



Innen natürlich. Außen Natur.

16th of January 2020

Mushroom tureen	€ 14,40
Herb creme fresh	

Tuna tartare	€ 15,80
Avocado, passe pierre salad	

Beef carpaccio	€ 15,80
Parmesan and truffles	



Bouillon with farce dumpling	€ 5,80
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Sweet potato cream soup	€ 6,50
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Vegetable bouillon with butter gnocchis	€ 5,80
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Salad from the buffet	Small:	€ 7,50
	Big:	€ 12,50



Grillet filet of sea bass	€ 28,00
Creamy pearl barley, beer radish	

Trout from the Bichlhof ponds	€ 23,80
Bleu or meunière, Boiled potatoes	



Crispy rice ravioli	€ 17,20
Tomato Bulgur	

Vegan

Cover charge & Amuse-Gueule € 3,80

Amuse-Gueule is served automatically, but can be cancelled, only table manner possible.

It is possible to order every course also as a small portion. Reduction € 2,00



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Roastbeef		€ 34,00
Onion confit, potato pastry, glazed carrots		
Medium roasted filet from the Tyrolean Alpine ox		€ 39,80
Black pepper cream sauce, Baked potato pastry, Vegetables		
Escalope of veal "Viennese style"		€ 24,50
Parsley potatoes		
Medium roasted veal steak		€ 39,80
Porcini sauce, Serviette dumpling, Vegetable bouquet		
Lamb chops	KochArt	€ 33,00
Ratatouille, Truffle potatoes		
Braised leg of lamb	KochArt	€ 28,00
Polenta, Root vegetables		
Lamb pluck	KochArt	€ 19,40
Semolina dumplings		
Fried chicken "Viennese style"		€ 19,80
Potato-lamb's lettuce-salad		
Chamois ragout		€ 26,00
Red wine juniper sauce, Butter spaetzle, Vegetables		
		
Limoncello Crème Brûlée		€ 11,20
Raspberry Parfait		€ 11,20
White Chocolate		
Pomegranate sorbet		€ 10,40
Kaiserschmarrn		€ 14,50
With or without raisins, Cranberries, Apple purée, Stew plums		

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