


STARTERS



- MIXED LEAF SALAD 7,5 / 14,0
raw vegetables, olive oil / pumpkin seed oil *vegan*  L/M
- SALAD HEARTS 18,0
braised Hokkaido, cranberries, grapes,
walnut-maple-dressing, blue potato chips *vegan*  H/M
- SMOKED BURRATA CHEESE 19,0
balsamic figs, radicchio salad  G/M/O
- GRILLED OCTOPUS 22,0
parsnips, beetroot-apple salad, herb oil *G/M/R*
- ORGANIC BEEF TATAR 22,0
avocado, truffled mayonnaise, olive oil-crostini *A/C/D/M*

SOUPS




- PUMPKIN APPLE CREAM SOUP 8,5
with coconut milk *vegan* 
- PAPRIKA SPICED FISH SOUP 9,5
salmon-dumplings *D/G/L*
- SOUP OF THE DAY 8,0
please ask for further information



MAINS


- WALNUT GNOCCHI 25,0
artichokes, baby spinach, paprika sauce *vegan*  A/H
- PUMPKIN RAVIOLI 26,0
chard, pumpkin seeds, herb-ricotta-sauce  A/G
- CHORIZO-PINSA 20,0
Cafe de Paris raclette, secchi-tomatoes, peppers *pork*  A/G
- GRILLED BROOK TROUT "FALKENSTEINER" 33,0
grilled vegetables, rosemary potatoes, basil-pesto *D/G*
- FRIED FILLET OF SALMON 33,0
kohlrabi-carrot-vegetables, potato-broccoli puree, tarragon-sauce *D/G/L/O*
- POACHED FILLET OF CAT FISH 30,0
lentil-leek vegetables, saffron-Noilly Prat sauce *D/G/L/O*
- LINGUINI WITH ORGANIC VEAL SUGO SAUCE 24,0
assorted vegetables, Grana cheese *A/C/G/L*
- CHEESEBURGER (Austrian organic beef) 28,0
cheddar, gherkin, roasted onions, tomatoes, wedges,
BBQ sauce, Aioli *A/C/G*
- BRAISED LEG OF LAMB (organic lamb) 33,0
creamy sage polenta, eggplant-peperonata, olive sauce *A/G/L/O*
- WIENER SCHNITZEL (organic veal) 35,0
parsley potatoes, cranberries *A/C/L*
- GRILLED ROAST BEEF (Austrian organic beef) 37,0
boletus mushroom risotto, Hokkaido pumpkin  *G/L/O*

DESSERTS

- PISTACHIO-RICOTTA CAKE 11,0
sour cherry compote, pistachio ice cream  A/C/G/H
- ORGANIC-CURD CHEESE DUMPLING 13,0
with cinnamon-nut crumbs, stewed plums  A/C/G/H
- CHOCOLATE SOUFFLE 13,0
with a molten center, forrest-berries-ice cream
 C/F/G

FINE PASTRIES
see our showcase

CHEESE

- SELECTION OF 2 9,8
SELECTION OF 5 22,0
 A/G/H/M/O served with
fig mustard, walnuts
& bread

IMPERIALE ROSSO
matured, with red dessert wine,
refined, blue mould,
true craftsmanship
- LOMBARDY, ITALY

SCHLOSSBERGER
GROSSVÄTU
hard cheese, matured 14
months
- EMENTAL, SWITZERLAND



PONT L'EVEQUE AOP
aromatic, intense, raw milk soft
cheese with red mould rind
- NORMANDIE, FRANCE

JORT CAMEMBERT AOP
classic soft cheese
white mould rind,
creamy, slightly salty
- NORMANDIE, FRANCE

SAINT-MAURE
DE TOURAINE
creamy, goat's soft-cheese roll
matured in plant ashes
- CENTRE, FRANCE

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*