

S U M M I T  
T U T T O M O N D O

*Inspired by the grandeur of the mountains,  
the serenity of the forests, the allure of lakes  
and rivers, and the pristine beauty of Elmau Valley,  
Chef Philipp Schlosshauer and his culinary team  
curate a natural cuisine for cosmopolitan tastes,  
using only the finest seasonal ingredients.*

X  
**Pasta**  
**Tyrol**

*Una grande sorpresa* –  
Andrea Menichelli's pasta is made with first-rate ingredients, a wealth of ideas and lots of professional expertise in Schwaz, Tyrol.



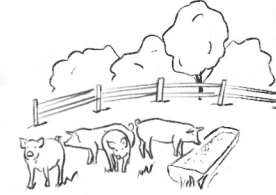
X  
**Alpine Salmon**  
**Tyrol**

Healthy fish, grown in clear Tyrolean waters, in ponds sustainably managed by Franz Schmitzberger in Lechaschau. Beyond their high protein and omega-3 fatty acid content, the fish are particularly delectable thanks to their excellent quality and taste.



X  
**Pancetta**  
**South Tyrol**

Grammhof has been producing bacon and farmhouse sausages for centuries. To this day, their products feature a special mixture of herbs prepared according to a traditional farmer's recipe and are smoked with conifer wood.



X  
**Hand-crafted Bread**  
**Garmisch-Partenkirchen**

Excellent baked goods from a third-generation family business in Partenkirchen. Anton Sand bakers use high-quality ingredients and allow plenty of time for the dough to mature, giving their bread its special aroma.



X  
**Saddle of Venison**  
**Tyrol & Bavarian Pre-Alps**

A combination of tradition and modernity, coupled with an exacting processing chain, form the philosophy of "Heimat Wild," our responsible partner for exclusive, sustainable high-quality game.



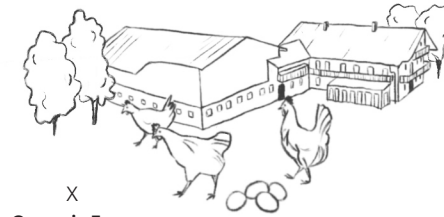
X  
**Mountain Cheese**  
**Tegernsee**

Produced in the "Naturkäserei Tegernseerland" natural cheese dairy with love for the craft of cheese-making, with expertise, passion and, last but not least, with deep respect for the gifts nature gives us.



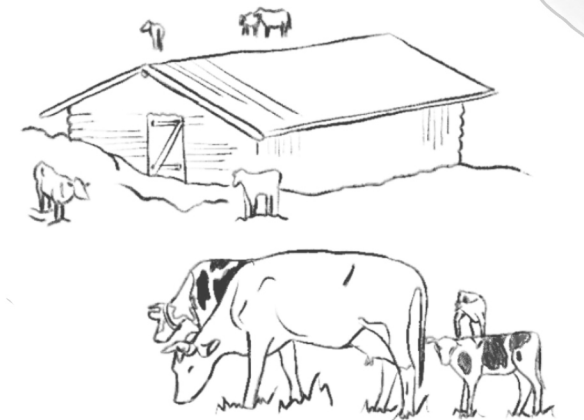
X  
**Organic Eggs**  
**Benediktbeuern**

The Araucana chickens at Ramiwagnerhof farm make their own contribution to a greener world: They lay green eggs. They enjoy generous access to the farm's pastures and thank us for their freedom with eggs that taste particularly delicious.



X  
**Fillet of Beef**  
**Münsing**

The farm cares deeply about the health of its animals. That is why grazing is the top priority at Ludwig Bartl's farm, where the animals have plenty of exercise and are provided with fresh grass.



X  
**Balsamic Vinegar**  
**Wolfurt**

Bettina Lenz takes great pleasure in experimenting to create special vinegar specialties. Local and natural basic products are prepared with top-quality vinegars and matured until they have reached their full aroma.



## APPETIZER / INTERMEDIATE COURSE

**Hand-cut Tartar  
of Münsingen Beef Fillet**  
Smoked Hazelnut  
Mountain Cheese Spread  
Kale  
Verjus  
28


**Cream of Chestnut Soup**  
Apple Chutney  
Montebello Balsamico Vinegar  
17

**Essence of pasture-  
raised Murnau Veal**  
Homemade Rillettes  
Lovage  
19

**“Beet Harvest”**  
Yellow beetroot baked on a bed of Salt  
Pumpnickel Crumble  
Pickled Icicle Radishes  
Fruity Beetroot  
Apple Gel  
Yogurt-Spruce Ice Cream  
24

**Marinated Alpine Salmon**  
Nutmeg Pumpkin Chutney  
Peach  
Walnut  
Nutmeg Stock  
26

**Baked Pretzel Dumpling “Elmau”**  
Cucumber & Mustard Relish  
Fried Onions  
Mont-d’Or Vacherin  
24

**Braised Jerusalem Artichoke**   
Red Currants  
Caramelized Almonds  
Parsley Vinaigrette  
24

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## MAIN COURSE

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**Gently braised Bavarian Beef Cheek**  
Glazed Carrots  
Homemade Cheese Spaetzle  
44


**Pink-roasted Saddle of Lamb**  
Carrot and Rutabaga Puree  
Baked Brussels Sprouts  
Aniseed Jus  
48

**Homemade Tagliolini**  
Celery  
Nut Butter  
Winter Truffles from Piedmont  
38

**“Wiener Schnitzel” Bavarian Pasture-  
fed Veal Escalope**  
Homemade Potato Salad  
Marinated Lamb’s Lettuce  
Radishes  
Potato Crumble  
39

**Pan-fried Fillet of Winter Cod**  
Glazed Chestnut Gnocchi  
Baked Cauliflower  
Chive Beurre Blanc  
Apple  
44

**Pan-fried Sea Bream**  
Crustacean Foam  
Fennel  
Broccoli Rabe  
Mashed Potatoes  
44

**“Mushroom Bourguignon”**   
Rosemary Polenta  
Pickled Beetroot  
Walnut  
Lovage Gremolata  
38

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## DESSERT

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**“Pina Colada”**  
Coconut Cake  
Preserved Pineapple  
Lime  
Mango-Basil Sorbet  
18

**Dark Chocolate Mousse**  
Passionfruit Sauce  
Peanut Buttercream  
Salty Peanut Ice Cream  
18

**“Hazelnut & Chestnut”**  
Chestnut Panna Cotta  
Caramel Mousse  
Orange  
Chestnut Ice Cream  
17

**“Bavarian Cream”**  
White Chocolate Ganache  
Tangerine Sorbet  
Candied Rosemary  
17

**“Banana”**  
Caramel Cream  
Cinnamon Crumble  
Burnt Banana Ice Cream  
Lime  
17

3 Courses: Appetizer/Soup, Main course and/or Dessert: 80 p. p.

4 Courses: Appetizer, Intermediate course (Appetizer/Soup), Main Course, Dessert: 95 p. p.

*We will be happy to recommend a corresponding wine accompaniment*

 Vegan