

JANTSCHERS WILDE G'SCHICHTEN

Arctic Toothfish

Red Cabbage | Caviar

Langostino

Carrot | Farfalle

Oyster

Curry | Pak Choi

Quail

Pea | Truffle

Fawn

Poppy Seed | Jerusalem Artichoke

Vacherin

Cumin | Pear

Plum

Curd | Vanilla

**Menu is subject to change*

3 Courses € 105 | 4 Courses € 125 | 5 Courses € 150 | 6 Courses € 180 | 7 Courses € 205

An individual wine accompaniment is available for all courses.
It would be our pleasure 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