

MENU DU CHEF

VITELLO TONNATO
veal | fried | tuna creme
caper | croutons

BOUILLON OF BEEF
semolina dumplings

SADDLE OF LAMB
wild garlic crust
eggplant | artichoke
gnocchi
gravy

CRÈME BRULÉE
berries
mango passionfruit sorbet

or

CAREFULLY SELECTED CHEESE
mustard of figs
dairy butter

Menu € 73,00

last call 1 pm
last call 9 pm

our staff will kindly inform you on allergenic ingredients in our dishes

APPETIZER

LEAF LETTUCE

mango | avocado
burrata
lime vinaigrette

€ 14,90

BOUILLON OF BEEF

semolina dumplings OR sliced pancakes

€ 8,90

MANGO-CHILI- SOUP

prawn cigarillo
aioli

€ 13,90

VITELLO TONNATO

veal | fried | tuna creme
caper | croutons

€ 19,90

PULPO | PRAWN

pulpo | fried
prawn in panko
avocado | fried
fennel | wakame

€ 23,90

ON REQUEST VEGAN

€ 18,10

PORCINI RAVIOLI

poached egg
butter roast | brown butter

€ 19,90

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MAIN DISH

FILET OF CHAR LOCAL

pan fried
turnip | peas | asparagus
mashed potatoes | white wine foam

€ 35,80

PRAWNS

peeled | pan fried
saffron risotto
vegetables

€ 36,80

TAFELSPITZ

boiled rump of veal
vegetable stripes | apple horseradish
potato schmarren
leaf spinach | horse radish sauce

€ 29,90

CHANTERELLES ON REQUEST VEGETARIAN

ragout
freshly made pasta | apricot
serrano ham
grana padano

€ 26,90

CELERY STEAK VEGAN

fried
bean hummus | spinach
potato mash
mushroom gravy

€ 26,90

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MAIN DISH

FILET OF BEEF

potato pavé
edamame | mushrooms
jus

€ 46,90

WIENER SCHNITZEL VORARLBERG

escalope of veal | deep fried
cranberries
side dish as chosen:
parsley potatoes | leaf salad | fries

€ 28,90

SADDLE OF LAMB

wild garlic crust
eggplant | artichoke
gnocchi
gravy

€ 32,90

CALF'S LIVER

caramelized apples | cabbage cruller
scallion

€ 29,30

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DESSERT

VARIATION OF CHOCOLATE

mousse au chocolat
semi liquid chocolate cake
strawberry lassi

€ 12,40

WIENER EISKAFFEE

vanilla ice cream and coffee
with coffee liqueur

€ 10,50

VARIATION SORBET

homemade sorbet

€ 10,90

CRÈME BRULÉE

mango passionfruit sorbet

€ 12,40

BERRIES TRIFLE

yogurt sour cream
marinated berries

€ 11,80

CAREFULLY SELECTED CHEESE

mustard of figs
dairy butter

€ 16,60

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