

The Dome Set Menus



Nobu Matsuhisa Degustation Menu Sharing Style for the table

Starters

Patron Peppers with Den Miso
Edamame with sea salt
Crispy rice with spicy salmon
Yellowtail Sashimi jalapeño

Selection of Premium Sushi and Sashimi

Main Courses

Beef filet
Grilled free-ranged chicken
Black Cod
Grilled asparagus with Yuzu and Dry Miso
Rice

Wagyu Beef
EUR 140 per 100 grams

Dessert

The Cloud

Tahiti vanilla mousse with Litchi, raspberry and rose paddles

EUR 145 per Person

The Dome Set Menus



Winter Wonderland

Amuse Bouche

Lamb's Salad

With marinated Poltinger saddle of venison, truffle
and Potato-pumpkinseed dressing

Celery Cream Soup

With crispy Parma ham and passionfruit caviar

Candied goose drumstick and grilled duck breast

With a choice of potato – or bread dumplings,
Red cabbage with apple and Brussel sprouts with bacon
Carved at the table

Michael Cluizel | La Laguna | Chocolate

with Hazelnuts from Piedmont and Ginger-Pear

EUR 165 per Person

A la Carte

Starters

Lamb's Salad 26

Lamb's Salad from Hallertau with smoked breast of duck, Alba truffle, parmesan, and cranberry-emulsion

Seafood Tower 165

Oysters, prawns, scallops, and lobster, served with sauce Verde, sauce Tartar and basil Aioli

Sharing style, starting from 4 guests

Boiled Beef Broth 16

with root vegetables, chives-oil, and pistachio dumplings

Gillardeau Oysters 12

To Share

(Price per Oyster)

Caviar 500 g Daily Market price

Served with Blinis, sour cream, and chives

Condiments:



Chopped egg yolk, chopped egg white, tomato concassée, sardines, capers, and chives

Traditional German Cheese and Charcuterie board 32

With cheese from Tölz, ham and sausage specialties of the day, fresh vegetables, butter, fresh pretzels, and sour dough bread

To share for 2 guests

A la Carte

Brook Trout from Tegernsee	36
Brook trout filet with mashed pumpkin, dill-buttermilk emulsion and borage	
TeGyu Beef Tartar	68
Tartar of Wagyu beef, sorrel, gel of white port wine, Pimente d'Espelette and Brioche	
Kohlrabi Sous-Vide 	24
Sous-Vide cooked kohlrabi with mashed pumpkin, Pickles, dill-buttermilk emulsion, and wild herbs	
Bavarian Quinoa 	24
Quinoa, zucchini, yellow and red carrot, raspberry-caviar, gel of white port wine, and Brioche	
Matsuhisa Signature Starters	72
Pardon Peppers, Edamame with Sea salt, crispy rice with spicy salmon, Yellowtail Sashimi Jalapeño <i>To share starting from 4 guests</i>	
Matsuhisa Assorted Sushi and Sashimi	200
Premium selection of Sushi, Sashimi, Maki und Rolls <i>To share starting from 4 guests</i> <i>(Price per Person)</i>	

A la Carte

Main Courses

- Jack's Creek "Grain-Fed" Tomahawk** 320
Tomahawk cooked on the bone with aromas of thyme and spruce, fresh truffle from Alba, mashed peas and glazed mini vegetables
Sauces to choose: Alba truffle sauce, sauce Béarnaise, chimichurri, black pepper sauce
Carved at the table, to share starting from 4 guests
- Poltinger saddle of venison & braised leg** 240
Saddle of venison with pistachio-orange crust, braised leg, mashed peas, glazed mini vegetable and truffle
Carved at the table, to share starting from 3 guests
- Goose from the farm** 280
Goose stuffed with apples and orange, red cabbage with apple, pear with gooseberries, brussels sprouts, Caramelized chestnuts, potato- or bread dumplings to choose
Carved at the table, to share starting from 4 guests
- Matsuhisa's Signature Selection** 230
Beef Filet, Free Ranged Chicken, Black Cod, Grilled Asparagus and Rice
To share starting from 4 guests

Matsuhisa's Kagoshima Wagyu Beef

140

*To share
(Per 100 Grams)*

Desserts

Kaiserschmarrn

19

Kaiserschmarrn with plums and vanilla ice cream

To share

Michael Cluizel | La Laguna | chocolate

22

Hazelnuts from Piemonte and ginger-pear

The Cloud

22

Tahiti vanilla mousse, litchi, raspberry, rose paddles

Chocolate Dome

22

Michael Cluizel Mangaro chocolate 71%, Suntory Whiskey
And Maldon caramel