

MENU DU CHEF

CEVICHE

sea bass | leche de tigre
passion fruit

THAI-GAZPACHO

cold vegetable soup | prawn baked
chili-cucumber salad

SURF N' TURF

Medium | fried prawn
wild brokkoli | potato pave
jus | lobster foam

CHEESECAKE

blueberry ragout
hazelnut icecream

or

CAREFULLY SELECTED CHEESE

mustard of figs
dairy butter

Menu € 98,00

last call 1 pm
last call 9 pm

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

APPETIZER

LEAF LETTUCE

mango | avocado
burrata
lime vinaigrette

€ 15,80

BOUILLON OF BEEF

semolina dumplings | vegetable stripes
OR
sliced pancakes

€ 8,90

THAI-GAZPACHO

cold vegetable soup | prawn baked
chili-cucumber salad

€ 14,50

BEEF TATAR

Truffled spinach ice cream
toast | butter

€ 20,50

CEVICHE

sea bass | leche de tigre
passion fruit

€ 24,60

ON REQUEST VEGAN

€ 19,60

LOBSTER

lobster tail fried
ravioli | lobster foam

€ 34,90

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MAIN DISH

SEA BASS

Basil cous cous
Sweet potato cream | miso leek
white wine foam

€ 35,80

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

BRAISED BEETROOT VEGAN

potato mash | spinach
fried onions
blackberry jus

€ 26,90

MAIN DISH

SURF N TURF

Medium | fried prawn
wild brokkoli | potato pave
jus | lobster foam

€ 48,90

WIENER SCHNITZEL VORARLBERG

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

€ 29,90

CHANTERELLES

ragout
fresh pasta | apricot
serrano ham
scallion | grana padano

€ 28,60

TAGLIATA US BEEF

entrecote fried
rucola | grana padano
basil oil | chanterelles
pommes frites

€ 56,90

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DESSERT

VARIATION OF CHOCOLATE

mousse au chocolat		
semi liquid chocolate cake		
ananas sorbet	€	12,80

WIENER EISKAFFEE

vanilla ice cream and coffee		
with coffee liqueur	€	10,80

VARIATION SORBET

homemade sorbet	€	11,80
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CHEESE CAKE

blueberry jam		
hazelnut ice cream	€	12,60

AFFOGATO

with baileys	€	6,80
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€	9,80
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APRICOT DUMPLINGS

apricot jam buttered bread crumbs	€	14,80
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CAREFULLY SELECTED CHEESE

mustard of figs		
dairy butter	€	16,60

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