



- STARTER -

NORWEGIAN FJORD SALMON

SUGAR PEA | BROAD BEAN

- SEVENTEEN EURO -

TYROLEAN VEAL

TONGUE | BEETROOT | CAPER | BELL PEPPER ICE CREAM

- NINETEEN EURO -

- SOUP -

OXTAIL

OWN RAVIOLI

- NINE EURO -

NORDIC FISH SOUP

TURBOT | MUSSEL | JULIENNE

- FIFTEEN EURO -

STANZERTALER BARLEY SOUP

SMOKED HAM | ROOT VEGETABLES | PARSLEY

- TWELVE EURO -

1 GRAMM ALBA TRÜFFEL
EURO 9,00

1 GRAMM PERIGORD TRÜFFEL
EURO 7,00





- WARM STARTER -

HOMEMADE LINGUINE
BABY SPINACH | TRUFFLE FOAM

- SIXTEEN EURO -

HOMEMADE TAGLIATELLE
BRETON LOBSTER

- TWENTY-NINE EURO -

ACQUERELLO RISOTTO
SCALLOP | GRATINATED | SHELLFOND

- TWENTY-ONE EURO -

1 GRAMM ALBA TRÜFFEL
EURO 9,00

1 GRAMM PERIGORD TRÜFFEL
EURO 7,00





▪ ENTRÉE ▪

WIENER SCHNITZEL OF TYROLEAN VEAL

FRIED IN BUTTER
POTATO | LOW BUSH CRANBERRY

- TWENTY-EIGHT EURO -

DUROC PORK

LA PRESA | BABY VEGETABLES | ALMOND CROQUETTES

- THIRTY-EIGHT EURO -

LOCAL SUCKLING CALF

CUTLET | LA RATTE | WILD BROCCOLI

- FORTY-ONE EURO -

BLACK FEATHER CHICKEN

BREAST | CORN X 3

- THIRTY SIX EURO -

CHAR FROM ZUG

CIGAR | VEGETABLES | RED PRAWN

- THIRTY-FOUR EURO -

1 GRAMM ALBA TRÜFFEL
EURO 9,00

1 GRAMM PERIGORD TRÜFFEL
EURO 7,00





- DESSERT -

BUTTERKEKS

EIS | MOUSSE | PARFAIT | HIMBEER
ICE CREAM | MOUSSE | PARFAIT | RASPBERRY

- ELF EURO -
- ELEVEN EURO -

STANZERTALER TOPFEN

BANANE | PASSIONSFRUCHT | NOUGAT
BANANA | PASSIONFRUIT | NOUGAT

- DREIZEHN EURO -
- THIRTEEN EURO -

EIS & SORBETS

HAUSGEMACHT
HOMEMADE

- DREI EURO FÜNFZIG -
- THREE EURO FIFTY -

- DESSERTWEIN -

ROTER EISWEIN MERLOT 2012
JOHANNESHOF – REINISCH, THERMENREGION

1 / 16

€ 6,50

BEERENAUSLESE SÄMLING 2012
WEINGUT TSCHIDA, NEUSIEDLERSEE

1 / 16

€ 6,00

