

Clear beef broth with fine sliced pancake  
5,50 /A,C,G,L

Potato soup with smoked trout  
6,50 /A,D,G,L,O

Creamy celery soup  
5,80 /A,G,L,O  
With fresh truffles  
9,80

Chicken liver with grilled pear and pear – pepper sorbet  
9,80 /G,L,O

Carpaccio of venison with king oyster mushrooms and salad  
14,80 /G,L,M

Red shrimp (wild catch) on pomelo salad with lemongrass – orange dressing  
14,20 /B,G,L

Tartar of pickled salmon in lime – honey sauce with pickled duck breast on parsley root salad  
and walnuts  
13,80 /D,G,H,L,M,O

Squids on pumpkin ravioli with mountain cheese sauce  
12,50 /A,C,G,R

Medaillons of turkey breast in a coating of parmesan cheese stuffed with salami and mozzarella on basil sauce with egg plant strudel and gnocchi  
14,50 /A,C,G,H,L

Ravioli stuffed with curd and spinach on mountain cheese sauce  
13,50 /A,C,G,

Red beet risotto with fresh horseradish  
13,80 /G,L,O

Chicken breast on corn cream with caramelized corn bread, red port sauce and truffle oil  
15,50 /A,C,G,L,O

Leg of lamb in lemongrass – curry sauce with vegetable, chili and basmati rice  
17,80 /G,L,O

Stewed rump of veal on caramelized pasta with white cabbage and truffle sauce  
18,80 /A,C,G,L,O  
With fresh truffles  
23,80

Marinated filet of pork with potato – pumpkin puree with chili, scallop in tempura with black salsify ragout  
19,80 /A,C,G,L,O,R

Filet of sea hake ( wild catch ) on red beet risotto with horseradish sauce  
18,20 /D,G,L,O

Filet of Skrei (wild catch) and octopus on pearl barley with vegetable, grapefruit and oranges  
24,50 /D,G,L,O,R

Steak of Angus beef on pepper sauce with ravioli, king oyster mushrooms and cracklings  
38,80 /A,C,G,L,M,O

Sorbet variation of lemon, blueberry and blood orange  
8,20 /O

Crème Brûlée of passionfruit with Valrhona chocolate ice cream and citrus fruits  
9,50 /C,G,H

Curd dumplings wrapped in nuts with sallow thorn sauce, chestnut sorbet and  
chocolate cream  
8,80 /A,C,G,H,O

Molten chocolate cake with fruit ragout and vanilla ice cream  
8,60 /A,C,G,H,O

Chocolate mousse with vanilla seed, orange – banana ragout and tonka bean ice  
cream  
8,80 /A,C,G,H,O

Cheese plate  
13,80 /A,G,O

Coeur Lesire – Chabichou du Poitou – Le Rollot de Pacardie – Saint Marcellin –  
Boulette d'Avesnes – Le Rond Frais – Sainte Maure – Petit Reblochon de Savoie

**Cover charge 2,50 /A,C,G,H,N**

**Information on Sweeteners**

(according to the directive by the Austrian Ministry of Health from 10/07/2014, Federal Law Gazette  
No. II/175/2014)

\*) Contains a source of phenylalanine.

\*\*) Excessive consumption may produce laxative effects.

- The allergens are mentioned, if the listed substances or the products made from them are an ingredient of the final product.
- The 14 main allergens are labelled pursuant to statutory requirements (EU-Food Information for Consumers Regulation 1169/2011). Furthermore there are other substances that may cause food allergies or intolerances.
- Despite careful preparation of our dishes, they may contain traces of other substances that are used in the production process in the kitchen in addition to the indicated ingredients.