

Romantic Menu

STARTER

Vitello tonnato from local milk-fed veal
with red tuna, fried caper berries
and baby chard

SOUP

Truffled potato soup
with spring leek
and fried semolina-bacon dumpling

PASTA COURSE

Tagliolini
in pumpkin cream with pine nuts, mountain cheese
and rocket

MAIN COURSE

Pink-roasted rack of lamb in a herb crust
with ratatouille, two varieties of polenta
and port wine jus

DESSERT

Fried "Pink Lady" apple fritters
with mulled cider sabayon
and sour cream ice cream

5-Course-Menu zu EUR 82.00

with corresponding wines EUR 117.00

Prices in Euro –Cover 5,00 – Pleas ask for our allergen menu
Last order lunch time 1:30pm and last order dinner time 20:30pm

Culinary delights

STARTER

Vitello Tonnato from local milk-fed veal

with red tuna, fried caper berries
and baby chard

23.00

Beetroot tartare

with avocado, crispy wonton, miso
and yuzu cream cheese

18.00

SOUP

Clear beef broth

with sliced pancakes (Frittaten)

6.90

with cheese dumpling (Kaspressknödel)

10.50

Truffled potato soup

with spring leek
and fried semolina-bacon dumpling

14.00

Culinary delights

MAIN COURSE

Pink-roasted rack of lamb in a herb crust
with ratatouille, two varieties of polenta
and port wine jus
43.00

Wiener Schnitzel
with parsley potatoes, cranberries
and salad
from pork
26.00
from veal
33.00

Beef fillet (200 g)
with grilled vegetables, truffle fries
and pepper sauce
49.80

Boiled beef (Tafelspitz)
with roasted potatoes, creamed spinach, apple horseradish
and chive sauce
28.50

Whole roasted trout
with lemon butter, parsley potatoes
and salad
28.50



Culinary delights

VEGETARIAN

Quinoa Bowl

with avocado, tomatoes, sweet potato cream, cashews
and sprouts

with grilled chicken breast

21.00

with crispy tofu (vegan)

18.00

Tagliolini

in pumpkin cream with pine nuts, mountain cheese
and arugula

Starter portion

19.90

Main portion

24.90

Culinary delights

DESSERT

Affogato

with fig mustard

7.50

Fried “Pink Lady” apple fritters

with mulled cider sabayon

and sour cream ice cream

16.00

Sorbet variation

with fresh berries

and homemade tuile

12.60

Rum-flambéed Kaiserschmarrn

with plum compote

12.40

Selection of local cheeses

with fig mustard

19.00