



CULINARY JOURNEY THROUGH THE ALPS

sturgeon
carrot | ginger

duck liver
poppy seeds | plum

crayfish | calf
salsify | chestnuts

pike-perch
dill | tyrolean speck

pigeon
cauliflower | hazelnut

Graukäse
apple | mint

Bienenstich
sea buckthorn | yeast

**subject to change*

3 courses € 85,-

4 courses € 105,-

5 courses € 125,-

6 courses € 145,-

7 courses € 165,-

An individual wine or tea accompaniment is available for all courses.

We are pleased to treat you with an extraordinary
food & wine experience at Hotel Tannenhof *****Superior.

Your culinary host,

James Baron
Chef & Gentleman