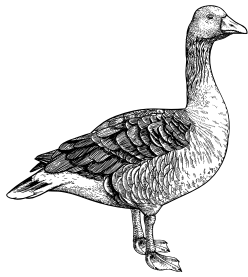


SEIT 1350		MENU OF THE DAY	APERITIVO SPARKLING TEA 0,1 7 ⁵⁰
		ALL-DAY LUNCH FROM 12:00 P.M. TO 5:00 P.M. EVENING MENU FROM 5:00 P.M.	



Businesslunch

MONDAY TO FRIDAY
12 P.M. - 05 P.M.

COLD MARINATED VEAL 18
with pickled chanterelles and
pumpkin seeds mayonaise

GRILLED EGGPLANT STEAK 21
with venerisotto, braised
tomatoes and basil oil

DAMA BIANCA 9
Vanilla ice cream with almond
brittle and grappa-soaked raisins

MENU 29

WITH DESSERT 36

non alcoholic

32 GRAD RIESLING
Riesling, apple, herbs
Manufaktur Jörg Geiger
0,1 7⁵⁰

35 GRAD GRENACHE
Grenache, plum, herbs
Manufaktur Jörg Geiger
0,1 7⁵⁰

QUITTENESSENZ
Obsthof Retter
5^{CL} 6⁵⁰

FIRST COURSES & SOUPS

HOUSE-SMOKED CATFISH.....	24
with green apple, Radicchio Treviso and walnut	
BRAISED OVEN-ROASTED PEPPERS	19
with fresh goat's cheese, pistachio and basil	
PROSCIUTTO CRUDO FROM D'OSVALDO (CORMONS)	21
aged 18 months, with homemade giardiniera and sourdough bread	
CLEAR BEEF BROTH	9
with small calfs liver dumpling or semolina dumplings	
ZUCCHINI-SAFFRON FOAM SOUP	9
with crayfish praline	

MAIN COURSES

PAN-FRIED GOLDEN TROUT FILLET	36
with glazed kohlrabi, pickled elderberries, polenta and horseradish	
HOMEMADE GUINEA FOWL RAVIOLI	32
with vermouth foam, vineyard peach and sautéed chanterelles	
GEM LETTUCE SALAD	21
with burrata stracciatella, anchovies and Amalfi lemon with grilled fish fillet +12	
CREAMY TOMATO RISOTTO.....	28
with Stracciatella di Burrata, black olives and basil with 3 scallops +12	
HOMEMADE TAGLIATELLE	24
with goose bolognese	
MEDIUM DONE SIRLOIN OF LOCAL BEEF	38
with creamy polenta, gremolata and fennel	

DESSERTS

BLUEBERRY PANCAKES	16
with lavender sugar and sour cream ice	
CAMPARI DESSERT	14
with Campari sorbet, prosecco foam and grapefruit	
HOMEMADE ICE & SORBET	PER SCOOP 5
Vanilla, chocolate, sourcream fig, blackberry, lemon	
SALZBURGER NOCKERL	32
for 2 people, 20 minutes waiting time	
CARAMELIZED SEMOLINA PANCAKE	18
with yogurt foam and blackberries	

Classics

BEEF TATARE
120 / 23
200 / 29
with mustard caviar,
artichoke chips, and
garden cress

CALF'S LIVER 29
OR
VEAL SWEETBREADS 29
with mashed potatoes and
onion sauce

WITH
spinache-chanterelles vegetables
9

OUT OF THE BUTTER PAN
WIENER SCHNITZEL OF LOCAL VEAL
36
OR
DEEP FRIED CHICKEN
29
served with
cucumber and potato salad
and hand-stirred cranberries

Our service staff will be happy to inform you about possible allergens in our dishes. Please note that we issue bills per table only. All prices are in euros and include VAT.