

MENU DU CHEF

NORI SALMON
cabbage turnip wan tan
wakame | mango

ASPARAGUS SOUP
prawn fried
wild garlic aioli

PRAWNS
peeled | pan fried
saffron risotto
vegetables

CRÈME BRULÉE
berries
mango passionfruit sorbet

or

CAREFULLY SELECTED CHEESE
mustard of figs
dairy butter

Menu € 89,00

last call 1 pm
last call 9 pm

our staff will kindly inform you on allergenic ingredients in our dishes

APPETIZER

LEAF LETTUCE

asparagus | sous vide
radish
lime vinaigrette

€ 14,80

BOUILLON OF BEEF

semolina dumplings | vegetable stripes
OR
sliced pancakes

€ 8,90

ASPARAGUS SOUP

prawn fried
wild garlic aioli

€ 14,50

BEEF TATAR

Truffled spinach ice cream
toast | butter

€ 20,50

NORI SALMON

cabbage wan tan
wakame | mango

€ 24,40

ON REQUEST VEGAN

€ 19,10

WILD GARLIC RAVIOLI

poached egg
butter roast | brown butter

€ 21,90

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MAIN DISH

GOLDEN TROUT LOCAL

pan fried
turnip | peas | asparagus
mashed potatoes | lobster foam

€ 36,80

PRAWNS

peeled | pan fried
saffron risotto
vegetables

€ 37,80

TAFELSPITZ

boiled rump of veal
vegetable stripes | apple horseradish
potato schmarren
leaf spinach | horse radish sauce

€ 30,80

CELERY STEAK VEGAN

fried
bean hummus | spinach
mini potatoes in the shell
mushroom gravy

€ 26,90

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MAIN DISH

SURF N TURF

filet of beef | fried
prawn | baked
asparagus | mini potatoes
sauce hollandaise | mango chutney € 48,90

WIENER SCHNITZEL VORARLBERG

escalope of veal | deep fried
cranberries
side dish as chosen:
parsley potatoes | leaf salad | fries € 29,90

ASPARAGUS

sauce hollandaise
mini potatoes in the shell € 25,80

additionally as chosen:

small wiener schnitzel € 36,90
truffled scrambled eggs € 35,60

CALF'S LIVER

caramelized apples | butter rice
scallion € 30,90

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DESSERT

VARIATION OF CHOCOLATE

mousse au chocolat
semi liquid chocolate cake
white chocolate cardamom ice cream € 12,40

WIENER EISKAFFEE

vanilla ice cream and coffee
with coffee liqueur € 10,50

VARIATION SORBET

homemade sorbet € 10,90

CRÈME BRULÉE

mango passionfruit sorbet € 12,90

AFFOGATO

with baileys € 6,80

€ 9,80

NOUGAT DUMPLINGS

apricot jam € 14,80

CAREFULLY SELECTED CHEESE

mustard of figs
dairy butter € 16,60

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