

AMUSE BOUCHE - compliments of the executive chef

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

**CEVICHE FROM WILD CAUGHT VANDACE** € 26  
radish | lardo | Dijon mustard

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**„STYRIAN“ MOUNTAIN SHRIMPS** € 29  
broad beans | shellfish sauce |  
sunchoke chips

**TRUFFLE RISOTTO** € 29  
egg yolk confit | wild garlic foam

Cover charge is € 12 per person.

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**„SALZKAMMERGUT“ CATFISH CONFIT** € 38  
pork trotters sauce | Yacon root | marinated  
roots

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

**MEDIUM ROASTED SADDLE OF LAMB** € 44  
**FROM GRUNDLSEE**  
smoked eel |  
cabbage turnip-potatoe ragout | spinach leaves

**KING OYSTER MUSHROOM & LEEK** € 29  
buttered brioche crumbs

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**RASPBERRY-PISTACCHIO TARTE** € 17  
raspberry granité | shredded filo dough

**PEANUT & CHOCOLATE** € 17  
banana | popcorn

**„STEIRERKÄSE“ MILLE-FEUILLE** € 18  
rhubarb

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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** € 21

**4 course menu** € 27

**5 course menu** € 33



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