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# HIERONYMUS

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*English Menu*

# STARTERS

## TAKEO ISCHI

Bavarian Hamachi | caramelized chicory  
celery | lime-mayonnaise | lemon pepper

21,80

## FROST BOIL

roasted sweet and sour curly kale | roasted cauliflower crème  
Elderflower | spruce | juniper emulsion

*vegetarian*

19,80

## CHINESE CHOPPER

Beef Tartare far east style | egg yolk | roasted panko  
miso-hollandaise

21,80

*All price in Euro.  
In case of allergies or any intolerance please contact us directly.*

## SOUPS

### FROM MOSCOW WITH LOVE

beetroot | cold smoked sturgeon with its caviar  
sour cream | raspberry vinegar 15,80

### POOR EATER

beef consommé | mountain cheese Gyoza  
braised onions | chive 14,80

## IN BETWEEN

### UNIQUE

chicken egg | winter truffle  
black salsify with cream | spinach crème 18,80

*vegetarian*

*All price in Euro.  
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# MEADOW – FOREST - WATER

## ENTERTAINER

challans duck breast | oat root | celery crème  
tonka bean | chestnut | orange jus

36,80

## TRICKED

mulled wine poached beef fillet | black salsif  
spinach | madeira jus | winter truffle

36,80

## TENDER AS BUTTER

braised Iberico pork neck | sweet pepper chimichurri  
Smoked polenta | baby corn | charcoal jus

29,80

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# MEADOW – FOREST - WATER

## CLEVER FARMER

soufflated veal schnitzel | pickled cucumber  
potato salad | cold stirred lingonberries

26,80

## GLOBETROTTER

Loup de Mer | fennel | orange | olive oil caviar  
pearl barley | bouillabaisse-fond

32,00

## COAL

pointed cabbage from the fire | green apple  
cumin | pearl barley risotto

*vegetarian*

24,80

## ROBATA AND TANDOOR

beef fillet	200g	31,80
US prime entrecôte	100g each	16,80
Iberico pork chop	100g each	9,80
Spring-Chicken		18,80
trout from the fish farming „Köpf“ Oberammergau		22,80

YOU CAN FIND OUR SPECIAL CUTS FINDEN IN THE DRY AGER

*100 g each | 18,80*

We are happy to prepare all specialties from the grill according to your needs.

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## SIDE DISHES AND SAUCES

### C'EST LA VIE

Celery Crème | vanilla | caramelized chicory  
cashew nuts

*vegetarian*

7,80

### ICE AGE

winter salad | marinated icicle  
pomegranate | parmesan

*vegetarian*

7,80

### DAY OFF

potato gratin | gorgonzola dolce  
herbal crème fraîche

*vegetarian*

7,80

truffle-mayonnaise | sauce hollandaise | green pepper jus

3,50 each

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## SWEET AND SINFUL

### GOD'S FOOD

beetroot sorbet | black beer ice | gapes  
rose water | yuzu

13,80

### RUM-PELSTILTSKIN

Wintry summer fruits | rum | hay milk ice  
zabaglione | backed brioche

12,80

### PEPPER-KÜCHLER

baked apple ragout | winter crumble  
gingerbread mascarpone

9,80

### SMALL EMPEROR

soufflated „Kaiserschmarr'n“ | plum | almond | vanilla ice

12,80

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# MENU

*from Chef de Cuisine Johannes Wäger*

## TAKEO ISCHI

Bavarian Hamachi | caramelised chicory | celery | lime-mayonnaise | lemon pepper

## FROM MOSCOW WITH LOVE

beetroot | cold smoked sturgeon with his caviar | sour cream | raspberry vinegar

## UNIQUE

chicken egg | winter truffle | black salsify with cream | spinach crème

## ENTERTAINER

challans duck breast | oat root | celery crème | tonka bean | chestnut | orange jus

## RUM-PELSTILTSKIN

Wintry summer fruits | rum | hay milk ice | zabaglione | backed brioche

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# MENU

from Chef de Cuisine Johannes Wäger

price per person

4 course | 79,80

5 course | 89,90

Wine accompaniment by Alexander Patronelli

price per person

4 course | 29,80

5 course | 34,80

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**HIERONYMUS**  
*modern fine dining*

*Dear guests, dear customers,  
if you have any allergies or intolerances, please contact us  
directly. We will be glad to provide you with all the information about the  
allergenic ingredients in our products.*



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*modern fine dining*

RESTAURANT HIERONYMUS

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