
SURPRISE

TOMATO RARITIES

pickled | braised | marinated | goat's cheese ice cream

GRILLED CAROT

malt | basil

GLAZED VEAL LIVER

cream honey | pollen | clover

VARIATION OF CHAR

Bordelaise sauce of freshwater fish

OVEN BRAISED LEEK

whey sauce | pearl barley

PIGEON

red beet | cherry

AUSSEERLAND LAMB IN A CRUST OF HERBS

confit of the breast & medium roasted saddle | mustard gravy

TYPICAL STRYRIAN CHEESE

chives ice cream | Styrian cheese sablé

APRICOT SORBET

lavender meringue | almond

BASKET OF BERRIES

chocolate | yoghurt | pistachio

MENU PRICE PER PERSON INCLUDING COVER & SNACKS

3 courses € 82 | 4 courses € 105 | 5 courses € 128 | 6 courses € 148

WINE RECOMMENDATION PER PERSON AND 1/10 L PER COURSE

3 courses € 27 | 4 courses € 36 | 5 courses € 44 | 6 courses € 52

BEER RECOMMENDATION PER PERSON AND 1/8 L PER COURSE (BOOKABLE FROM 2 PERSONS)

3 courses € 9 | 4 courses € 12 | 5 courses € 15 | 6 courses € 18