

# MENU DU CHEF

## TUNA CARPACCIO

lettuce  
Asia mayonnaise  
sesame ginger lime oil

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## BOUILLON OF BEEF

semolina dumpling | vegetable stripes

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## SURF N TURF

Beef filet | fried  
fried prawn  
asparagus | mini potatoes  
Sauce Hollandaise | melon relish  
Gravy

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## CRÈME BRULÉE

apricot sorbet

or

## CAREFULLY SELECTED CHEESE

fig mustard  
alpine dairy butter

Menu € 82,00

last call 21.00

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

## APPETIZER

### LEAF SALAD

chanterelles | panko  
garden radish | apricots  
balsamic dressing

€ 11,80

### BOUILLON OF BEEF

semolina dumplings | vegetable stripes  
OR  
sliced pancakes | vegetable stripes

€ 7,90

### CAPRESE

Buffalo mozzarella cream  
Tomatoes | Pesto  
Olive oil

€ 17,80

### MANGO BASIL SOUP

Prawn | Panko

€ 12,50

### TUNA CARPACCIO

lettuce  
Asia mayonnaise  
sesame ginger lime oil

€ 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  
pulpo | pan fried  
cauliflower served in two ways | mash and fried  
saffron 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

### PLUMA | IBERICO

lemon thyme ravioli  
chanterelles  
gravy

€ 37,90

### BEET ROOT VEGAN

Fried  
Mash | spinach  
Roasted onions | chanterelles  
Blackberry gravy

€ 21,90

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## MAIN DISH

### SURF N TURF

Beef filet | fried  
fried prawn  
asparagus | mini potatoes  
Sauce Hollandaise | melon relish  
gravy

€ 45,90

### WIENER SCHNITZEL

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

€ 25,90

### CALFS LIVER

cabbage donuts  
caramelised apples

€ 26,80

### CHANTERELLES VEGETARIAN OPTION POSSIBLE

ragout of chanterelles  
Pasta | apricots  
green onion  
Grana Padano | Jamon

€ 22,80

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## DESSERT

### VARIATION OF CHOCOLATE

mousse au chocolat  
semi liquid chocolate cake  
mango shot

€ 11,60

### WIENER EISKAFFEE

vanilla ice cream and coffee  
with coffee liqueur

€ 10,50

### CRÈME BRULÉE

apricot sorbet

€ 10,50

### VARIATION SORBET

homemade sorbet

€ 9,90

### APRICOT <sup>20MIN</sup>

dumpling  
sorbet

€ 12,80

### CAREFULLY SELECTED CHEESE

mustard of figs  
dairy butter

€ 15,60

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