

Goose bouillon with fried liver dumplings
6,50 /A,C,G,L,O

Creamy goose soup with bread crumb dumplings
5,80 /A,C,G,L,O

Creamy chestnut soup
7,80 /G,L,O

Creamy chestnut soup with fresh truffles
12,80 /G,L,O

Goat cheese wrapped in ham with rocket
10,50 /A,G,M

Carpaccio of beef with summer truffles
19,80 /A,L,M

Carpaccio of beef with rucola and grana
14,80 /A,L,M

Venison Leberkäse burger with caramelized onion, curry – chili sauce, red cabbage
and boar ham
11,50 /A,C,G

Raw marinated tuna in a coating of Chia, hemp and sesame, tuna tartar with wasabi
ice cream and mango salad
17,80 /C,D,G,M,N

Ravioli stuffed with curd and spinach, butter crumbles and mountain cheese foam
9,80 /A,C,G

Goose liver brûlée with elderberries and brioche
16,80 /A,C,G,L,O

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

Risotto of three different pumpkins with apricot seed oil
14,80 /G,L,O

Saddle of pork and beef blood sausage with mashed potatoes, fried onion, apples and lime – chili sauce
17,20 / A,C,G,L,O

Chicken breast on pumpkin risotto with stewed hokaido pumpkin and pumpkin seed oil sauce
17,50 /G,L,O

Filet of trout on roasted vegetable with celery foam, red beet and ricotta – potato ravioli
17,80 /A,C,D,G,L,O

Steak of lamb in herb crust, rosemary sauce, ratatouille and olive Wan Tan
19,80 /A,C,G,L,O

Filet of venison on passion fruit sauce with sweet potato mousseline, fig chutney and shimeji mushrooms
34,50 /A,G,L,O

Liver of young goose with red beet puree, Kaki and wasabi dip
16,80 /C,F,G,L,M,N,O

Crispy fried goose with chestnut – roll casserole and apple -red cabbage
29,80 /A,C

Crispy fried goose with potato dumplings, apple red cabbage and cranberries
26,80 /A,C

Sorbet variation of raspberry, pear and strawberry
8,20 /O

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

Mascarpone – mocca mousse with espresso Granita, butter crumbles and orange – physalis
ragout
8,80 /A,C,G,H,O

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

Chestnut mousse and chestnut casserole with caramel ice cream, pear and Williams zabaione
9,80 /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.