



À LA CARTE

STARTERS

100 g	Beetroot & Goat cheese Marinated beetroot / blackberry / goat cheese / horseradish / hazelnuts / nachos ^{1,7,8}	13,50 €
100 g	Salmon Marinated and poached fillet / mango / smoked mayonnaise / caviar / rice chips ⁴	15,50 €
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 / brioche / cardamon / brown butter sauce ^{1,3,7,8}	16,50 €

SOUPS

0,33 l	Beef broth Meat / vegetables / noodles / leaf parsley ^{1,3,9}	4,50 €
0,33 l	Tom Kha Gai Spicy chicken soup / coconut milk / tomato / coriander ^{1,3,7}	6,50 €

MAIN COURSES

350 g	Turkey & Romaine lettuce 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 €
180 g	Chicken Breast sous vide / carrot / mayonnaise / marinated baby onions / mustard / chicken jus / potatoes ^{7,10}	16,90 €

160 g	Fresh fish of the day Grilled fillet / black kale / broccoli / confit potatoes / Champagne sauce ^{1,3,4,7}	24,90 €
200 g	Pork Iberico pork chop / cauliflower / bacon sauce / buckwheat / apple ⁷	24,50 €
180 g	Veal Veal steak / fava bean / parsley / garlic / blackberries / potatoes / garlic jus ⁷	26,90 €
180 g	Game Grilled backstrap / celery / beetroot / peanuts / mushrooms / blackberry sauce ^{7,8}	28,50 €
250 g	Beef Grilled beef tenderloin / mustard / fries / fried shallots / truffle sauce ^{7,10}	38,50 €

DESSERTS

130 g	Chocolate Cream of white chocolate / marinated apricots / poppy seed ice cream ^{1,3,7}	10,50 €
130 g	Plum pasties Homemade pasties / blueberries / ghee butter / cinnamon / 80% Stroh Alpine Rum ^{1,3,7}	12,50 €
100 g	Cheese Selection of local and foreign cheese / nuts / apricot purée ^{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.

LIST OF ALLERGENS:

1. **Cereals containing gluten** (that means wheat, rye, barley, oats, spelled, kamut or their hybrid varieties) and products of them. 2. **Crustaceans** and products of them. 3. **Eggs** and products of them. 4. **Fish** and products of them. 5. **Peanuts** and products of them. 6. **Soybeans** and products of them. 7. **Milk** and products of them. 8 **Nuts**, which are almonds, hazelnuts, walnuts, cashews, pecans nuts, brazil nuts, pistachios, macadamia nuts and products of them. 9. **Celery** and celery products. 10. **Mustard** and products of them. 11. **Sesame seeds** and products of them. 12. **Sulfur dioxide and sulphites** at concentrations of more than 10 mg / kg or 10 mg/l. 13. **Lupins** and products thereof. 14. **Molluscs** and products of them.