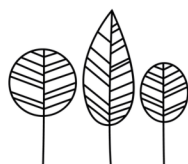


KAMIN

RESTAURANT & STUBN



WELCOME TO THE KAMINRESTAURANT & STUBN

Regional specialities.
Flavorful moments.
Surprising creations.

A night full of pleasure.

APERITIF

CAPRI SPRITZ	12,50
Limoncello 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

ROASTED LEG OF VENISON

48

hazelnut spaetzle | chanterelles | Pak Choi | sour cherry gastrique

AROMATIC

TOMATO CARPACCIO

26

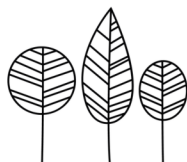
burrata | basil | arugula

SURPRISING

GUINEA FOWL BREAST

36

arancino | bell pepper medley | Baba Ghanoush | poultry jus



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

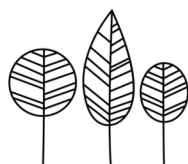
potato gnocchi | beech mushrooms
corn medley | saffron foam

BEEF FILLET 54

potato gratin | Pak Choi | green asparagus
Sauce Bernaise

BRAISED VEAL CHEEK 38

cauliflower 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

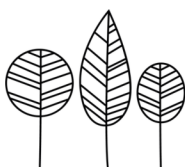
28

pepper-mushroom medley | 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.

