



## STARTERS

- MIXED LEAF SALAD 7,5 / 14,0  
raw vegetables, olive oil / pumpkin seed oil *vegan* ♡ L/M
- RADICCHIO-FENNEL SALAD 18,0  
figs, grapes, walnuts,  
balsamic-maple syrup dressing, pumpernickel bread *vegan* ♡ A/H/M
- GOAT CREAM CHEESE COATED IN PUMPKIN SEEDS 19,0  
muscat pumpkin-chutney, baby chard G/M
- SCALLOPS 23,0  
lemon-pepper crust, saffron-cauliflower puree, dill-emulsion A/CG/R
- ORGANIC BEEF TARTARE 22,0  
avocado, belpere cheese, focaccia A/D/G/M

## SOUPS

- PUMPKIN CREAM SOUP 9,5  
apple & ginger A/L ♡
- BEEF BROTH 11,0  
sliced pancakes with lovage A/C/G/L
- SOUP OF THE DAY 8,5  
*please ask for further information*



## MAINS

- BOLETUS MUSHROOM RAVIOLI 27,0  
pointed cabbage, sage, port wine-shallots ♡ A/F/L/O
- FELICETTI LINGUINI 23,0  
tomato-sauce, olives, Grana cheese ♡ A/C/G
- RICOTTA GNOCCHI 26,0  
young spinach, walnuts, truffled pear ♡ A/C/G/H
- PINSA 20,0  
organic, regional ham "Ötscher", artichokes, fior di latte, tomato-sauce ♡ A/G/L
- GRILLED FILLET OF SALMON 34,0  
baked beetroot, leek risotto nero D/G/L/O
- COD FISH SALTIMBOCCA 35,0  
beluga lentil-kohlrabi-vegetables, herb-mustard sauce *pork* ♡ D/G/L/M/O
- WHOLE GRILLED BROOK TROUT "FALKENSTEIN" 34,0  
broccoli, almond butter, potatoes D/G/H
- CHEESEBURGER (organic local beef) 28,0  
cheddar, gherkin, roasted onions, tomatoes, wedges, BBQ sauce, aioli A/C/G
- WIENER SCHNITZEL (organic local veal) 36,0  
parsley potatoes, cranberries A/C/G
- MEDIUM FRIED LEG OF DEER 35,0  
walnut-brussel sprouts, Hokkaido, pear-cranberry confit G/H/L/O
- GRILLED ROAST BEEF (organic local beef) 38,0  
field bean-paprika roast, green pepper sauce G/L/O

## DESSERTS

- CURD CHEESE DUMPLINGS 12,0  
butter crumbs, roasted berries ♡ A/C/G
- CHOCOLATE SOUFFLÉ 13,0  
sour cherries, vanilla ice cream ♡ C/F/G/H/O
- CRÈME CARAMEL 11,0  
rosemary figs, hazelnut brittle ♡ C/G/H

FINE PASTRIES  
see our showcase

## CHEESE

- SELECTION OF 2 11,6  
SELECTION OF 5 24,0  
♡ A/G/H/M/O served with  
fig mustard, walnuts  
& bread
- CHÄLLERHOCKER  
spicy hard cheese, raw cow  
milk, matured 18 months in  
cellar  
- ST. GALLEN, SWITZERLAND
- FOURME D'AMBERT  
creamy & mild blue mould  
cheese, pasteurised cow milk  
- AMBERT, FRANCE

- TALEGGIO  
soft cheese with  
red mould,  
intense-refined taste  
- LOMBARDY, ITALY
- PECORINO DI RONCIONE  
hard cheese, pasteurized  
sheep milk  
- RONCIONE, ITALY
- BRIE DE NANGIS  
soft cheese from raw cow's milk,  
white mould rind  
- ÎLE DE FRANCE, FRANCE

PORTION BREAD A 2,5  
COVER (FROM 6PM, BREAD BASKET, AMUSE 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