

A LA CARTE

STARTERS

Hearty mixed salad with croutons and roasted pine nuts ^{A E H L M}	€ 6,90
✓ Beetroot carpaccio with wild herbs, roasted walnuts and peach chutney ^{E H M}	€ 11,90
Melon and tomato salad with roast beef, rosemary breadsticks and basil pesto ^{A M}	€ 15,90
Beef bouillon with chive oil and semolina dumplings with truffle ^{A C G}	€ 9,80
Homemade East Tyrolean Schlipfkrapfen with Parmesan, alpine herbs and nut butter ^{A C G} (4 pieces)	€ 8,90
✓ Coconut curry soup with foam, spring rolls and wild garlic oil ^{A F L N}	€ 9,50

MAIN COURSES

Wiener Schnitzel (pork) with parsley potatoes, coleslaw and cranberries ^{A C M}	€ 19,50
Homemade East Tyrolean Schlipfkrapfen with Parmesan, alpine herbs and nut butter ^{A C G} (8 pieces)	€ 14,50
Venison ravioli with Cumberland sauce, red wine jus and marinated wild herbs ^{A C L O M}	€ 15,50
Pasture-raised beef fillet steak with cognac sauce, parsnip cream and seasonal vegetables ^G o	€ 35,00
150 g	€ 41,50
250 g	
Roasted salmon fillet with herb and citrus sauce, celery potato cream and sautéed yellow beetroot ^{D L O G}	€ 19,50
✓ Oat patties with herb hummus, citrus oil, fennel and pomegranate vegetables ^{A N}	€ 13,90

DESSERTS

Cheesecake "New York Style" with raspberry ragout and activated charcoal crumble ^{A C E G H O}	€ 9,90
Rose parfait with meringue drops and pistachios ^{C E G H}	€ 8,90
Chocolate brownie with blueberry compote and mint pesto ^{A C E G H O}	€ 9,80

We will be happy to bring you our ice cream menu on request!

Since all our dishes are freshly prepared, there may be short waiting times. Thank you for your understanding!