

# Monthly Menü

## Greeting from the kitchen

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## Asparagus mousse terrine in wild garlic

with smoked tuna and dill mustard sauce

€ 18

xxx

## Game Consommé

with port wine and quail egg

€ 7,90

xxx

## Pan – seared hake filet

on peas ( creamy and fresh ) with mint

€ 19

xxx

## Roasted saddle of goose ( pink )

with wild couliflower, potatoes, parsnips and juniper jus

€ 44

xxx

## Lemon – Thyme tart

With rhubarb compote and frozen yogurt

€ 16

3 – Course Menu (Starter – Main Course – Dessert)

€ 59

5 – Course Menu

€ 79

# *to start*

## *Assorted spreads*

with bread rolls and alpine dairy butter € 6,90

## *Carpaccio of Tyrolean Beef*

truffle mayonnaise and caper berries € 18

## *wild garlic foam soup*

with crayfish € 7,90

## *clear beef broth*

with sliced pancakes, semolina dumplings or liver dumplings € 5,90/ 5,90 / 6,90

# *salad variations*

## *Cesar Salat*

with parmesan, croutons and grilled chicken breast € 18

## *marinated wild herb salad*

with red currant balsamico dressing  
served with roasted rabbit filet and avocado € 16

## *small mixed salad*

€ 6,90

## *garlic baguette on the side ?*

€ 5,90

# Seasonal Dishes

## Schlutzkrapfen with wild garlic filling

With brown butter , Parmesan and leaf salad

€ 16

## Wild garlic noodles in cream

with sauteed scampi and cherry tomatoes

€ 21

## Medaillons of Cod

on asparagus ragout with Parisienne potatoes

€ 36

## oven – fresh lamb and kid goat roast

with ratatouille vegetables and polenta cubes

€ 29

## breaded easter kid goat

with potatoes, watercress salad and tartar sauce

€ 29

## Pan – fried game sausage

with creamed savoy cobbage and potatoes

€ 19

## Venison osso buco

In Pinot Noir jus with celeriac puree and heritage carrots

€ 36

# *Traditional classics*

## *homemade creamy veal lights ragout*

with bread dumpling € 25  
small € 18

## *Wiener Schnitzel of pork or veal*

with French fries or boiled potatoes, mixed salad € 19,90/ 29

## *roast beef with onions*

with roast potatoes and green beans with bacon € 29

## *cheese spätzle*

with roasted onions and leaf salad € 17

## *House Schnitzel Special*

Pork schnitzel filled with cheese, Gorgonzola, mushrooms and ham  
served with roast potatoes and mixed salad € 24

## *crispy fried free – range chicken*

with potatoes, lamb's lettuce and lingonberries € 24

# *to finish*

## *homemade sorbets*

apple – bear with ginger	€ 3,50
mango with chili	€ 3,50
with Schlumberger Rose´ sparkling wine	€ 6

## *white Valrhona chocolate mousse*

with marinated strawberries and pollen blossoms	€ 15
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## *ice – filled crape*

with vanilla ice cream, chocolate sauce and whipped cream	€ 9
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## *Kaiserschmar´n*

Rosinen – hausgemachtes Apfelmus	€ 16
kleine Portion	€ 12

## *Edelsüßes aus dem Keller (1/16l)*

2019 Riesling Spätlese-Dr. WU-Weingut Wohlmuth-Kitzeck	€ 6
2016 Riesling Auslese-Juffer Sonnenuhr-Weingut Fritz Haag-Mosel	€ 6

## *Kaffeeklassiker*

Espresso – Martini	€ 11
Affogato al Caffè	€ 5,60