

AMUSE BOUCHE - compliments of the executive chef

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**GRÜLL STURGEON VARIATION** € 27  
 smoked sturgeon | caviar | apple |  
 stinging nettle vinaigrette

**PICKLED LAKE TROUT** € 26  
 beetroot variation | sour cream

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**FISH DIM SUM** € 29  
 sunchoke | crustaceans foam

**PERIGORD TRUFFLE** € 29  
 cauliflower | egg yolk

Cover charge is € 12 per person.

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**„SALZKAMMERGUT“ CATFISH CONFIT** € 38  
 trotters-lovage sauce | pumpkin cream | pickled  
 roots

**CHAR & HAY** PER PERSON € 39  
 potatoe mousseline | salsify | hay sauce  
 served as a whole for 2 persons

**SADDLE OF DEER** € 44  
 Styrian mountain shrimps |  
 parsnip risotto | brussel sprouts

**STEAMED SEMOLINA STRUDEL** € 29  
 buttered bread crumbs | mixed carrots

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**CHESTNUT AND HAZELNUT TARTE** € 17  
 plum jelly & sorbet

**CARAMEL & PASSION FRUIT CREATION** € 17  
 chocolate brownie | passion fruit granitée

**CARAMELIZED GOAT CHEESE** € 18  
 from „The Cheeseartist“ – Fromagerie zu  
 Riegersburg | pumpkin | miso

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**3 course menu** € 76  
 including cover charge

**4 course menu** € 96  
 including cover charge

**5 course menu** € 111  
 including cover charge

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**Wine pairing**  
 1/10 l per dish | dessert 1/16 l

**3 course menu** € 29  
**4 course menu** € 37  
**5 course menu** € 45

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**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