

STARTERS

Grilled scallops | bell pepper | Taboulé | Safran aioli | cress salad

A/C/G/M/N/R/L/O

€ 20.50

Pickled cepe and chanterelle | herbs oil | truffled goat curd cheese | lettuce hearts |
lime vinaigrette | baked sweet potato-Triangoli

A/C/G/H/L/O

€ 18.50

Marinated *Attersee* char | iced butter milk |
avocado | char caviar | dill

D/G/L/O

€ 18.50

Classical Beef Tatar | mustard cream | quail egg | wild herbs | toast

A/C/D/G/M/L/O

€ 19.00

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

A/C/G/L/M/O

€ 8.00

SOUPS

Beef Bouillon

sliced pancake **or** semolina dumpling **or** cheese dumpling

A/C/G/L/O

€ 8.50

Guinea fowl essence | small vegetables | polenta ravioli

A/C/G/L/O

€ 9.50

Saffron-fennel cream soup | basil | smoked salmon Crostini

A/C/D/G/L/O

€ 10.50

VEGETARIAN

Sautéed cepe „a la Trifolati“ | tagliatelle | dried tomatoes | parmesan

A/C/G/O

€ 21.00

Confit farmers egg | potato-nut butter foam | leaf spinach | truffle vinaigrette

C/G/L/O

€ 19.50

FISH MAINCOURSES

Grilled monkfish medallion
white bean seeds and *Bouchon* mussels ragout | chard | rosemary potatoes
A/D/G/L/O/R
€ 33.00

Wild tiger prawns
gremolata spice oil | lukewarm fennel salad | Nizza olives | spinach risotto
A/D/G/L/O
€ 32.00

MEAT MAINCOURSES

Saddle of *Tauern* lamb
roasted with aromatics | thyme-mustard sauce |
gratinated sweet onions | vegetables potpourri
C/G/L/M/O
€ 35.00

Roasted Tyrolean veal liver
balsamic jus with black currants | wild broccoli | butter rice
A/G/L/O
€ 25.00

Grilled filet of beef
red wine sauce | leaf spinach | gratinated baguette with porcino-truffle butter
G/L/M/O
€ 38.00

“Wiener Schnitzel” Escalope of veal
parsley potatoes **or** potato-lambs lettuce salad | Cranberries
A/C/G/L/M/O
€ 27.00

Boiled beef
cream spinach | roasted potatoes | chive sauce | apple horseradish
A/C/G/L/M/O
€ 26.50

DESSERT & CHEESE

Peach Pavlova

lavender | roasted raspberries |
self made Bellini-sorbet

C/G/H/O

€ 13.00

Spruce sprouts parfait

wild berries coulis | lemon tarte | mint

A/C/G/H/O

€ 13.00

Gianduja chocolate cake

crispy almond | passionfruit sorbet

A/C/G/H/O

€ 13.00

Caramelized „*Kaiserschmarrn*“

plum or apple sauce

A/C/G/O

€ 15.00

Affineur cheese variation

grapes | fig mustard | Baguette

A/C/G/H/M/O

€ 14.50

A-cereals B-shellfish C-eggs D-fish E-peanut F-soy
G-milk/lactose H-nediblenuts L-celery
M-mustard N-sesame O-sulphite P-lupine R-mollusque