

## MENU DU CHEF

### PARSNIP PANNA COTTA

beluga lentils  
salmon | smoked

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### WILD GARLIC SOUP

pastry | chorizo | tomato

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### FILET STEAK

truffled French fries  
vegetables  
port wine gravy

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### MOCHA SLICE

banana curry ice cream  
vanilla espuma

or

### VARIATION OF CHEESE WITH FIG MUSTARD

alpine dairy butter

Menu € 71. —

LAST CALL 09:00pm

## APPETIZER

### PARSNIP PANNA COTTA

beluga lentils  
salmon | smoked

€ 16,10

### LEAF SALAD

pine nuts | croutons  
balsamic dressing

€ 9,90

### CARPACCIO

beef | tapped  
lime cream | lettuce

€ 15,90

### LOBSTER TAIL

black Pasta | clams  
tomato sauce

€ 19,60

### BOUILLON OF BEEF

Semolina dumplings | vegetable stripes

€ 8,90

### WILD GARLIC SOUP

pastry | chorizo | tomato

€ 8,80

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

## MAIN DISH

### SALMON STEAK

fried  
carrot ginger mash | black pasta  
wild garlic – mango – pesto | spinach

€ 26,40

### PRAWNS

grilled prawns with herbs and butter  
saffron risotto  
vegetables

€ 33,90

### SADDLE OF LAMB

fried | mustard crust  
whisky shallots | bacon | mushrooms

€ 32,80

### BLACK FEATHER CHICKEN

stuffed  
truffle | brie  
semolina herb slice  
braised vegetables

€ 25,40

## MAIN DISH

### FILET STEAK

truffled french fries  
vegetables  
port wine gravy

€ 35,90

### WIENER SCHNITZEL

veal escalope in breadcrumbs | deep fried  
cranberry sauce  
optional:  
parsley potatoes | fries | leaf salad

€ 22,90

### TAFELSPITZ

boiled rump of veal  
braised leaf spinach  
roasted potatoes  
apple horseradish | chives horseradish sauce

€ 23,90

### WILD GARLIC RAVIOLI (VEGETARIAN)

balsamic grapes  
grated goat cheese

€ 21,90

## DESSERT

### VARIATION OF CHOCOLATE

mousse au chocolate  
semi liquid chocolate cake  
mango passionfruit shot € 10,90

### WIENER EISKAFFEE

vanilla ice cream and coffee  
with coffee liqueur € 8,10

### MOCHA SLICE

banana curry ice cream  
vanilla espuma € 11,80

### VARIATION OF SORBET

homemade sorbet € 9,90

### HOMEMADE ICE CREAM

tonka bean € 2,20  
nougat € 2,20  
poppy seed € 2,20

### GREEN CARDAMOM PANNA COTTA

bergamot ice cream  
crumble € 10,90

### VARIATION OF CHEESE WITH FIG MUSTARD

alpine dairy butter € 14,60

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