

A LA CARTE

STARTERS

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| SAN DANIELE RAW HAM olives Grana Padano | € | 19,00 |
| BEEF TATAR pickled pearl onions mustard caviar | € | 24,00 |
| PICKLED STURGEON FILLET cabbage turnip elderberry broth | € | 26,00 |
| MOUSSE OF SHEEP CHEESE pumpernickel-crumbs orange gel | € | 18,00 |

SOUPS

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| ESSENCE OF AUTHAL BEEF bone marrow praline carrot | € | 9,00 |
| WHITE TOMATO ESSENCE summerroll fermented garlic | € | 12,00 |

With our dishes we serve fresh pastries, butter and sausage specialities
from the Seetalblick butcher´s shop

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MAIN COURSES

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| TABOULÉ-DUMPLINGS WITH VEGETABLES <small>vegan</small> coconut milk broth herb oil | € | 18,00 |
| ROASTED FILLET OF BEEF romaine lettuce hearts mushroom-brioche | € | 40,00 |
| FILET GYOZA BLUNZN FROM WIESENGELTER PORK cabbage chilli-cherries | € | 38,00 |
| FRIED SCALLOPS pea purée miso-sabayon | € | 36,00 |
| CONFIT AUSSEERLAND CHAR sautéed leaf spinach sweet potato honey | € | 29,00 |
| BŒUF BOURGUIGNON FROM WIESENGELTER ANGUS BEEF homemade tagliatte citrus butter | € | 30,00 |

CHEESE

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| CHEESE FROM MAÎTRE ANTONY 3 varieties | € | 10,50 |
| 5 varieties | € | 17,50 |

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DESSERT

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| CREME BRÛLÉE hibiskus-jelly pistachio ice cream | € | 17,00 |
| VALRHONA "OPALYS" MOUSSE marinated lychees fennel sorbet | € | 18,00 |
| SMOKED APRICOT rosemary ice cream honey-vanilla cream | € | 14,00 |

Dear guest! Information about ingredients in our dishes that may cause allergies or intolerances can be obtained from our trained service staff on request.

All prices include VAT