

STARTERS

Beef Tatar of Tyrolean highland ox
mustard cream | quail egg | salad

small

€ 21.50

large

€ 27.50

A/C/D/M/L/O

Pickled Tyrolean salmon trout
Nori seaweed | radish | ginger | garden cress

D/F/M/O

€ 22.00

✓ *Marchfelder* asparagus salad
strawberries | grilled goat cheese | pistachio

A/G/H/L/O

€ 21.00

Iberian bellota ham
Charentais melon | wild herb salad | hazelnut

A/G/H/L/O

€ 22.00

✓ Small mixed salad
balsamic **or** french dressing

A/C/G/L/M/O

€ 11.00

Lamb's lettuce
balsamic dressing | croutons | crispy bacon

A/G/L/M/O

€ 12.50

SOUPS

Beef bouillon
sliced pancake **or** semolina dumpling **or** cheese dumpling

A/C/G/L/O

€ 9.50

7 herbs soup
Viennese snails | mushrooms

A/G//L/O/R

€ 13.00

✓ Clear tomato-vegetable essence
pea-mint Ravioli |

A/C/G/L/O

€ 11.00

VEGETARIAN

✓ Asparagus „Tagliatelle“
poached organic egg | croutons | truffle vinaigrette

A/C/GL/M/O

€ 21.00

✓ Wild garlic risotto
beech mushrooms | *Mimolette* cheese

G/L/O

€ 19.00

FISH MAINCOURSES

Grilled black cod sauteed sesame asparagus miso cream calamansi rice A/D/G/L/O/R	€ 40.00
Wild water prawn & piquant pulled pork smoked peppers peas eggplant pastry A/D/G/L/O	€ 36.00
Grilled Tyrolean „Kwell“ char filet almond butter potatoes creamy cucumber salad A/D/G/H/O	€ 29.00

MEAT MAINCOURSES

Braised kid goat from our local farmer <i>Bachler Hof</i> own jus artichoke tomatoes potatoe pastry A/C/G/L/O	€ 35.00
Grilled filet of beef sauce bearnaise sauteed vegetables sweet potato fries A/C/G/L/O	€ 48.00
Leg of rabbit grilled with Tyrolean bacon and sage creamy chard prickled medlar pine nut polenta G/L/O	€ 32.00
Creamy goulash of veal herb cream fraiche <i>Spätzle</i> A/C/G/L/O	€ 23.50
“Wiener Schnitzel” escalope of veal parsley potatoes or potato-lamb`s lettuce cranberries A/C/G/L/M/O	€ 30.00
Prime boiled beef cream spinach roasted potatoes chive sauce apple horseradish A/C/G/L/M/O	€ 29.00

DESSERT & CHEESE

Homemade Sorbet (<i>daily offer</i>)	
per scoop	€ 3.00
0,1l Champain Laurent Perrier Brut	€ 18.50
○	
“Morning dew in the forest” chocolate spruce sprouts honey calamansi lemon cream wild strawberries sorbet A/C/G/H/O	€ 13.50
Duo of raspberry & rhubarb fluffy creamy crispy A/C/G/H/O	€ 13.50
Matcha tea & black sesame Choux au Craquelin blackberrysorbet brittle A/C/G/H/O	€ 13.00
Caramelized ”Kaiserschmarrn“ stewed plums or apple sauce A/C/G/O	€ 16.50
Affineur cheese variation grapes fig mustard baguette A/C/G/H/M/O	€ 16.00

A-Glutenhaltiges Getreide B-Krebstiere C-Eier D-Fische
E-Erdnüsse F-Sojabohnen G-Milch/Laktose H-Nüsse L-Sellerie
M-Senf N-Sesam O-Sulfite P-Lupinen R-Weichtiere