

# MENU DU CHEF

TUNA SASHIMI  
mango cashew salad  
wasabi cream

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PUMPKIN GINGER SOUP  
kimchi gyoza  
soy sauce

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SADDLE OF DEER  
fried  
nut crust | sprouted cabbage | chestnut  
potato pasta  
gravy

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TONKABEAN SLICE  
pear  
sour cream ice

or

CAREFULLY SELECTED CHEESE  
mustard of figs  
dairy butter

Menu € 88,00

last call 1 pm  
last call 9 pm

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

## APPETIZER

### LEAF LETTUCE

bacon | egg  
mustard dressing

€ 13,90

### BOUILLON OF BEEF

semolina dumplings OR sliced pancakes

€ 8,90

### PUMPKIN GINGER SOUP

kimchi gyoza  
soy sauce

€ 11,90

### TUNA SASHIMI

veal | fried | tuna creme  
caper | croutons

€ 23,90

ON REQUEST VEGAN

€ 18,10

### BEEF TATAR

truffled spinach ice cream  
toast | butter

€ 20,50

### TRUFFLE PASTA

fresh pasta  
truffle foam | free range egg yolk  
black truffle | grana padano

€ 22,70

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## MAIN DISH

### FILET OF CHAR LOCAL

pan fried  
fennel sous vide | jasmine rice | celery puree  
pomegranate-saffron-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

### DEER RAGOUT

red cabbage | bacon | mushrooms  
pearl onion | dumplings

€ 32,90

### VEGAN "GOOSE LEG"

oyster mushrooms in rice leaf  
red cabbage | dumplings  
blackberry jus

€ 26,90

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## MAIN DISH

### FILET OF BEEF

medium | fried  
primal carrot | celery puree  
truffled fries

€ 46,90

### WIENER SCHNITZEL VORARLBERG

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

€ 28,90

### SADDLE OF DEER

fried  
nut crust | sprouted cabbage | chestnut  
potato pasta  
gravy

€ 43,90

### BARBARIE DUCK BREAST

fried  
pumpkin orange vegetables | semolina dumplings  
gravy

€ 31,90

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## DESSERT

### VARIATION OF CHOCOLATE

mousse au chocolat  
semi liquid chocolate cake  
blood orange shot

€ 12,40

### WIENER EISKAFFEE

vanilla ice cream and coffee  
with coffee liqueur

€ 10,50

### VARIATION SORBET

homemade sorbet

€ 10,90

### TONKABEAN SLICE

pear  
sour cream ice

€ 12,40

### APRICOT DUMPLINGS

apricot marmalade  
vanilla ice cream

€ 14,80

### CAREFULLY SELECTED CHEESE

mustard of figs  
dairy butter

€ 16,60

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