

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.

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## APPETIZERS

- |   |   |    |
|---|---|----|
| WINTER SALAD<br>hazelnut vinaigrette   port wine figs                     |  | 12 |
| PICKLED CHAR<br>beetroot   apple chutney<br>lamb's lettuce   trout caviar |   | 17 |
| RABBIT ROULADE<br>pear   walnuts   radicchio   frisée                     |   | 19 |

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INTERMEDIATE COURSES

MUSHROOM CONSOMMÉ mushroom mousse   lovage oil		12
OPEN VEAL DUMPLINGS shallots   jus   chive oil		18
TURBOT beluga lentils   creamy fish jus sunchoke		22

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## MAIN COURSES

- CHESTNUT-MUSHROOM RAVIOLI  25  
„Knollenziest“ | puntarella  
calvados velouté
- VENISON BACKSTRAP POLTING ESTATE 33  
salsify purée | hazelnuts  
brussels sprouts | sour cherry jus
- TWO KINDS OF QUAIL 29  
parsnips | spinach  
blackberries | truffle jus
- BRIOCHE DUMPLING  26  
red cabbage cream | hazelnuts  
flower sprouts | morel foam
- PAN-FRIED PIKE PERCH FILLET 32  
riesling sauerkraut | mustard seeds  
potato mousseline | apple foam  
chervil oil
- BRAISED OX CHEEKS 32  
two kinds of celery | finger carrots  
quince chutney
- „WIENER“ SCHNITZEL 29  
potato-radish salad | cranberries

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## MENU

YELLOW BEET TERRINE

radicchio | black walnuts | port wine



TRUFFLED JERUSALEM ARTICHOKE  
CREAM SOUP



OPEN VEAL DUMPLINGS

shallots | jus | chive oil

DUCK BREAST MEDIUM RARE

potato dumpling | spiced jus

raw marinated red cabbage

APRICOT DUMPLING

apricot sauce | butter crumbs

vanilla-cinnamon blossom espuma

THREE COURSE MENU

55

appetizer, main course, dessert

FOUR COURSE MENU

62

appetizer, soup, main course, dessert

FIVE COURSE MENU

78

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

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## MENU VEGETARIAN

YELLOW BEET TERRINE

radicchio | black walnuts | port wine



TRUFFLED JERUSALEM ARTICHOKE  
CREAM SOUP



CHESTNUT-MUSHROOM RAVIOLI

„Knollenziest“ | puntarella

calvados velouté



BRIOCHE DUMPLING

red cabbage cream | hazelnuts

flower sprouts | morel foam



APRICOT DUMPLING

apricot sauce | butter crumbs

vanilla-cinnamon blossom espuma

THREE COURSE MENU

appetizer, main course, dessert

52

FOUR COURSE MENU

appetizer, soup, main course, dessert

60

FIVE COURSE MENU

73

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