

MENU DU CHEF

BEEF TATAR

Truffled spinach ice cream
Toast | butter

LOBSTER FOAM SOUP

crispy prawn

SADDLE OF LAMB

herb crust
artichoke | eggplant | wild garlic cous cous
jus

HAZELNUT CRÈME BRULÉE

white coffee ice cream

or

CAREFULLY SELECTED CHEESE

mustard of figs
dairy butter

Menu € 86,00

last call 1 pm
last call 9 pm

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

APPETIZER

LEAF LETTUCE

Burrata | dried tomatoes
croutons | pine nuts
lime basil dressing

€ 14,90

BOUILLON OF BEEF

semolina dumplings OR sliced pancakes

€ 8,90

LOBSTER FOAM SOUP

crispy prawn

€ 14,90

TUNA SASHIMI

veal | fried | tuna creme
caper | croutons

€ 23,90

ON REQUEST VEGAN

€ 18,10

BEEF TATAR

truffled spinach ice cream
toast | butter

€ 20,50

WILD GARLIC RAVIOLI

Poached egg | Boule de Belp
butter crumbs

€ 21,90

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

MAIN DISH

FILET OF CHAR LOCAL

pan fried
grilled leek
beluga lentils
lobster foam

€ 35,80

PRAWNS

peeled | pan fried
saffron risotto
vegetables

€ 36,80

TAFELSPITZ

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

€ 29,90

VEGAN SALMON STEAK

green quinoa | grilled leek
cashew lemon sauce

€ 26,90

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

MAIN DISH

FILET OF BEEF ROSSINI

Medium
duck foie gras
truffle | celery puree | carrot
potato pave
jus

€ 49,90

without duck foie gras

€ 45,90

WIENER SCHNITZEL VORARLBERG

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

€ 29,90

SADDLE OF LAMB

herbs crust
eggplant | artichoke
wild garlic cous cous
jus

€ 38,90

DUETT OF IBERICO

filet | cheek
celery puree | burrata ravioli
vegetables
jus

€ 42,90

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

DESSERT

VARIATION OF CHOCOLATE

mousse au chocolat
semi liquid chocolate cake
ananas shot

€ 12,40

WIENER EISKAFFEE

vanilla ice cream and coffee
with coffee liqueur

€ 10,50

VARIATION SORBET

homemade sorbet

€ 10,90

HAZELNUT CRÈME BRULÉE

white coffee ice cream

€ 12,90

NOUGAT DUMPLINGS

apricot marmalade
vanilla ice cream

€ 14,80

CAREFULLY SELECTED CHEESE

mustard of figs
dairy butter

€ 16,60

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