

AMUSE BOUCHE - compliments of the executive chef

MOSAIC OF „AUSSEERLAND“ TROUTS € 27
caviar | nettle vinaigrette

CURED WILD-CAUGHT WHITEFISH € 26
cauliflower | Yuzu

„STYRIAN“ MOUNTAIN SHRIMPS € 29
radish | shellfish sauce |
pickled plums

PORCINI FLAN € 29
brown butter foam | wild broccoli |
pumpernickel croûtons

Cover charge is € 12 per person.

GLAZED „SALZKAMMERGUT“ CATFISH € 38
pumpkin cream | pickled pumpkin |
pork knuckle sauce | quinoa

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

MEDIUM ROASTED SADDLE OF DEER € 44
crayfish tartar | parsnip cream | Brussels sprouts

OVEN BRAISED CELERY € 29
stalk celery | buttered brioche crumbs

PUMPKIN SEED BAR € 17
Mascarpone cream | cherry sorbet

FLAMBÉED PINEAPPLE € 17
coconut | macadamia nuts

SAVORY CHEESECAKE € 18
mountain cheese | fermented elderberries

3 course menu € 79
including cover charge

4 course menu € 96
including cover charge

5 course menu € 111
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