



STARTERS

- MIXED LEAF SALAD 7,5 / 13,0
raw vegetables, olive oil / pumpkin seed oil L/M
- VEGETABLE-QUINOA SPRING ROLL 16,0
avocado-papaya salad, eggplant-chili salsa *vegan* A/F/M/N/O
- SHEEP CHEESE-TOMATO-PANZANELLA 17,0
young spinach, olives A/G/M
- CEDRO-LEMON-CARPACCIO salmon-sashimi 19,0
wasabi-algae caviar, sesame, ponzu-soy sauce *D/F/N*
- VITELLO (cold cut organic veal sirloin) with trout sauce 19,5
caper berries, belpier cheese, rocket salad *A/D/G/M*

SOUPS

- CARROT-GINGER SOUP 9,0
sugar peas, anisette *vegan* L
- LEEK CREAM SOUP 9,5
veal dumplings (organic) *A/C/G/L*
- SOUP OF THE DAY 8,0
please ask for further information



MAINS

- FALAFEL PINSA 18,0
hummus, lentil-vinaigrette, pomegranate *vegan* A/H/M/N
- BASIL TAGLIATELLE 19,0
buffalo-mozzarella, pesto-rosso A/C/G/L/O
- GRILLED FILLET OF GILTHEAD SEABREAM 34,0
tabouleh with couscous, sesame sauce, rhubarb-chutney *A/D/M/N*
- WHITE CATFISH 34,0
stalk celery, house made gnocchi nero, beet root-orange sauce *A/C/D/G/L/R*
- LAKE TROUT (Falkenstein Oberwasser) 32,0
grilled vegetables, lemon-thyme-potatoes *G*
- MINCED ORGANIC VEAL PATTIES 24,00
broccoli, truffled mashed potatoes, roasted onions, gravy *A/G/L/M/O*
- CHEESEBURGER (Austrian organic beef) 24,0
cheddar, pickled gherkin, roasted onions, wedges, bbq sauce, dijon-mayonnaise *A/C/G/M*
- CUTLET (Austrian Wald.Roc pork) 27,0
string bean-paprika-vegetables, polenta *A/G/L/O*
- WIENER SCHNITZEL (Austrian organic veal) 32,0
lamb's lettuce-potato salad, cranberries *A/C/G/L/M*
- GRILLED ROASTBEEF (Austrian organic beef) 36,0
glaced spring carrots, artichoke-spinach-risotto *G/L/O*

DESSERTS

- CRISPY CANNOLI
WITH CHOCOLATE MOUSSE 11,0
red berries, almonds A/C/G/H
- CHOCOLATE MINT PANNA COTTA 11,0
marinated raspberries G
- CARROT CAKE 12,0
stracciatella ice cream,
strawberry-compote A/C/G/H

FINE PASTRIES
see our showcase

CHEESE

- SELECTION OF 2 9,2
- SELECTION OF 5 18,2
 A/G/H/M/O served with
fig mustard, walnuts,
bread

- QUADRELLO DI BUFALA
nutty, tasty, buffalo milk, hand
made with fine red cultures
- LOMBARDY, ITALY
- STILTON
mild-blue mould
speciality, pasteurized milk
- LEICESTERSHIRE, ENGLAND



- LA ROUELLE DU TARN
mild-aromatic, hand crafted
goat's raw milk soft cheese with
creamy texture
- PYRENEES, FRANCE
- BRIE DE MEAUX AOP
soft cheese, cow's milk,
white rind, creamy, salty
- MEAUX, FRANCE
- COMTÉ AOP
taste of caramell, at least 18
month matured raw milk hard
cheese
- JURA, FRANCE

PORTION BREAD *A* 2,2 | COVER (EVENINGS) 4,5
all prices in Euro / errors excepted

A cereal
containing gluten
B crustacean
C egg
D fish

E peanut
F soy
G milk/lactose
H nuts
L celery

M mustard
N sesame
O sulphur
P lupine
R molluscs

vegetarian
 vegan
 pork