

STARTERS

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

small

€ 23.00

large

€ 29.00

A/C/D/M/L/O



„Caponata“ Sicilian vegetable salad
sweet-sour | buffel-mozzarella | arugula | pine seeds

€ 19.00

A/H/O/M/L

Pickled herring

sour cream | alpine juniper |
pickled red onions | fine beans salad

€ 17.00

D/G/L/O/M

Half Maine lobster served lukewarm

lime-mayonnaise | leaf salad in champagner-truffel vinaigrette

€ 36.00

B/G/L/M/O



Small mixed salad
balsamic or french dressing

€ 13.00

A/C/G/L/M/O

Lamb's lettuce

balsamic dressing | croutons | crispy bacon

€ 15.00

A/G/L/M/O

SOUPS

Beef bouillon

sliced pancake or semolina dumpling or cheese dumpling

€ 12.00

A/C/G/L/O

Coconut-lemongrass soup

tuna dim sum | cilantro | sprouts vegetables

€ 14.00

A/C/H/L/O

VEGETARIAN



Nettle-spinach risotto
goat's cream cheese | beech mushrooms | mimolette

€ 22.00

A/C/G/L/O



Eggplant brick pastry
fruity tomato ragout | sesame foam | pak choi

€ 24.00

A/C/G/L/O

FISH MAIN COURSES

Pickled herring
sour cream | alpine juniper |
pickled red onions | fine beans salad | roasted potatoes € 23.00
A/D/G/L/O

Fillet of Breton sea bass
Bouillabaisse broth | fennel | pulpo risotto € 38.00
A/D/G/L/O

Lake trout fillet
pumpkin seed miso foam | stuffed zucchini flower |
braised South Tyrolean tomatoes € 32.00
A/C/F/G/L/O

Sole (500g) grilled with Ligurian olive oil
Beurre Blanc | leaf spinach | parsley potatoes € 54.00
A/D/G/O

MEAT MAIN COURSES

Beef fillet from the lava stone grill (220g)
jus of beef cheeks | jalapeños | leek quiche | two kinds of corn € 52.00
G/L/O

“Lavanttaler“ spring duck
Pink roasted breast with Szechuan pepper & plucked leg |
plum wine sauce | Shiitake mushrooms |
spring onions | steamed basmati rice € 36.00
A/C/G/L/O/M

Roe buck from local hunting
filet of saddle with woodruff crust | cherry sauce |
celery puree | pointed cabbage € 48.00
A/C/G/L/M/O

Creamy veal goulash
herb crème fraîche | “Spaetzle” € 29.00
A/C/G/L/O

“Wiener Schnitzel” escalope of veal
parsley potatoes or potato-lamb`s lettuce | cranberries € 34.00
A/C/G/L/M/O

Prime boiled beef
creamy spinach | roasted potatoes | chive sauce | apple horseradish € 34.00
A/C/G/L/M/O



Sharing is caring 4 people or more

Carved at the table



Cutlet from Tyrolean Wagyu beef (approx. 1,2 Kg) preparation time 1 hour

Sauce béarnaise | grilled vegetables | rosemary potatoes

G/L/O per person € 49.00

DESSERT & CHEESE

Homemade Sorbet (*daily offer*)

per scoop

€ 4.00

with 0,1l Champagne Laurent Perrier Brut

€ 19.50

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Raspberry panna cotta

sorrel ice cream | almond crumble | curd cheese balls |

Tahiti vanilla

€ 14.00

A/C/G/H/O

Oven-warmed cheesecake

rhubarb | pistachio |

blueberries | white chocolate ice cream

€ 14.00

A/C/G/H/O

Caramelized "Kaiserschmarrn" preparation time 15min

stewed plums | apple sauce

€ 18.00

A/C/G/O

Affineur cheese variation

grapes | fig mustard | baguette

€ 17.00

A/C/G/H/M/O