

BERGSON

ZEITLANG

„ZEITLANG HABEN.“

IN BAVARIAN DIALECT, IT EXPRESSES
THE IDEA OF WANTING OR CRAVING
SOMETHING.

In the
„Restaurant Zeitlang,”
longing and attraction
merge into a
captivating delight.

ZEITLANG MENU

HEIRLOOM TOMATO SLICES

bell pepper sorbet | white bread
watercress | olive



STUFFED GUINEA FOWL BREAST

green asparagus | porcini
gnocchi | sherry cream sauce

STRAWBERRY MOUSSE

sorrel | meringue | crunch | yogurt

THREE COURSE MENU

55

Last Order:

starters, intermediate and main courses until 9:30 pm | Desserts until 10:00 pm

For questions regarding allergens and additives, please contact our service staff. All prices in euros include applicable VAT.

ZEITLANG MENU VEGETARIAN



HEIRLOOM TOMATO SLICES

bell pepper sorbet | white bread
watercress | olive

GREEN ASPARAGUS

porcini | gnocchi | nage | herb oil

STRAWBERRY MOUSSE

sorrel | meringue | crunch | yogurt

THREE COURSE MENU


45

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STARTERS

HEIRLOOM TOMATO SLICES  15
bell pepper sorbet | white bread
watercress | olive

BUTTERHEAD LETTUCE  12
sour cream | cherry tomatoes
croutons

HAMACHI – YELLOWTAIL KINGFISH 22
green apple | dashi
cucumber | trout caviar


RABBIT 22
chanterelles | pea | blueberry
brioche | madeira | chervil oil

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INTERMEDIATE COURSES



CHILLED CLEAR TOMATO ESSENCE		13
pimientos de padrón yuzu		
OPEN SIU MAI-STYLE DUMPLING		22
suckling pig pointed cabbage daikon radish iberico shrimp		
PAN-SEARED MONKFISH		26
red rice olive fennel lardo saffron foam		

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MAIN COURSES

TAGLIOLINI sautéed chanterelles lovage nage	 26
WAGYU SHORTRIBS edamame risotto swiss chard kosho kimizu	45
SEA BASS zucchini flower fregola bouillabaisse broth	42
LAMB LOIN artichoke crispy bramata citrus-pine nut crunch fig jus	38
STUFFED GUINEA FOWL BREAST green asparagus porcini gnocchi sherry cream sauce	32
MISO EGGPLANT preserved lemon tabouleh labneh tahini (also available vegan)	 24

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DESSERT

MILLE-FEUILLE	14
puff pastry pistachio cream	
white chocolate raspberry	
POACHED PEACH	15
buttermilk mousse lemon thyme	
buchtel (sweet yeast bun)	
ICE CREAM PER SCOOP	3.5
bourbon vanilla	
chocolate	
strawberry	
SORBET PER SCOOP (VEGAN)	3.5
basil	
raspberry	
lemon	
orange	
ADD ON	
Vodka 4cl	4.5
Crémant 4cl	4
AFFOGATO	5.8
espresso bourbon vanilla ice cream	

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