



Menu I

Lightly Truffled
Adamstal Forest Mushroom Soup
with Lavender Croûtons

Ravioli from Cheek of Ox
on a Bed of Truffled Celery Purée
perfumed with Lobster Bisque

Crème Brûlée
from Valrhona Milchsokolade
with Passionsfruit Sorbet

56,80

With Wine Accompaniment 28,80

Menu II

Frothy Mediterranean **Shell Fish Soup**
with Grilled Wild Prawn

Truffle Tortelloni in Alba White Wine Froth
with Finely Grated Black Truffle

Grilled Sea Bass Filet
with Duo of Topinambur Potato and Tomato-Olive Salsa

Two Scoops of Homemade **Sorbet**
with Austrian Apricot Compote
and Chocolate Crumble

68,80

With Wine Accompaniment 36,80

Starters

Mixed Green Salad with Avocado Cream, Caramellised Nuts,
Herb Oil, Pomegranite and Thyme-Croûtons

12,80 ^{1,5,8,10}

Crisp Grilled Black Pudding on a Bed of Warm Marjoran, Fried-Potato & Kidney Bean Salad
with Styrian Pumpkinseed Oil

15,80 ^{1,10,12}

Fine marinated **Veal Tartar from Piemont**
with Rucola, Grated Parmesan and Grilled Chanterelle Mushrooms

Starter Portion 100g 17,80 | Main Course Portion 220g 29,80 ^{1,3,8,10}

Marinated Grilled **Rock Octopus** with Cherry Tomato Ragout and Curried Lentils

16,80 ^{1,4,9,10}

Soups & Entrées

Lightly Truffled **Forest Mushroom Soup** with Lavender Croûtons

12,80

Frothy Mediterranean **Shell Fish Soup** with Grilled Wild Prawn

14,80 ^{1,2,7,9}

Truffle Tortelloni in Alba White Wine Froth with Finely Grated Black Truffle

Starter 18,80 | Main Course 29,80 ^{1,3,7,8}



Main Course

Truffled Green Pea Purée
with Sautéed Pak Choi, Grilled Oyster Mushrooms and Papadums (vegan)
Starter 14,80 | Main Course 24,80 ^{5,8}

Grilled Filet of Sea Bass
with Duo of Topinambur Potato and Tomato-Olive Salsa
29,80 ^{4,7}

Pearl Barley Risotto with Sundried Tomatoes, Avocado, Thai-Mango
and Curry Lemongrass Nage (vegan)
25,80 ^{1,9}

Veal Wiener Schnitzerl or Cordon Bleu with Pan fried Chanterelle Mushrooms & Potatoes,
Red Whortleberry Sauce and Creamy Cucumber & Radish Salad
27,80 ^{1,3,7,10}

Grilled French Barbarie Duck Breast
on a Bed of Orange-Fennel Risotto, Barberry, Blueberries and Grated Aged Parmesan
32,80 ^{1,7}

Ravioli from Cheek of Ox on a Bed of Truffled Celery Purée
perfumed with Lobster Bisque
32,80 ^{1,2,3,7,9}

„Surf & Turf“
Medium-Rare Grilled Argentinian Roastbeef from Dieter Meier's „Ojo de Agua“- Ranch
with Two Tempura King Prawns, Truffled French Fries and Cold Slaw
38,80 ^{1,2,9,a,e,h}

Dessert & Cheese

Daily Selection of Sorbets by the Scoop
3,80 per Scoop ^a

Icecream by the Scoop:
Sourcream, Tahiti-Vanilla, Chocolate, Walnut-Maple Syrup
3,80 per Scoop ³

Austrian „Kaiserschmarrn“ Pancakes with Austrian Apricot Compote and Homemade Sourcream Icecream
(Preparation time 15-20 min., orders for two people or more)
14,80 per Person ^{1,3,7}

Crème Brûlée from Valrhona Milkschokolade with Passionfruit Sorbet
12,80 ^{1,3,7,8}

Cheese Selection from Aged Mountain Cheese and Organically Certified Soft Cheeses
with Spiced Figs and Homemade Fruit Bread
15,80 ^{1,7,8,9,10}