

## MENUE RECOMMENDATION

Variation of smoked Fishes

*horseraddish*

*caviar*

*white bread*

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Creamsoup of pumpkin

*Austrian seed oil*

*Roasted seeds*

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Fillet of black halibut

*Wild cauliflower*

*Almonds*

*Homemade tortellini*

*chievessauce*

or

regional Entrecôte

*role of savoy cabbage*

*gratin of sunchoke & potatoe*

*Mustardsauce*

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Mousse of sweet chestnuts

*Maple-sirup*

*Poached pear*

*Icecream of Baileys*

€ 44,00 as Menue in 3 Courses with Soup

€ 49,00 as Menue in 3 Courses with Starter

€ 55,00 as Menue in 4 Courses

## MENUE RECOMMENDATION



Tatar of beet roots

*Sour cream*

*pumpernickel*

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Creamsoup of garlic

*Pine nuts*

*Gryere cheese*

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In brown butter roasted tortellini

*Young leek*

*Pumpkin*

*Backed burrata fresca*

\*\*\*

Mousse of sweet chestnuts

*Maple-sirup*

*Poached pear*

*Icecream of Baileys*

€ 39,50 as Menue in 3 Courses with Soup

€ 44,50 as Menue in 3 Courses with Starter

€ 50,50 as Menue in 4 Courses

## STARTERS & SOUPS

Tatar of beet roots

*Sour cream  
pumpernickel*

**€ 14,00**



Varaiation of smoked Fishes

*horseraddish  
caviar  
white bread*

**€ 15,00**

Paté of regional Beef

*Onion-cucumber relish  
Sauce remoulade  
Autumn-salads*

**€ 15,00**

Spit of Prawns

*Chinese cabbage  
Thai-hollandaise*

**€ 15,00**

Creamsoup of pumpkin

*Austrian seed oil  
Roasted seeds*

**€ 8,00**



Creamsoup of garlic

*Pine nuts  
Gryere cheese*

**€ 8,00**



Beefboullion with Marrowdumplings

*Vegetables  
Egg royal*

**€ 8,00**

## BIG SALADS

Big autumnsalad with marinated vegetables

For your choice with:

*Fried breast of chicken & Fruity dip with curry*

*or*

*gratinated Goatcheese & pickled fruits*

**€ 19,50**

## MAIN DISHES

In brown butter roasted tortellini

*Young leek*

*Pumpkin*

*Baked burrata fresca*

**€ 21,00**



`Fish & Chips' – filet of codfish in a crunchy coat

*Homemade french fries*

*Sauce remoulade with truffles*

*Small sidedish salad*

**€ 26,00**

Fillet of black halibut \*

*Wild cauwliflower*

*Almonds*

*Homemade tortellini*

*chievessauce*

**€ 30,50**

Saddlesteak of pork gratinated with

goatcheese, pear & cranberries

*pesto of walnuts & deep fried rucola*

*Pommes croquettes*

*Small sidedish salad*

**€ 26,00**

Duett of braised cheeks of Deer &

rosé fried saddle of venison\*

*persilroots*

*brussels sprouts*

*hazelnut-potatoe crullers*

**€ 31,00**

regional Entrecôte \*

*role of savoy cabbage*

*gratin of sunchoke & potatoe*

*Mustardsauce*

**€ 31,00**

braest of pheasant \*

*red cabbage with cranberrys*

*potatoedumplings*

*ambrosia-sauce*

**€ 30,50**

€ 39,50 as Menue in 3 Courses with Soup

€ 44,50 as Menue in 3 Courses with Starter

€ 50,50 as Menue in 4 Courses

€ 4,50 every \*

## DESSERT

Homemade icecream & sorbets

*Marinated fruits*

*Cracknel of almonds*

**€ 10,50**

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Warm appledumplings

*cinnamonsugar*

*homemade vanilla-icecream*

**€ 10,50**

—

Mousse of sweet chestnuts

*Maple-sirup*

*Poached pear*

*Icecream of Baileys*

**€ 10,50**

## DIGESTIVE

With your Dessert or after, we recommend:

Brennerei

*Thiel*

Haselnuss Spirituose

€ 6,00            0,02 L

—

Schlehenbrand

€ 8,00            0,02 L

—

Eifler Kräuter

€ 5,00            0,02 L

*... and some others more*