

STARTERS

FORREST & FIELD TARTARE € 19
celery root | mushrooms | beetroot |
truffle mayonnaise | quail egg
A, C, G, L, M, O

PORK KNUCKLE TERRINE € 17
Styrian runner bean hummus | red onions |
pumpkin seed oil dressing | lamb´s lettuce
L, O

AUTUMN SALAD € 14
pickled pumpkin | fresh figs |
crispy chestnut crumble | Feta cheese
G, M, O

SOUP

BEEF CONSOMMÉ € 8
sliced pancakes | cheese dumpling |
liver dumpling
A, C, G, L

AS A POT WITH ALL GARNISHES € 11

MAIN DISHES

ORIGINAL WIENER SCHNITZEL € 29
veal loin | parsley potatoes | cranberry jam
A, C, G, L, M, O

BOILED GRUNDLSEE BEEF € 27
roasted potatoes | creamed spinach |
root vegetables | chives sauce |
apple horseradish sauce
A, C, G, L, O

PAN FRIED CHICKEN BREAST € 25
Hokkaido pumpkin risotto |
peanut koji emulsion | tarragon
E, F, G, L, O

GRUNDLSEE BEEF GOULASH € 21
herb spaetzle
A, G, L

FISH AND VEGETARIAN

GRILLED LOCAL WHITEFISH € 34
AS A WHOLE
parsley potatoes | brown butter |
mixed leaf salad
A, C, D, G

GRILLED LOCAL CHAR AS A WHOLE € 32
parsley potatoes | brown butter |
mixed leaf salad
A, C, D, G

PAN-SEARED € 31
SALZKAMMERGUT CATFISH FILLET
salted potatoes | root vegetables |
horseradish foam | chives
A, C, D, G

TRUFFLE TAGLIOLINI € 29
truffle foam | autumn truffle
A, C, G, L, O



Hannah Soder
Restaurant Manager



Sebastian Rumpf
Chef



OUR BEST. FOR YOU.
Information about our philosophy