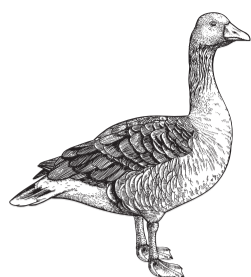


SINCE 1350



MENU

12:00 A.M. – 10:00 P.M.

WINE RECOMMENDATION

2022 SAUVIGNON BLANC JAKOBI
WINERY GROSS & GROSS
SOUTHERN STYRIA
PER BOTTLE 43⁰⁰
PER GLASS 7⁵⁰



STARTERS

Antipasti

PROSCIUTTO CRUDO
FROM SAURIS,
MATURED FOR 16 MONTHS
HOME-PICKLED VEGETABLES
PER SERVING 19⁰⁰

Asparagus season

WHITE ASPARAGUS 32
FROM THE CHIEMGAU REGION
*with buttered potatoes and
hollandaise sauce*
WITH SMALL WIENER SCHNITZEL +16
WITH PROSCIUTTO CRUDO FROM SAURIS +12
WITH LADY STEAK FROM VEAL +28

Classics

BEEF TARTARE 21 / 29
120 / 200 GRAM
*with mustard caviar, artichoke
chips and garden cress*
BOILED 29
SHOULDER CUT OF BEEF
*with fried potatoe roesti, crème
spinach, chive sauce, horseradish*
CALF'S LIVER OR SWEETBREAD 29
*with onion sauce and
mashed potatoes*
WIENER SCHNITZEL OF VEAL 32
*with potato-field salad and
hand-stirred cranberries*
DEEP FRIED CHICKEN 28
*with potato-field salad and
hand-stirred cranberries*

MARINATED BURRATINA 26
with green asparagus, rhubarb and basil
ASPARAGUS AND STRAWBERRY SALAD 19 / 24
with rocket, almonds and sheep's cream cheese
SPRING HERB SALAD 19 / 24
with marinated salmon trout, hazelnuts, radishes and honey dressing
MARINATED SADDLE OF VEAL 26
with field salad-peanut cream and red pepper
CLEAR BEEF BROTH 9
with small cheese dumpling or semolina dumplings
ASPARAGUS FOAM SOUP 14
with hazelnut cake and gorgonzola

MAIN DISHES

CONFIT FILLET OF BROWN TROUT 39
with lamb tongue, root vegetables and potato and lovage cream
HOMEMADE BLUE CRAB RAVIOLI 28
with pickled tomatoes, broccoli and lemon foam
CREAMY MOREL RISOTTO 28
with young spinach, salted lemon and parmesan
HOMEMADE LINGUINE AND GRILLED ZANDER 36
with young carrots and buckwheat
WHOLE ROASTED LEMON GUINEA FOWL, SERVED IN TWO COURSES 42*
*1st course: Guinea fowl breast with mashed potatoes and small salad
2nd course: Guinea fowl leg with morel risotto
Price per person, dish for two people, preparation time 35 minutes

DESSERTS

DARK CHOCOLATE CAKE WITH LIQUID CENTRE 16
with cream cheese and strawberries
CARAMELISED SEMOLINA PANCAKE 16
with yoghurt foam and rhubarb
CREMA CATALANA 12
with aniseed ice cream
SORREL ICE CREAM 9
with yellow pepper jam and caramelised walnuts
HOMEMADE ICE CREAM, PER SCOOP 5
vanilla, chocolate, aniseed, sorrel
HOMEMADE SORBET, PER SCOOP 5
strawberry, rhubarb and lemon
CHEESE FROM THE ALPINE REGION 16
with homemade fig mustard, truffle honey and crusty bread

OVEN-FRESH CRUSTY BREAD, HOMEMADE HERB PASTE FROM OUR HERB GARDEN, OLIVE OIL, TABLE CULTURE 6

*Our service staff will happily inform you about possible allergens in our dishes.
Please note that we only issue invoices per table. All prices are in Euro including VAT.*