

# MENU DU CHEF

## TUNA CARPACCIO

sesame oil  
lettuce  
Asia cream

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## WILD GARLIC SOUP

sweet potato cigarillo

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## SADDLE OF DEER

fried  
nut crust | porcini ravioli  
brussels sprouts  
black root  
black nuts gravy

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## STEAMED NOUGAT DUMPLINGS

banana yoghurt ice cream  
egg liqueur espuma

or

## CAREFULLY SELECTED CHEESE

fig mustard  
alpine dairy butter

Menu € 79,00

last call 21.00

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

## APPETIZER

### LAMB'S LETTUCE

freerange egg | chopped  
bacon | fried  
mustard dressing

€ 11,80

### BOUILLON OF BEEF

semolina dumplings | vegetable stripes  
OR  
sliced pancakes | vegetable stripes

€ 7,90

### WILD GARLIC SOUP

sweet potato | cigarillo

€ 10,50

### VENISON TERRINE

rose hip gel  
red cabbage

€ 18,90

### LAMB RAVIOLI

parmesan foam  
truffle  
butter crumbs

€ 18,90

### TUNA CARPACCIO

sesame oil  
lettuce  
Asia cream

€ 18,90

### TRUFFLE PASTA

fresh pasta  
truffle foam | freerange egg yolk | shaved  
black truffle | grana padano

€ 19,90

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## MAIN DISH

### FILET OF CHAR LOCAL

pan fried  
carrot served in three ways  
puffer | cream | blanched  
lime foam

€ 34,80

### PRAWNS

peeled | pan fried  
saffron risotto  
vegetables

€ 34,80

### TAFELSPITZ

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

€ 29,90

### SADDLE OF DEER

fried  
nut crust | porcini ravioli  
brussels sprouts  
black root  
black nuts gravy

€ 38,60

### GUTS VEGAN

ragout | Porto Bello mushrooms  
tofu | Seitan | dumplings

€ 24,90

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## MAIN DISH

### FILET OF BEEF LOCAL

fried  
brussels sprouts | vegetables  
french fries | truffled  
gravy

€ 45,90

### WIENER SCHNITZEL VORARLBERG

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

€ 26,90

### CALF'S LIVER

potato mash  
caramelised apples

€ 27,80

### DUCK BREAST

fried  
red cabbage | potato dumplings  
orange quinces  
chestnut | gravy

€ 28,90

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## DESSERT

### VARIATION OF CHOCOLATE

mousse au chocolat  
semi liquid chocolate cake  
grapefruit shot

€ 11,60

### WIENER EISKAFFEE

vanilla ice cream and coffee  
with coffee liqueur

€ 10,50

### GINGERBREAD PANNA COTTA

plum roaster | crumble

€ 10,50

### VARIATION SORBET

homemade sorbet

€ 9,90

### STEAMED NOUGAT DUMPLINGS

Banana yoghurt ice cream  
Egg liqueur espuma

€ 12,80

### CAREFULLY SELECTED CHEESE

mustard of figs  
dairy butter

€ 15,60

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