



À LA CARTE

STARTERS

100 g	Salmon Marinated and poached fillet / mango / smoked mayonnaise / caviar / rice chips ⁴	15,50 €
100 g	Beetroot & Goat cheese Marinated beetroot / blackberry / goat cheese / horseradish / hazelnuts / nachos ^{1,7,8}	13,50 €
100 g	Tartar Smoked beef tenderloin / mustard / chives mayonnaise / truffle / toast ^{1,3,10}	16,50 €
100 g	Foie gras Duck foie gras / hazelnuts / currant / date / broiche / cardamon / brown butter sauce ^{1,3,7,8}	16,50 €

SOUPS

0,33 l	Beef broth Vegetables / meat / noodles / leaf parsley ^{1,3,9}	4,50 €
0,33 l	Chicken velouté Cream of soup / tarragon / mushrooms / croquet / pepper oil ^{1,3,7}	5,90 €

MAIN COURSE

350 g	Romaine lettuce & Turkey Romaine lettuce / ceasar salad dressing / grated yolk / turkey breast / toasted bread ^{1,3,7}	13,90 €
300 g	Pasta Homemade ravioli / sun dried tomatoes / crayfish sauce / parmesan / buckwheat / herb oil ^{1,3,7}	16,90 €
160 g	Fresh fish of the day Grilled fillet / black kale / broccoli / gnocchi / Champagne sauce ^{1,3,4,7}	24,90 €

180 g	Chicken Breast sous vide / baked onion / mayonnaise / marinated baby onions / mustard / chicken jus / potatoes ^{7,10}	16,90 €
160 g	Duck Baked duck breast / black root / star aniseed sauce / pear / sea buckthorn ⁷	24,50 €
180 g	Veal Veal steak / fava bean / parsley / garlic / blackberries / garlic jus ⁷	26,90 €
180 g	Game Grilled backstrap / Jerulasem artichoke / beetroot / peanuts / mushrooms / blackberry sauce ^{7,8}	28,50 €
250 g	Beef Grilled beef tenderloin / mustard / potatoes / fried shallots / truffle sauce ^{7,10}	38,50 €

DESSERTS

130 g	Chocolate Cream of white chocolate / marinated pumpkin / ginger / pumpkin ice cream ^{1,3,7}	10,50 €
130 g	Plum pasties Homemade pasties / curd / apple / ghee butter / cinnamon / 80% Stroh Alpine Rum ^{1,3,7}	12,50 €
100 g	Cheese Selection of local and foreign cheese / nuts / rose hips ^{1,7,8}	10,50 €
100 g	Sorbet / Ice cream Selection of homemade sorbets and ice creams / berries ^{1,3,7,8}	3,50 €

We would appreciate it if you let us know in advance of any allergies or specific dietary requirements. List of allergens on request from the staff.

The weight of the meals is given in the raw state. The à la carte menu was prepared by Executive Chef Daniel Marek.