

# À LA CARTE RECOMMENDATION

## STARTERS

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### **Beef Tartare prepared at the Table**

Pickled Vegetables | Spelt Bread  
Starter € 38,- | Main Course € 48,-

### **Marinated Char | Crayfish Piccata | Mustard Seed**

€ 38,-

### **Oxtail Consommé | Mushroom-Semolina Dumpling | Celeriac**

€ 22,-

### **Caramelized Goat Cheese | Fig | Leek**

€ 36,-

## MAIN COURSES

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### **Vegetable Gröstl | Poached Egg | Caviar**

€ 58,-

### **Wiener Schnitzel | Parsley Potato | Lettuce**

€ 48,-

### **Beef Paillard | Black Truffle | Baked Fennel**

€ 49,-

### **Guinea Fowl | Poppy Seed Noodles | Plum**

€ 52,-

### **Roast Chamois | Butter Dumpling | Cabbage Roulade**

€ 54,-



## MAIN COURSES FOR TWO

**Chateaubriand | Truffle Chips | Béarnaise**

€ 140,-

**Saddle of Deer | Mushroom Pancake | Bell Pepper**

€ 140,-

**Oven Baked Sole | Spinach | Caviar**

€ 140,-

## DESSERT

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**Yogurt | Champagne | Black Currant**

€ 28,-

**Apple Gratin | Hazelnut | Curd Cheese**

€ 28,-

**Kaiserschmarrn | Plum | Almond Ice Cream**

Flambéed at the Table

€ 28,-

**Cheese from Austria, France and Italy**

€ 35,-

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