

## MENU DU CHEF

### VITELLO TONNATO

veal | fried | tuna creme  
caper | croutons

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### BOUILLON OF BEEF

semolina dumplings

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### SADDLE OF LAMB

wild garlic crust  
eggplant | artichoke  
gnocchi  
gravy

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### 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

### WHITE TOMATO SOUP

Basil oil | dried tomatoes  
croûtons

€ 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

### APRICOT DUMPLINGS

apricot marmalade  
vanilla ice cream

€ 14,80

### CAREFULLY SELECTED CHEESE

mustard of figs  
dairy butter

€ 16,60

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