

MENU DU CHEF

LEAF SALAD

avocado
baked prawn | panko
mango chili dressing

BOUILLON OF BEEF

semolina dumpling | vegetable stripes

IBERICO SERVED TWO WAYS

filet | cheek
polenta | truffled
bacon beans

PASSION FRUIT CRÈME BRULÉE

pistachio sponge
mascarpone ice cream

or

VARIATION OF CHEESE

fig mustard
alpine dairy butter

Menu € 71. —

LAST CALL 09:00pm

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

APPETIZER

BEEF TATAR

toast
alpine dairy butter

€ 16,80

LEAF SALAD

avocado
baked prawn | panko
mango chili dressing

€ 16,90

OUT OF THE SEA

pulpo salad | luke warm
lobster | fried | wakame
nori salmon | mango-cashew

€ 19,80

PORCINI RAVIOLI

sage butter | Grana Padano
rocket

€ 16,90

BOUILLON OF BEEF

semolina dumpling | vegetable stripes

€ 8,90

PUMPKIN SOUP

chicken Wan Tan

€ 10,80

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MAIN DISH

PIKEPERCH I FILET

fried
craw fish
pak choi curry vegetables
basmati rice

€ 29,80

PRAWNS

grilled prawns with herbs and butter
saffron risotto
vegetables

€ 33,80

PORCINI I RAGOUT (VEGETARIAN ON REQUEST)

Pasta I figs
Jamon I Grana Padano

€ 26,90

PUMPKIN QUICHE (VEGETARIAN)

dip
beet root carpaccio
leaf salad I vinaigrette

€ 21,90

MAIN DISH

FILET OF BEEF

french fries | truffled
vegetables
Port wine gravy

€ 36,50

WIENER SCHNITZEL

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

€ 24,90

TAFELSPITZ

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

€ 25,90

IBERICO SERVED TWO WAYS

filet | cheek
polenta | truffled
bacon beans

€ 34,90

LEMON CHICKEN

vegetables
sweet potato gnocchi
gravy

€ 25,90

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DESSERT

VARIATION OF CHOCOLATE

mousse au chocolate
semi liquid chocolate cake
blood orange shot

€ 10,90

WIENER EISKAFFEE

vanilla ice cream and coffee
with coffee liqueur

€ 9,90

CHEESECAKE

cherry sorbet
brittle

€ 11,80

VARIATION OF SORBET

homemade sorbet

€ 9,90

HOMEMADE ICE CREAM

Poppy seed
Tonka bean
Banana-Curry

€ 3,10

€ 3,10

€ 3,10

PASSION FRUIT CRÈME BRULÉE

pistachio sponge
mascarpone ice cream

€ 11,80

VARIATION OF CHEESE

fig mustard
alpine dairy butter

€ 14,60

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