



— HOTEL & CONFERENCE —

Cover charge

Mandatory per person
2,5

Bread station

Various spreads, butter and oils
per person
3

Starters

Local organic beef carpaccio
Wild garlic / Parmesan / Pickled truffle
20



Spring roll
Root vegetables / Cabbage / Wasabi cream / Sesame dip
17,5

Smoked trout
Cucumber cream / Caviar / Horseradish
18,5



Buffalo mozzarella
Rare tomatoes / Olives / Oil and balsamic vinegar / Basil
13,5



Spring salad Bowl
Small mixed Salad
7



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Soups



Wild garlic cream soup
Wild garlic dumplings
7,5



White asparagus cream soup
Green asparagus / Black bread croûton
7,5

Beef broth
Frittaten / Chives
7,5

Vegetarian / vegan



Boiled white asparagus
Parsley potatoes / Hollandaise sauce
24



Macaroni au gratin
Wild garlic cream / Mountain cheese
18



Yellow curry
Coconut / Cashew nuts / Tempura vegetables
19



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Main Courses

Veal escalope "Viennese style"

Parsley potatoes / Lemon / Cranberries
30

***Black angus beef fillet steak**

Asparagus in cream / Baked potato dumplings
43

Grilled octopus

Blood orange / Chicory / Risotto
29

Duck bowl

Duck / Asian vegetables / Udon noodles / Coriander / Chilli
29

Asparagus tortelloni

Truffle / Beef fillet strips 100 g / Tomato
28

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

Desserts

*** Kaiserschmarrn with raisins**

Plum / Apple
15

Asparagus panna cotta

Asparagus sous vide / Strawberry / Yoghurt
15

***Liquid chocolate cake**

Vanilla ice cream / Sour cherry / Meringue / Almond crunch
14

Homemade strawberry dumplings

Curd / Ragout / Mint
14

Austrian cheese plate

Apple / Grape / Nut
17

Dessert Wine

Rotgipfler Auslese

Weingut Johanneshof Reinisch
0.1l
8

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