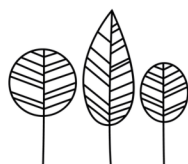


KAMIN

RESTAURANT & STUBN



WELCOME TO THE KAMINRESTAURANT & STUBN

Regional specialities.
Flavorful moments.
Surprising creations.

A night full of pleasure.

APERITIF

CAPRI SPRITZ	12,50
Limuncello bitter lemon sparkling wine soda	
WERMUT TONIC	14,50
red Belsazar Wermut tonic orange	
SIMONAS SPRITZ	12,50
Sanbitter Mango Limonade soda lime	
FERRY SPEZIAL (ALCOHOLFREE)	12,50
Crodino Spicy Ginger lemon	

REGIONAL

BARBARY DUCK BREAST

42

sweet corn | sugar snap peas | spiced beech mushrooms
vinegar-cherry sauce

AROMATIC

TARTARE OF YELLOWTAIL MACKEREL

STARTER 28

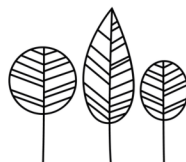
romaine lettuce | avocado | tomato | soy and sesame dip

SURPRISING

FILLET OF COD

42

chanterelle and shallot marinade
coconut risotto | green asparagus | lemongras Beurre blanc



MENÜ

KAMINRESTAURANT & STUBN

STARTER

MATJES-STYLE TEGERNSEE CHAR 28

herb salad | pickled red onion | cucumber
apple vinaigrette

RED LENTILS 21

avocado | chicory | orange vinaigrette

COCONUT AND LIME CREAM SOUP 16

spicy tomato | eggplant

TOMATO BROTH 16

quark dumplings | oven-roasted tomato
basil oil

MAIN COURSE

FILLET OF PIKE-PERCH 43

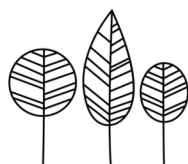
potato gnocchi | beech mushrooms
corn and sugar snap pea medley | saffron foam

BEEF FILLET 54

potato gratin | original carrot | wild brokkoli
Sauce Bernaise

BRAISED VEAL CHEEK 38

celeriac puree | sugar snap peas | carrot | truffle foam



CLASSICS

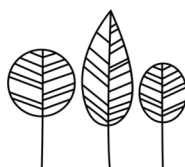
KAMINRESTAURANT & STUBN

STARTERS

LARGE SALAD	21
olives parmesan crisp cashews bell pepper balsamico dressing	
ROASTED CHAR DUMPLINGS	25
from Tegernsee char honey mustard cream pickled radish-apple salad	
BEEF TATARE	25
from Tegernsee beef walnut bread	
BEEF BROTH	16
semolina dumplings root vegetables	

MAIN COURSE

CHANTERELLERISOTTO	28
green asparagus oven tomato arugula salad parmesan chip	
WIENER SCHNITZEL	36
potato salad cream cucumber lemon cranberries	



DESSERT

KAMINRESTAURANT & STUBN

SWEET

KAISERSCHMARRN

17

raisins | stewed plums | vanilla ice cream

CURD DUMPLINGS

17

marinated strawberries | basil sorbet

NOUGAT PARFAIT

17

apricot ragout | eggnog foam | lemon and thyme meringue

DIGESTIV

LANTENHAMMER OBSTBRAND MARILLE

2CL
12,50

An intense apricot brandy with a pure aroma, made from apricots from Vintschgau, Begeron and Hungary

GRAPPA NONINO ANTICA CUVEÉ

2CL
19,50

Aged for 5-20 years in oak barrels.
A round, velvety finish with a lingerin aroma

HENNESSEY XO

2CL
23,50

A powerful yet harmonious cognac from over 100 eaux-de-vie, combining spicy, floral and fruity notes.

