

Cover

Mandatory per person
2,5

Bread station

Various spreads, butter and oils
per person
3

Starters

Local Organic Beef Carpaccio

Rocked salad / Parmesan / Lemon / Breadsticks
20



Pistachio Cakes

Ratatouille Salad / Treviso / Olive
16

Guanciale

Paprika Chutney / Lettuce Hearts / Ciabatta
18



Buffalo mozzarella

Rare tomatoes / olives / oil and balsamic vinegar / basil
13,5



Summer salad bowl

Small mixed salad
7

Soups

Cold cucumber soup

Cream cheese / dill / octopus
8



White Tomato Soup

Basil Egg Custard / Tomato Concasse
7,5



Parsnip Cream Soup

Leek Oil / Chips
7,5

Beef broth

Frittaten / chives
7,5

Vegetarian / vegan



Vegetable and Potato Ragout

Peppers / Vegan Sausage / Sour Cream
16,5



Halloumi

Couscous / Lemon Yogurt / Pomegranate
16,5



Massaman Vegetable Curry

Poppadums / Yellow Curry / Snow Peas / Lemongrass
16,5



Main Course

Veal escalope „Viennese Style“

parsley potatoes / lemon / cranberries
28

***Black Angus Beef Fillet Steak**

Two kinds of carrots / baked beans in bacon / chanterelle sauce
36

Roasted Pike-Perch Fillet

Wild Broccoli / Sweet Potato Purée / Pickled Lemon
28

***Stuffed Chicken**

Pesto Gnocchi / Feta Spinach / Sun-Dried Tomatoes
28

Grilled Salmon

Summer Salad / Melon / Chili / Amaranth
28

Truffle Cream Pasta

Beef Fillet / Truffle / Ravioli
28

*The pleasant anticipation for this delicious main course takes about 15–20 minutes.



Dessert

*** Kaiserschmarrn with raisins**
plum / apple
14

*** Liquid Chocolate Cake**
Pickled Peach / Sorbet / Meringue
13

Grand manier ice cream parfait
Sponge cake / orange / sesame hip
13

Raspberry Chocolate
Sliced Woodruff / Ice Cream / Rosemary Honey Crumble
13

La Dolce Vita Cheese Platter
Apple / Grape / Nut
17

Sweetwine

Rotgipfler Auslese
Weingut Johanneshof Reinisch
0.1l
8

* The pleasant anticipation for these delicious desserts takes about 15-20 minutes.