

AMUSE BOUCHE - compliments of the executive chef

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**MOSAIC OF „AUSSEERLAND“ TROUTS** € 27  
 caviar | herb emulsion

**AUSSEER „VITELLO TONNATO“** € 26  
 veal tongue | Ausseerland char | capers

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**„STYRIAN“ MOUNTAIN SHRIMPS** € 29  
 cabbage turnip | shellfish sauce |  
 pickled cherries

**BROAD BEANS & PEAS POT-AU-FEU** € 29  
 egg yolk confit | pumpernickel

Cover charge is € 12 per person.

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**GLAZED „SALZKAMMERGUT“ CATFISH** € 38  
 corn cream | wild broccoli | quinoa

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

**MEDIUM ROASTED SADDLE OF LAMB  
 FROM GRUNDLSEE** € 44  
 smoked eel | spelt ragout | spinach leaves

**POT ROAST CAULIFLOWER** € 29  
 spring onions | buttered brioche crumbs

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**CITRUS MILLE FEUILLE** € 17  
 honey ice cream | marinated Amalfi lemons

**VALRHONA CHOCOLATE VARIATION** € 17  
 raspberries | hazelnuts

**SAVORY CHEESECAKE** € 18  
 mountain cheese | apricots

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**3 course menu** € 79  
*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** € 21

**4 course menu** € 27

**5 course menu** € 33



**OUR BEST. FOR YOU.**  
 Information about our philosophy