

# JANTSCHERS WILDE G'SCHICHTEN

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## **Tyrolean Prawn**

Lupine | Caviar

## **Pheasant**

Radish | Autumn Chanterelle

## **Danube Salmon**

Oyster | Mustard Onion

## **Veal**

Parsley | Truffle

## **Chamois**

Bell Pepper | Oat

## **Goat Cheese**

Poppy Seed | Salt Plum

## **Chocolate**

Gentian | Lingonberry

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*\*Menu is subject to change*

3 Courses € 85 | 4 Courses € 105 | 5 Courses € 130 | 6 Courses € 155 | 7 Courses € 180

An individual wine accompaniment is available for all courses.  
We are pleased to treat you with an extraordinary food & wine experience.

**Gustav Jantscher**  
& the Tannenhof-Team



Our service staff is pleased to inform you on demand about ingredients which may cause allergic reactions