
SURPRISE

PICKLED LAKE TROUT

radish | pear | Indian cress oil

LUKEWARM PUMPKIN TARTE

fresh goat´s cheese | sorbet of fermented plum

VARIATION OF CHAR

Bordelaise sauce of freshwater fish

CELERY „MILLE-FEUILLE“

pickled Perigord truffle | hazelnut | mushrooms
extra charge for 1 g Perigord truffle extra

SALZKAMMERGUT CATFISH GLAZED WITH CHICKEN SAUCE

cos lettuce | chicken hearts | chicken Buerre Blanc

PIGEON

red beet | cherry

TYPICAL STRYRIAN CHEESE

chives ice cream | Styrian cheese sablé

APPLE SORBET

caramelized apples | cinnamon | lemongrass panna cotta

P.X. PARFAIT

Crèmeux of Callebaut Gold and tonka bean | plums | sesame

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 € 28 | 4 courses € 37 | 5 courses € 45 | 6 courses € 53

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

3 courses € 11 | 4 courses € 14 | 5 courses € 17 | 6 courses € 21