

Red beet soup with dumplings and horseraddish
5,80 /A,C,G,L,

Creamy goose soup with dumplings
5,20 /A,C,G,L

Chest nut soup
7,50 /G,L,O

Chest nut soup with fresh truffles
12,80 /G,L,O

Young goose liver deep fried on red beet carpaccio with horseradish dip
9,80 /A,C,G,L,

Flamed goat cheese wrapped in ham gratinated with herbs on old balsamico vinegar
and rocket
10,80 / A,C,G,M

Venison carpaccio stuffed with porcinis and salad
14,80 /A,C,G,L,M

Scallops in lime sauce with sweet – sour hokaido pumpkin
18,50 /A,F,G,L,M,N,R

Raw ham of wild boar with hokaido pumpkin mousse, pumpkin seed pesto and
apricot chutney
13,50 /G,L,M,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

Red wine risotto with black trumpet mushrooms and chestnuts
16,80 /G,L,O

Artichoke ravioli on potato foam with rocket pesto
15,80 / A,C,G,L,O

Chicken breast on red wine risotto with black trumpet mushrooms, chestnuts and truffle sauce
18,20 /G,L,O

Stewed leg of lamb in lemongrass – curry sauce with chili, zucchini, eggplant and basmati rice
18,50 /G,L

Filet of pike perch on artichoke ravioli with potato foam and rocket pesto
26,50 /A,C,D,G,L,O,

Filet of salmon trout on marinated fennel with lemongrass – carrot puree and star anis sauce
17,50 /D,G,L,O

Venison steak on sweet potato puree, fig chutney, shimeji mushrooms and passion fruit sauce
34,80 /A,G,L,O,

Crispy fried goose with apple red cabbage and potato dumplings
25,80 /A,C,

Crispy fried goose with apple red cabbage and roll – chestnut casserole
28,80 /A,C,

Sorbet variation of mango, strawberry, plums
8,20 /O

Molten chocolate cake with two sauces and homemade, white chocolate ice cream
8,60 /A,C,G,H,O

Chestnut Tiramisu and parfait with rose hip sorbet and oranges
9,80 /A,C,G,O

Poppy seed dumplings and poppy seed mousse with vanilla sabayon and blueberry sorbet
8,80 /A,C,G,H,O

Panna Cotta and ice cream of tonka bean with caramelized chili pear
8,80 /A,C,G,O

Cheese
Camembert Normandie au lait cru, Münster petit, Chabis blanc, Coeur de Neufchatel, Brique
de Brebis, Bresse bleu, Langres, Reblochonnet, Select Lyonnaise, Rondin de Chevre,
Bergkäse
13,80 /A,C,G,H,M

Cover charge 2,50 /A,G

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.