

AMUSE BOUCHE - compliments of the executive chef

MARINATED AUSSEER CHAR „BISMARCK STYLE“ € 27
 asparagus | camelina oil | char caviar

GALIA MELON GAZPACHO € 25
 focaccia | cucumber | asmonte cheese

TOM KHA GAI € 29
 mountain shrimp | calamansi | chicken oyster

CRISPY OXTAIL TERRINE € 27
 wild garlic | onion | brown butter foam

Cover charge is € 12 per person.

FLAMBÉED „SALZKAMMERGUT“ CATFISH € 38
 root vegetable escabeche | saffron | champagne

CONFIT STURGEON FILLET € 39
 celery in textures | chive Beurre Blanc | soy glaze

„GRUNDLSEER“ LAMB € 42
 vadouvan | polenta | wild cauliflower

POTATO & ONION € 34
 potato beignet | onion broth

POACHED RHUBARB € 17
 maple foam | toasted milk ice cream

CARAMEL MOUSSE € 17
 apple & wild herb sorbet | carrot cake

„VULKANLAND“ CHEDDAR € 19
 strawberry | black sesame semi-frozen

3 course menu € 87
 including cover charge

4 course menu € 99
 including cover charge

5 course menu € 119
 including cover charge

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

3 course menu € 31

4 course menu € 40

5 course menu € 49

Alcohol-free pairing
 1/8 l per dish

3 course menu € 22

4 course menu € 28

5 course menu € 34



OUR BEST. FOR YOU.
 Information about our philosophy