



STARTERS

- MIXED LEAF SALAD 7,5 / 14,0
raw vegetables, olive oil / pumpkin seed oil *vegan* ♡ L/M
- FRIED CORN RIBS 18,0
paprika, avocado, red beans, chipotle-salsa, taco *vegan* ♡ A/F/M
- BURRATA CHEESE FROM APULIA 19,0
tomato-chutney, pine nuts, frisee salad ♡ G/M
- TUNA TATAKI 22,0
sesame, radish-papaya salad, hoisin sauce A/D/F/N
- ORGANIC BEEF TARTAR 22,0
guacamole, truffle-mayonnaise, flat bread A/C/D/M

SOUPS

- GAZPACHO
marinated prawn 9,5 A/B
- ORGANIC CHICKEN BROTH 9,5
miso, vegetables, shitake, noodles A/C/F/L
- SOUP OF THE DAY 8,0
please ask for further information



MAINS

- CHANTERELLE RAVIOLI 26,0
herb-capers gremolata, grana cheese ♡ A/G/M
- FALAFEL & BAKED EGGPLANT 22,0
hummus, zatar, sheep cheese ♡ G/N
- CHORIZO-PINSA 20,0
pomodori secchi, mozzarella, rocket salad *pork* Ⓢ A/G/L
- GRILLED BROOK TROUT "FALKENSTEINER" 33,0 *or* GILTHEAD 33,0
grilled vegetables, fried potatoes, citrus salsa D
- FILLET OF MEAGRE 32,0
pearl-cous cous, fennel-melonsalad, blackberry-ginger sauce A/C/D
- FILLET OF COD FISH 34,0
crunchy zucchini blossoms, celery-corn puree, cucumber-chili-rajta A/D/G/L/M
- LINGUINI WITH ORGANIC VEAL SUGO SAUCE 24,0
assorted vegetables, Grana cheese A/G/L/O
- CHEESEBURGER (Austrian organic beef) 27,0
cheddar, gherkin, roasted onions, tomatoes, wedges,
BBQ sauce, aioli A/C/G
- ORGANIC CHICKEN SUPREME 29,0
chanterelle-risotto, tomato confit G/L/O
- WIENER SCHNITZEL (organic veal) 35,0
mixed "Wirtshaus" salad, cranberries A/C/L/M
- MEDIUM FRIED BEEF OLIVE (Austrian organic roast beef) 37,0
string beans, bacon, fried potatoes, caper-mustard gravy Ⓢ G/L/M/O

DESSERTS

- CHOCOLATE SOUFFLE 12,0
with a molten center, forrest-berries-ice cream
♡ A/C/G
- COCONUT TIRAMISU 13,0
pineapple, papaya, passion fruit ♡ A/C/G
- APRICOT DUMPLINGS 14,0
buttered crumbs, pistachio ice cream ♡ A/C/G/H

FINE PASTRIES
see our showcase

CHEESE

- SELECTION OF 2 9,8
SELECTION OF 5 19,2
♡ A/G/H/M/O served with
fig mustard, walnuts
& bread

QUADRELLO DI BUFALA
nutty, aromatic, buffalo milk,
hand made, fine red cultures
- LOMBARDY, ITALY

STILTON
mild-blue mould
speciality, pasteurized milk
- LEICESTERSHIRE, ENGLAND

REBLOCHON AOP
aromatic raw milk-white mould
cheese from high alps region
- SAVOYEN, FRANCE

BRIE DE MEAUX AOP
soft cheese, raw milk,
white rind, creamy, salty
- MEAUX, FRANCE

CHÄLLERHOCKER
aromatic hard cheese, 2/3 raw
milk, matured 8 months
- ST. GALLEN, SWITZERLAND



PORTION BREAD A 2,2 |
COVER (FROM 6PM BREAD BASKET, AMOUSE BOUCHE, NAPKIN) A/G 4,7 p.p.
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/alcohol
P lupine
R molluscs

♡ vegetarian
♡ vegan
Ⓢ pork