

## STARTERS

AUTUMM OYSTERS FROM OOSTERSCHELDE (NL)  
No. 3 - 6 PCS 25€

CARPACCIO OF SMOKED GOOSE BREAST  
WITH LAMB'S LETTUCE & POMEGRANATE SEEDS 26€

SASHIMI OF YELLOWFIN TUNA  
WITH WAKAME SALAD & SESAME CREAM 28€

KING PRAWN WITH MINCED AVOCADO  
& CARPACCIO OF BEET ROOT 36€

SAUTEED SCALLOPS WITH POMELO, PICKLED SHIMEJI-MUSHROOMS  
AND CUCUMBER-LIME-SPUME 32€

STEAK TARTARE OF CHAROLAIS-BEEF  
WITH POTATO CHIPS 33€

VENISON-POTATO CROUSTILLANT  
WITH JERUSALEM ARTICHOKE CREAM, LINGONBERRY GEL,  
BROCCOLI-NUT PESTO, AND BROWN BUTTER FOAM 30€

FOIE GRAS COOKED IN A TORCHON  
WITH PORT WINE JELLY AND BRIOCHE 42€

SAUTEED FRENCH DUCK LIVER  
ON WILD HERB SALAD WITH ORANGE DRESSING 28€

PINZGAUER „FAKE SNAILS“  
BEEF FILLET TIPS GRATINATED WITH AUSTRIAN MOUNTAIN CHEESE  
AND HERBED BUTTER 19€

## SOUPS

BOUILLABASSE MARSEILLAISE  
WITH ROUILLE, GRUYERE & CROUTONS 22€

CREAMED LOBSTER SOUP 18€

GRATINATED FRENCH ONION SOUP 16€

## VEGGIE

BRAISED FRESH MORELS  
WITH PURPLE POTATO CREAM & MUSHROOM SAUCE  
SMALL €27 | LARGE €32

GRATINATED GOAT CHEESE WITH CARPACCIO OF BEET ROOT  
AND BELUGA LENTILS-SALAD 24€

SPINACH GNOCCHI WITH MASH OF PEA, FRESH PEAS,  
BLACK CHANTERELLE MUSHROOMS AND SPUME OF MUSHROOMS 25€

LINGUINE PASTA WITH PERIGORD TRUFFLES (*TUBER MELANOSPORUM*)  
SMALL 30€ / LARGE 36€

## MAIN DISHES

AMALFI LEMON CHICKEN  
WITH THYME GNOCCHI 43€

TAGLIATA OF ANGUS PASTORAL BEEF  
WITH BONE MARROW, GREMOLATA & TOMATO-LINGUINE 47€

FILLET OF CHAROLAIS BEEF WITH FRESH BEECH MUSHROOMS,  
POTATO SOUFFLÉ & TRUFFLE JUS 49€

PAN-SEARED SKREI (WINTER COD)  
WITH LEMON POLENTA, BRAISED FENNEL, KETA CAVIAR & BEURRE BLANC 46€

FILLET OF PIKE-PERCH WITH RISOTTO,  
ROASTED BEETROOT, AND TARRAGON SPUME 45€

SADDLE OF VENISON  
WITH ALMOND CRUMBLE, CELERY PURÉE,  
SAUTÉED WILD BROCCOLI & JUNIPER CREAM SAUCE 46€

VEAL KIDNEYS  
WITH POMMERY MUSTARD SAUCE & MASHED POTATOES 30€

RABBIT ROULADE  
WITH HERB FILLING, FRESH MORELS & PAN-FRIED POTATO DUMPLINGS  
€45

## DESSERTS

BERGAMOT SORBET  
WITH SPARKLING ELDERFLOWER-VERJUS 11€

CHOCOLATE BROWNIE  
WITH SWEET AVOCADO CREAM AND RASPBERRY SORBET 18€

APPLE FRITTERS  
WITH VANILLA SAUCE AND WALNUT CARAMEL ICE CREAM 16€

CRÈME BRÛLÉE WITH BLACK CURRANT SORBET 16€

PASSIONFRUIT CHEESECAKE WITH MERINGUE FLAMBÉ,  
MANGO RAGOUT AND COCONUT ICE CREAM 18€

SELECTION OF FRENCH CHEESE 18€