

JANTSCHERS WILDE G'SCHICHTEN

Tyrolean shrimp
Lupine | Caviar

Pheasant Confit
Radish | Mushroom

Danube Salmon
Oyster | Mustard Onion

Marinated Veal Head
Parsley | Truffle Stock

Roast Beef from Chamois
Bell Pepper and Oat Root

Goat
Poppy Seeds | Salt Plum

Honey
Lemon | Whiskey | Coffee

**Menu is subject to change*

3 Courses € 85 | 4 Courses € 105 | 5 Courses € 125 | 6 Courses € 145 | 7 Courses € 165

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