

T A S T E



T H E

A L P S ,

D I S C O V E R

T H E

W O R L D

di

D E N N I S I L I E S

Wir freuen uns, Sie von Mittwoch bis Samstag in unserem Gourmetrestaurant sowie an unserer Bar oder Sonnenterrasse begrüßen zu dürfen!

Tischreservierungszeiten:

MI – SA: 18.00 – 20.00 Uhr

SA: 12.00 – 13.30 Uhr

Hotel Tannenhof*****Superior | Nassereinerstr. 98 | 6580 – St. Anton am Arlberg
+43 5446 30311 | info@hoteltannenhof.net

sample menu

GOURMETMENU by DENNIS ILIES

Tramonto
Vinschgerl | Cured char | Radish
Cucumber | Char caviar | Dill
Almond canelé | Poultry liver | Smoked eel | Pineapple

Tyrolean "Jause"

Onion tart „frozen“

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ALPINE PRAWN

Pumpkin | Apple | Thyme | Pumpkin seed oil

* TYROLEAN WAGYU

Duck liver | Pear | Beans | Hazelnut

SALMON TROUT

Lobster coral | Ice wine - Verjus | Kohlrabi

* SWEETBREAD

Romaine lettuce | Tomato - Tamarillo | Anchovy | White pepper foam

VENISON

Chanterelle | Wild mushroom | Walnut | Lingonberry

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Intermezzo

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APRICOT

Osmanthus | Coconut | Green tea

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Le Père Bis

Plum & Cinnamon
Sea buckthorn & Pecan nut
Wild berries & White chocolate

6-COURSES € 275,-

4-COURSES € 205,-

(*included in the 6-course menu)

Subject to change. Information about ingredients in our food and drinks that can cause allergies or intolerances can be obtained from our service staff upon request.

No-shows, cancellations (partial or full) within 24 hours of your reservation (72 hours for groups over 6) will be charged € 150,00 per person from your credit card on file.