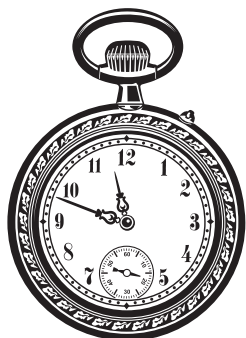


# MENU OF THE DAY

ALL-DAY LUNCH 12:00 PM – 5:00 PM  
EVENING MENU FROM 5:00 PM

Aperitivo  
**CITRUS ZERO  
CLUB**

Kumquats, Tonic & Soda  
8,50



## BUSINESSLUNCH

MONDAY TILL FRIDAY  
12:00 P.M. – 5:00 P.M.

**GOOSE&MUSHROOM DASHI** 9  
*with liver ravioli*

**GRILLES SEABREAM FILLET** 24  
*with borlotti beans, brokkoli and tomatoe foam*

27

## NON-ALCOHOLIC

**35° SAUVIGNON BLANC**  
*Mirabelle blossom*  
Jörg Geiger Manufactory

**36° GRENACHE**  
*Damson plum & herbs*

0,1 7,50

**QUINCE ESSENCE**  
*Retter Fruit Farm*

5CL 6,50

**OUR HOUSE-MADE KOMBUCHA**

0.2 L · 5.50 €

## FIRST COURSES & SOUPS

**MARINATED CHIEMSEE WHITEFISH** ..... 24  
*with dill mayonnaise, Tropea onion and green apple*

**VENISON LOIN TATAKI** ..... 26  
*with puntarelle, pine nut cream and pickled figs*

**ARTICHOKE VARIATION** ..... 24  
*with black truffle, lamb's lettuce cream and hazelnut*

**BEEF BROTH**  
*with cheese dumpling or semolina dumpling* ..... 9

## MAIN COURSES

**BRAISED CHEEKS FROM ORGANIC STRAW-FED PIG** ..... 36  
*with white bean cream, brussels sprouts and horseradish*

**HOMEMADE TAGLIATELLE** ..... 22  
*with goose bolognese*

**ROMANA LETTUCE** ..... 21  
*with stracciatella di burrata, anchovies and lemon*

**GRILLED MOSCARDINI IN TOMATOE STOCK** ..... 34  
*with polenta, capers and basil oil*

**CREAMY KALE RISOTTO**..... 24  
*with grilled blood sausage.....+9*

**TAGLIATA OF LOCAL BULL**..... 38  
*with rocket salad, tomatoes and parmigiano*



## SWEET COURSES

**VALRHONA 70% CHOCOLATE CAKE WITH LIQUID CENTER** 16  
*mit mascarpone and mandarin sorbet*

**ELDERFLOWER-LIMONCELLO CREME** 12  
*with amarena cherries and pistachio*

**HAUSGEMACHTES EIS & SORBET**  
*vanilla, chocolate and hazelnut plum-cognac, mandarine*  
*per scoop* ..... 5

**CARAMALIZED SEMOLINA PANGAKE** 16  
*with yoghurt foam and plum-cognac sorbet*

**AFFOGATO** 9

**SALZBURGER NOCKERL** 32



## CLASSICS

**BEEF TARTARE**  
(GRASS-FED BEEF)

120 / 23

200 / 29

*with mustard caviar, artichoke chips and garden cress*

**CALF'S LIVER** 29  
*or*

**CALF'S SWEETBREADS** 29

*with mashed potatoes and onion sauce*

**OUR SIDE DISH RECOMMENDATION:**  
**SPINACH & ARTICHOKE VEGETABLES** 8

## OUT OF THE PAN:

**WIENER SCHNITZEL OF LOCALLY SOURCED VEAL** 34

*or*

**DEBONED FRIED CHICKEN** 29

*served with potato & lamb's lettuce salad and hand-stirred lingonberries*

**OVEN-FRESH CRUSTY BREAD, HOMEMADE HERB PASTE FROM OUR HERB GARDEN, OLIVE OIL, TABLE CULTURE** 5

*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.*