

Creamy soup of yellow paprika and lemongrass with spring roll
5,80 /A,C,G,L,O

Parmesan cheese soup with green asparagus and oil of white truffles
5,80 /G,L,O

Ravioli stuffed with curd cheese and spinach, butter crumbs on mountain cheese
foam
9,20 /A,C,G,L

Carpaccio of beef with pinenuts, rocket and grana
14,20 /A,C,G,M,

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

Flamed goat cheese with spring salad and rose blossom dressing
10,80 /G,M

Scallops on salad of asparagus, mangold spinach and rocket with orange – chili
dressing
16,80 /A,G,L,O,R

1 King prawn on salad of strawberries, asparagus and peppermint with strawberry
seed oil
13,50 /A,B,C,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

Risotto of white and green asparagus
14,80 /A,G,L,O

Ricotta ravioli with squids, bärlauch – lemon dressing and stewed tomatoes
15,80 /A,C,G,L,R

Saddle of pork with crust of Dijon mustard and herbs on potato goulash with chorizo
16,80 /A,G,L,M

White asparagus with Sauce Hollandaise or butter crumbings with salt potatoes
17,80 /A,C,G,L,O

Roasted rump of veal with white asparagus, Sauce Hollandaise and salt potatoes
20,80 / A,C,G,L,O

Steak of lamb with herb crust on ratatouille with dried tomatoes and dumplings stuffed with mozzarella
19,90 /A,C,G,L,M,O

Duck breast in raspberry sauce with mashed beetroots, green asparagus and Wasabi mayonnaise
23,50 /A,C,F,G,L,M,N,O

Roastbeef of Angus beef on Marchfelder asparagus with king oyster mushrooms, pepper sauce and marinated mangold spinach
27,80 /A,G,L,M,O

Scottish salmon on open Lasagne stuffed with vegetable and asparagus and herb sauce
18,80 /A,G,L,O

Filet of sea char on risotto of white and green asparagus with pesto of wild herbs and marinated mangold spinach
26,50 /A,G,L,M,O

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

Sorbet variation of blood oranges, mango and strawberry
8,20 /O

Strawberry – banana mousse with white chocolate sauce and banana – nougat ice cream
8,80 /A,C,G,H,

Vanilla crème brûlée with mango ragout and raspberry sorbet
8,80 /C,G,O

Panna Cotta with Caipirinha sorbet and marinated strawberries
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,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.

