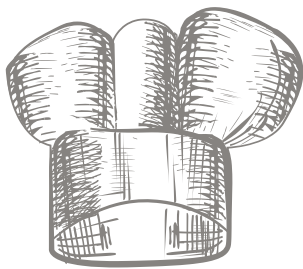


MENU



Eat &
Drink



Starters

Beef Consommé

with root vegetables, boiled beef
and celestine

7

Soup of the day

7

Mountain trout

House-pickled mountain trout
on pickled cucumber with apple,
horseradish mayonnaise and caviar

15

Salad from buffet

8

#veggielove

PUMPKIN

FREGOLA

SARDA

with beech mushrooms
and foamy ginger sauce

15

Medium roasted of saddle of venison

with herb potato noodles and red cabbage
with celery-juniper jus

36

Tender braised ox cheek

with mashed potatoes and carrots
on a root cream sauce

23

Tyrolean Dumplings

(spinach, beetroot & peppers) on creamy parsnip,
mountain cheese espuma and brown butter

17

Roasted fillet of char

on fregola sarda with pumpkin,
beech mushrooms and foamy ginger sauce

28

Cordon Bleu

of veal stuffed with Brie and Tyrolean smoked ham
in pumpkin seed breading with French fries

32

Wiener Schnitzel

with French fries and homemade cranberry sauce

28

Chocolate cake

covered with cranberries and
chocolate, kumquats
and salted caramel ice cream

12

Curd dumplings

in pecan crumbs with plum ra-
gout and vanilla mascarpone
- 15 min. waiting time -

12

Apple strudel

with whipped cream and
vanilla sauce or ice cream

7

Ice Cream & Sorbet

per scoop

2,50