

CHANTERELLES À LA CRÈME

pretzel | spinach | garden cress salad

29 €

PAN-FRIED STURGEON

carrots | baby romaine | smoked butter

44 €

VENISON FROM POLTINGER FARM

Beetroot | grilled onion | blackcurrant wood oil

42 €

FRIED CHICKEN

Creamy cucumber salad | dill | tartar sauce

39 €

MUNICH SCHNITZEL

potato field salad | horseradish | pumpkin seed oil

42 €

WEEKLY RECURRING HIGHLIGHTS AT CHIEMGAUHOF RESTAURANT:

CHIEMGAUHOF BOUILLABASSE

32 € – every Friday, lunch & dinner



SUNDAY ROAST CHIEMGAUHOF

28 € – every Sunday, lunch & dinner





DESSERT

ORIGINAL BEANS CHOCOLATE

Vanillacream | cherry | sourcherrysherbet

18 €

WHITE CHOCOLATE MOUSSE

Blueberries | Lemon Thyme | Hazelnut

16 €

CHEESE SELECTION FROM TÖZER KASLADEN

matured cheese | chutney | bread

24 €



APERITIFS

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|----------------------------|------|---------|
| Laurent Perrier Héritage | 0,1l | 24,00 € |
| Deep Lake | | 14,00 € |
| Aperol Sour | | 16,00 € |
| Yuzo Spritz Alcohol free | | 12,50 € |

OPEN WINES:

WHITE WINE

| | | | |
|------|--|------|--------|
| 2023 | Grüner Veltliner v. d. Terrassen, Markus Huber | 0,1l | 9,50 € |
| 2021 | Petit Bourgeoise, Henri Bourgeois | 0,1l | 9,50 € |
| 2021 | Chardonnay, Lageder | 0,1l | 8,50 € |
| 2022 | Riesling Win Win, Weingut Winning | 0,1l | 7,50 € |
| 2022 | Weißburgunder Qba, Martin Wassmer | 0,1l | 7,50 € |

ROSÉ

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|------|--------------------------------------|------|---------|
| 2022 | Chateau Miraval, Jolie-Pitt & Perrin | 0,1l | 10,50 € |
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RED WINES

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|------|---------------------------------|------|---------|
| 2018 | Lagrein, Kantina Terlan | 0,1l | 11,50 € |
| 2018 | Bad Boy, Jean Luc Thunevin | 0,1l | 10,50 € |
| 2020 | Valpolicella Ripasso, Le Ragose | 0,1l | 8,50 € |
| 2021 | Spätburgunder, Martin Wassmer | 0,1l | 8,00 € |