

## MENU DU CHEF

### OUT OF THE SEA

Nori salmon | pineapple  
oyster | fried | rice noodle salad  
octopus | luke warm | black beans

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### PUMPKIN SOUP

carrot straw  
pumpkin seed oil

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### VENSION OF DEER

fried  
porcini ravioli  
red cabbage | chantarelles  
black nut gravy

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### DUET APRICOT

Sorbet | apricot  
Vanilla curd cheese foam  
almond brittle

or

### VARIATION OF CHEESE

fig mustard  
alpine dairy butter

Menu € 72, --

last call 21.00

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

## APPETIZER

### LAMB'S LETTUCE

chantarelles | deep fried | apricots  
apricot dressing

€ 11,80

### OUT OF THE SEA

Nori salmon | pineapple  
oyster | fried | rice noodle salad  
octopus | luke warm | black beans

€ 18,80

### PORK BELLY

pork belly from Vorarlberg  
braised | Bao Bun  
radish coriander salad

€ 15,90

### VARIATION OF TOMATOES

buffalo mozzarella cream | olive oil  
fermented garlic  
wasabi rocket sorbet

€ 15,80

### BOUILLON OF BEEF

semolina dumplings | vegetable stripes

€ 8,90

### PUMPKIN SOUP

carrot straw  
pumpkin seed oil

€ 8,90

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## MAIN DISH

### OCTOPUS | FILET OF CHAR NENZING

fried  
cauliflower mash and fried  
saffron foam

€ 34,80

### PRAWNS

grilled prawns  
black pasta | chili  
artichoke | peas

€ 34,80

### TAFELSPITZ

boiled rump of veal  
fresh vegetables | apple horseradish  
horseradish sauce  
hash browns | young spinach

€ 28,90

### BEET ROOT VEGAN

fried  
mashed potatoes | spinach  
onion crumble | chantarelles  
blackberry gravy

€ 21,90

### VENSION OF DEER

fried  
porcini ravioli  
red cabbage | chantarelles  
black nut gravy

€ 31,90

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## MAIN DISH

FILET AUSTRIA € 43,90  
truffle fries | Chimichurri  
artichoke | zucchini  
carrot | pea | gravy

WIENER SCHNITZEL LÄNDLE KALB € 24,90  
veal escalope in breadcrumbs | deep fried  
cranberry sauce  
parsley potatoes | leaf salad | fries

SADDLE OF LAMB € 28,90  
fried  
nut crust porcini risotto  
pumpkin vegetables

CHANTARELLES VEGETARIAN OPTIONAL € 23,80  
ragout  
pasta | apricots | onions  
Grana Padano | Jamon

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## DESSERT

### VARIATION OF CHOCOLATE

mousse au chocolate  
semi liquid chocolate cake  
lavendel shot

€ 10,90

### WIENER EISKAFFEE

vanilla ice cream and coffee  
with coffee liqueur

€ 9,90

### RAVIOLI I SWEET

stuffed with chocolate and mango  
grapes salad  
mango passionfruit sorbet

€ 11,80

### VARIATION SORBET

homemade sorbet

€ 9,90

### DUET APRICOT

Sorbet I apricot  
Vanilla curd cheese foam  
almond brittle

€ 10,90

### VARIATION OF CHEESE

mustard of figs  
dairy butter

€ 14,60

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