

À LA CARTE RECOMMENDATION

STARTERS

Beef Tartare prepared at the Table

Pickled Vegetables | Spelt Bread

€ 32,- / 42,-

Beef Tataki | Radish | Pickleweed

€ 32,-

Lobster Bisque | Sepia Farfalle

€ 24,-

Graukäse | Brown Butter | Brussels Sprouts

€ 34,-

MAIN COURSES

Mushroom Pancakes | Kohlrabi | Parsley

€ 28,-

Pike Perch | Potato | Spinach

€ 40,-

Wiener Schnitzel | Parsley Potatoes | Lingonberries

€ 42,-

Duck | Liver | Black Pudding

€ 52,-

Lamb | Bell Pepper | Jerusalem Artichoke

€ 68



MAIN COURSES FOR TWO

Chateaubriand | Truffle Chips | Bernaise
€ 120

Veal Chop | Truffle Gnocchi | Vegetables
€ 120

**Sea Bass in Salt Crust or Sole from the Oven
Vegetables | Lemon Risotto**
€ 120

DESSERT

Chocolate | Tamarillo | Coffee
€ 24

Plum | Curd | Vanilla
€ 24

**Kaiserschmarrn | Plums from Stanz | Rum Ice Cream
Flambéed at the Table**
€ 26

Cheese from Austria and France
€ 28