

APPETIZER

OUT OF THE SEA

pulpo salad | luke warm
lobster | fried | wakame
nori salmon | mango cashew

€ 19,80

LEAF SALAD

avocado
baked prawn | panko
mango chili dressing

€ 16,90

BOUILLON OF BEEF

semolina dumplings

€ 6,50

PUMPKIN SOUP

Chicken Wan Tan

€ 10,80

MAIN DISH

CLUB SANDWICH

grilled turkey breast | cocktail sauce
toasted bread | lettuce
tomatoes | eggs | onions | bacon

€ 14,90

BAKED CHICKEN SALAD

mixed lettuce | pumpkins seeds | croutons
french dressing | pumpkin seeds oil
crispy pan fried chicken

€ 15,90

LEAF SALAD | SLICES OF BEEF FILET

cherry tomatoes | Grana Padano
balsamic dressing

€ 17,90

PORCINI | RAGOUT (VEGETARIAN ON REQUEST)

Pasta | figs
Jamon | Grana Padano

€ 26,90

PIKEPERCH | FILET

fried
craw fish
pak choi curry vegetables
basmati rice

€ 29,80

MAIN DISH

FILET OF BEEF

french fries | truffled
vegetables
Port wine gravy

€ 36,50

WIENER SCHNITZEL

veal escalope in breadcrumbs | deep fried
cranberry sauce
optional:
parsley potatoes | fries | leaf salad

€ 24,90

TAFELSPITZ

boiled rump of veal
braised leaf spinach
mashed potatoes
apple horseradish | chives horseradish sauce

€ 25,90

PRAWNS

grilled prawns with herbs and butter
saffron risotto
vegetables

€ 33,80

DUCK BREAST | SOUS VIDE

red cabbage
sweet potato gnocchi
gravy

€ 27,90

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

DESSERT

VARIATION OF CHOCOLATE

mousse au chocolate
semi liquid chocolate cake
hibiscus lassi € 10,90

APRICOT DUMPLINGS (20min)

butter crumbs
wild berry sauce € 9,00

VARIATION OF SORBET

homemade sorbet € 9,90

CHEESECAKE

cherry sorbet
brittle € 11,80

HOMEMADE ICE CREAM

Bergamot € 3,10
Tonka bean € 3,10
Banana Curry € 3,10

WIENER EISKAFFEE

vanilla ice cream and coffee
with coffee liqueur € 9,90

VARIATION OF CHEESE

fig mustard
alpine dairy butter € 14,60

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