

MENU DU CHEF

TUNA CARPACCIO

lettuce
Asia mayonnaise
sesame ginger lime oil

BOUILLON OF BEEF

semolina dumpling | vegetable stripes

SURF N TURF

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

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 | figs
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 | figs
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 ^{20MIN}

dumpling
sorbet

€ 12,80

CAREFULLY SELECTED CHEESE

mustard of figs
dairy butter

€ 15,60

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