

Creamy potato soup
4,90 /G,L,O

Potato soup with fresh truffles
9,90 /G,L,O

Creamy carrot – fennel soup with orange oil
5,80 /L,O

Lemongrass broth with chili, vegetable and lamb – rice Wan Tan
5,50 /A,C,G,F

Veal rolls stuffed with horse raddish cream on red beet carpaccio, salad and Argan
oil
8,80 /G,L,O

Crème brûlée of goose liver with pineapple – pepper chutney and brioche
15,80 / A,C,G,L,O

Carpaccio of venison with pumpkin chutney, apricot seed oil and salad
14,80 /M,O
With fresh truffles
19,80 /M,O

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

Truffled scallops on celery mousse and chestnut foam
19,80 /D,G,M,N

Pickled duck breast on parsley root salad with nuts and lime dip
10,80 /G,H,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

Risotto with citrus fruit, basil, fennel and green pepper
14,50 /G,L,O

Caramelized white cabbage pasta
12,80 /A,C,G,O
With fresh truffles
19,80 /A,C,G,O

Crispy fried belly of pork on honey – chili sauce with mashed potatoes. Brussels sprout leaves and cranberry chutney
14,80 /G,L,M,O

In red wine stewed cheeks of beef with goat cheese and fried potato – mangold spinach ravioli
17,80 /A,C,G,L,O

Lamb steak in herb crust with rosemary sauce on ratatouille and olive wan tan
19,90 /A,C,G,L,O

Venison filet and deep fried roulade stuffed with mushrooms, sweet – sour mashed pumpkin, nut dumplings and elderberry – chili berries
22,80 /A,C,G,L,M,O

Filet of sea bass and scallops on open Lasagne stuffed with spinach and parmesan cheese sauce
29,80 /A,C,D,G,L,O,R

Filet of skrei on citrus fruit risotto with fresh basil, fennel, pepper and orange sauce
18,80 /D,G,L,O

Saddle of lamb on caramelized white cabbage pasta with pepper sauce
27,80 /A,C,G,L,O
With fresh truffles
31,80 /A,C,G,L,O

Steak of Angus beef on red beets with Beluga lentils, pepper sauce and mashed potatoes with a smoky taste
36,80 /G,L,O

Molten chocolate cake with pineapple chili ragout and cinnamon blossom ice cream
8,60 /A,C,G,H,O

Sorbet variation of strawbeery, mango and quince
8,20 /O

Curd pancake with St.John's bread flower and ricotta – mascarpone ice cream
8,80 /A,C,G,O,P

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

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

Grand Marnier Parfait with semolina blanc mange and panna cotta
9,20 /A,C,G,H,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,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.

