

AMUSE BOUCHE - compliments of the executive chef

NOBLE FISH VARIATIONS € 24
toasted bread | Grill caviar

CARP BRINE € 22
beets | pumpkin seeds oil cream

PICKLED LAKE TROUT € 23
fennel | buttermilk-dill sauce

FISH CONSOMMÉ € 22
carp dim sum | spring onions

POACHED PIKE DUMPLINGS € 28
wild broccoli | saffron foam

VEGETARIAN PASTRY POCKETS € 24
cauliflower variations | pickled egg yolk

Cover charge is € 12 per person.

„SALZKAMMERGUT“ CATFISH CONFIT € 36
trotters-lovage sauce | creamy spinach | radishes

CHAR & HAY € 38
potatoe mousseline | green & white asparagus | hay sauce
served as a whole for 2 persons

„GRUNDLSEER“ RACK OF LAMB € 42
Styrian mountain shrimps | roasted potatoes „eschedbonkoh style“ | chard

GLAZED KING OYSTER MUSHROOMS € 28
spelt risotto | white asparagus

STUFFED DOUGHNUT € 16
strawberries | sweet curd

CHOCOLATE MOUSSE € 16
caramel | cardamon-orange ice cream

PUFF PASTRY CUTS € 18
stone flour cheese & wine-camembert from „The Cheeseartist“ – Riegersburg frommagerie | blossom pollen | rhubarb

3 course menu € 76

4 course menu € 96

5 course menu € 111

Wine pairing

1/10 l per dish | dessert 1/16 l

3 course menu € 29

4 course menu € 37

5 course menu € 45

Alcohol-free pairing

1/8 l per dish

3 course menu € 24

4 course menu € 30

5 course menu € 36



OUR BEST. FOR YOU.

Information about our philosophy