

der berghof

LECH



The Berghof cuisine reinvented!
Let us surprise you, spoil you and enjoy a menu with a difference in
a different kind of menu in a relaxed atmosphere.
Chef Rick Frank and his team are passionate about creating the new 7-course tasting menu.

Tuesday to Sunday on advance booking until 12:00 p.m. Start: 7:00 p.m.
From 2 persons. Limited number of persons, no change orders.

TASTING MENU

by Rick Frank

Hibiscus macaron | Beech mushroom | Salt lemon
Choux | Crème fraîche | Caviar
Local sourdough | Truffle | Local mountain cheese

Purple radish | Hamachi | Plum | Coffee

Dashi | Peas | Caviar | Asparagus | Chive

Homemade brioche | Tomato butter | Spruce-yoghurt butter | Herb salt

Wagyu | Chervil root | Carrot | Vin jaune | Onion

„Citrus“
Yuzu sorbet | Lime

„Fleur Vanilla“
Vanilla | Lemon | Original beans yuna 37%

Dragées | Pate de fruit | Pralinés

EUR 159,00