

VENISON WEEK

STARTER

VENISON CARPACCIO € 24
red cabbage kimchi | spruce salt | coriander mayonnaise | buckwheat
C, D, M, O

SOUP

VENISON CONSOMMÉ € 16
egg yolk ravioli | celery | lovage
A, C, L

MAIN DISHES

ROASTED VENISON LOIN € 46
Jerusalem artichoke cream & chip | deep-fried cauliflower mushroom | blackberries
A, G, L, O

CRISPY ROAST MARTINMAS GOOSE € 42
red cabbage | bread dumpling | goose gravy
A, C, G, L, O

OVEN-ROASTED HALF DUCK € 36
red cabbage | bread dumpling | natural gravy
A, C, G, L, O

DESSERTS

PLUM DUMPLINGS *20 minutes preparation time*
buttered breadcrumbs | vanilla ice cream | plum compote
1 piece | 2 pieces € 8 | € 14
A, C, G, H

COCONUT RICE PUDDING MOUSSE € 13
mandarin sauce | mango sorbet
A, C, G, O

CHOCOLATE CAKE € 13
elderberry compote | blackcurrent sorbet
A, C, G, O

STYRIAN CHEESE SELECTION € 13
from „The Cheeseartist“ - Fromagerie zu Riegersburg | homemade
grape jell | fig mustard
A, C, G, H, M, O