

MENU DU CHEF

FILET OF CHAR LOCAL

pickled
mango cashew salad
Yuzu cream

BOUILLON OF BEEF

semolina dumpling | vegetable stripes

SADDLE OF DEER

fried
nut crust | porcini ravioli
brussels sprouts
black root
black nuts gravy

STEAMED NOUGAT PASTA

Banana yoghurt ice cream
Egg liqueur espuma

or

CAREFULLY SELECTED CHEESE

fig mustard
alpine dairy butter

Menu € 79,00

last call 21.00

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

APPETIZER

LAMB'S LETTUCE

freerange egg | chopped
bacon | fried
mustard dressing

€ 11,80

BOUILLON OF BEEF

semolina dumplings | vegetable stripes
OR
sliced pancakes | vegetable stripes

€ 7,90

PUMPKIN GINGER SOUP

sweet potato | cigarillo

€ 10,50

VENISON TERRINE

rose hip gel
red cabbage

€ 18,90

LAMB LEG

stewed
carrot cream
portwine fig

€ 17,90

FILET OF CHAR LOCAL

pickled
mango cashew salad
Yuzu cream

€ 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
carrot served in three ways
puffer | cream | blanched
lime 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

SADDLE OF DEER

fried
nut crust | porcini ravioli
brussels sprouts
black root
black nuts gravy

€ 38,60

GUTS VEGAN

ragout | Porto Bello mushrooms
tofu | Seitan | dumplings

€ 24,90

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MAIN DISH

FILET OF BEEF LOCAL

fried
brussels sprouts | vegetables
French fries | truffled
gravy

€ 45,90

WIENER SCHNITZEL VORARLBERG

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

€ 25,90

RAGOUT OF DEER AUSTRIA

red cabbage
dumplings
mushrooms | ham | fried

€ 27,80

DUCK BREAST

fried
red cabbage | potato noodles
orange quinces
chestnut | gravy

€ 28,90

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DESSERT

VARIATION OF CHOCOLATE

mousse au chocolat
semi liquid chocolate cake
grapefruit shot

€ 11,60

WIENER EISKAFFEE

vanilla ice cream and coffee
with coffee liqueur

€ 10,50

GINGERBREAD PANNA COTTA

plum roaster | crumble

€ 10,50

VARIATION SORBET

homemade sorbet

€ 9,90

STEAMED NOUGAT PASTA

Banana yoghurt ice cream
Egg liqueur espuma

€ 12,80

CAREFULLY SELECTED CHEESE

mustard of figs
dairy butter

€ 15,60

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