

RESTAURANT  
**ÜBERFAHRT**  
CHRISTIAN JÜRGENS

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Amuse Bouche

RED CABBAGE

Red cabbage, char, mustard, soy € 69

HONG KONG CRAY FISH TEA

Langoustine, herbs, pioppini-mushroom € 59

TURBOT

Turbot, edamame, roasted onions, mustard seeds € 89

CHICORY

Chicory, snow peas, wagyu ham, sauce Béarnaise € 69

or

TRUFFLE BREAD

Flûte, quail egg, parmesan cheese, Alba truffle € 139

EARLY BIRD

Challans-duck, burned cabbage, spice jus € 69

CHEESE SELECTION

Maitre Fromager Günther Abt € 39

SNOWBALL

Coconut, mango, raspberry € 29

or

GRANDMA JUERGEN'S ORANGE CAKE

Orange, nougat ice cream, pistachio € 29

PÂTISSERIE

€ 299

€ 70 extra charge for TRUFFLE BREAD

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Amuse Bouche

**BAKED APPLE**

Gala Royal, black pudding, goose liver € 69

or

**HOMMAGE TO DIETER L. KAUFMANN**

Sturgeon mousse, cucumber, gin fizz, 15 grams Imperial Persicus caviar

**CHIEMSEE KING**

Pikeperch, capers, raisins, cauliflower, pecan nuts € 69

**THE CUBE**

Filled potato cube, Perigord truffle mousseline, truffle salad € 89

or

**MONT NOIR**

Perigord truffle, black salsify, quail egg € 139

**LUCKY CHARM**

Manjari chocolate, with coffee ice cream, golden nuts € 29

**PATISSERIE**

€ 249

€ 60 extra charge for HOMMAGE

€ 70 extra charge for MONT NOIR