

# STARTERS

## ANGLER'S LUCK

Pickled grilled mountain charr | lemongrass  
German turnip | radish | green apple

21,80

## GREENHORN

Alp ox tartare | spring marinated | green asparagus  
Charcoal crispbread | mountain herb stock | marinated greens

21,80

## ROOT EXTRACTOR

Smoked parsley root | horseradish granitee  
Pickles | spring plants

*vegetarian*

19,80

## SOUP

### HOT LIPS

Red bell pepper velouté  
Raspberry gel and sorbet | lamiaceae oil

*vegeterian*

14,80

### CHEAT DAY

Consommé of beef | sour-roast raviolo  
Chives

14,80

## IN BETWEEN

### SPRING EGGCELLENCY

Baked chicken egg | wild garlic | bacon  
Maple syrup | bacon hollandaise

*vegetarian*  
*possible*

16,80

# FIELD – FOREST – FLOW

## **BIRD OF PARADISE**

Organic sous vide Kikok chicken breast | cognac-pepper jus  
Flambé pineapple | parsley root | coffee bean

32,00

## **SHEPHERD'S TRYST**

Grilled saddle of lamb | eggplant and artichoke  
White volcano onion | orange-basil jus

38,80

## **PALATE PLEASER**

Braised beef | celery | potato  
Red cabbage | summer truffle | Bordeaux jus

34,80

## FIELD – FOREST – FLOW

### CUNNING FARMER

Breaded veal escalope | potato-cucumber salad 26,80  
Mustard cream | cold stirred cranberries | lemon

### SOLE EXCEPTION

Fried fillet of sole | grilled eggplant cream | capers 38,80  
Olive | Chives | Calamansi | citrus brandade | nut butter

### TIGER SPICE

Grilled carrot | passion fruit | beluga lentils *vegetarian* 26,80  
Parsley cream | pankò | coconut and coriander | carrot varnish

*Prices in Euro*

*Please contact us in case of allergies and intolerances*

## ROBATAYAKI AND TANDOOR

Beef tenderloin	<i>for 200 g</i>	32,80
US prime entrecôte	<i>for 100 g</i>	16,80
Pork chop Iberico	<i>for 100 g</i>	10,80
Firebird   tandoori poussin		18,80
Firefish   tandoori char		26,80

### SPECIAL CUTS IN OUR MATURATION CABINET

*for 100 g | 18,80*

We will gladly prepare all specialties from the grill for you according to your wishes.

*Prices in Euro*

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## SIDE DISHES AND SAUCES

### WITCHES ONION

Tallegio-potato gratin  
Wild garlic cream

*vegetarian*

7,80

### SPRING CESAR

Spring ceasar-salad | wild herbs  
Parmesan | Croûtons

*vegetarian*

7,80

### FRITES A LA TRUFFE

Handmade truffle fries  
Truffle mayonnaise

*vegetarian*

7,80

Colorful cognac-pepper jus | Hollandaise sauce | Caribbean Pesto

each 3,50

# SWEET AND SINFUL

## **DRAGON EGG**

Litchi-champagne fond | apricot | fire cotton candy  
Gold | puffed cereals

16,80

## **NUTCRACKER**

Chantilly hazlenut cream | sorbet  
Macadamia nut | caramel

15,80

## **BUSY BEE**

Chamomile ice cream | honey | Mara-des-Bois strawberry  
Rhubarb | Madagascar-vanilla cookie

15,80

## **KAISERSCHMARRN**

Sweetened pancake | plum | almond | vanilla ice cream

12,80

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# MENU

*by Chef de Cuisine Johannes Wäger*

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## HOT LIPS

Red bell pepper velouté | raspberry gel and sorbet | lamiaceae oil

## SPRING EGGCELLENCY

Baked chicken egg | wild garlic | bacon | maple syrup | bacon hollandaise

## SHEPHERD'S TRYST

Grilled saddle of lamb | eggplant and artichoke | white volcano onion | orange-basil jus

## BUSY BEE

Chamomile ice cream | honey | Mara-des-Bois strawberry | rhubarb | Madagascar-vanilla cookie

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# MENU

by Chef de Cuisine Johannes Wäger

per person

4 courses | 79,80

5 courses | 89,80

Wine pairing by Alexander Patronelli

per person

4 courses | 29,80

5 courses | 34,80

*Prices in Euro*

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**HIERONYMUS**  
*modern fine dining*

*Dear guests,  
please do not hesitate to let us know  
about any allergies or intolerances.  
We will gladly give you information  
about the allergenic ingredients  
contained in our products.*

*Prices in Euro  
Please contact us in case of allergies and intolerances*



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