






Sarter

-  **Oven warm bread** *austria*
sweet cream butter | curd € 5,00
-  **Refreshing summer salad bowl** *vegetarian | classic*
various young leaf salads | radishes | chickpeas | curry | pickled red onion |
edamame | almonds in our passion fruit yogurt marinade € 10,00
-  **Colorful side salad** *vegetarian | austria*
various leaf salads | mini tomatoes | radishes in our house marinade € 6,00
-  **Cäsar salad** *classic*
crunchy lettuce hearts in our Caesar marinade | crispy capers | anchovy fillets |
white bread croutons | braised tomatoes € 13,00
with fried corn-fed chicken breast € 23,00
with fried cuts from local Arctic char € 24,00
-  **Chef's Special Beef Tatar** *classic*
heartily marinated | pickled egg yolk | lime | butter | grilled sourdough bread |
aioli € 26,00
as a starter € 18,00
-  **Pulled beef** *cross over*
smoked pulled beef brisket | 48 hours cooked | roasted onion jam |
BBQ-mayonnaise | grilled wood-fired bread € 18,00
-  **Carpaccio & grilled from braised octopus** *cross over*
light mango vinaigrette | vanilla | pink pepper | focaccia with fleur de sel |
olive oil € 18,00

Soups







-  **Chef's favorite soup** *austria*
foamed soup of roasted meadow mushrooms | poached egg | chives € 8,00
-  **Fruity & spicy, refreshing Gazpacho Andalusia** *cross over*
crispies | chives € 7,00
-  **Strong boiled beef soup** *austria*
root vegetables | baked cheese dumplings € 6,00

Main courses






-  **Pasta alla Busara** *cross over*
Italian durum wheat spaghetti in a fruity & spicy tomato and prawn ragout |
peperoncini | garlic | chili | Parmesan € 19,00
as a starter € 17,00

-  **Pasta al Tartufo Nero** *vegetarian | classic*
Italian durum wheat spaghetti | Perigord truffle nage | matured parmesan |
freshly shaved summer truffle from Perigord € 25,00
as a starter € 19,00
-  **Potato gnocchi, curd and leek** *vegetarian | cross over*
freshly made potato curd gnocchi | potato leek fond | smoke flavours |
grilled leek | cow's cream cheese | Amalfi lemon € 18,00
as a starter € 16,00
with fried slices of local Arctic char € 28,00
-  **Risotto Cacio e Pepe `The Risotto of the Romans`** *vegetarian | cross over*
finest Acquerello Risotto | lots of Pecorino Romano cheese | black pepper |
chives € 18,00
as a starter € 16,00
with pink fried tagliata of beef entrecôte € 32,00
-  **Spicy & hot ramen bowl** *cross over*
Dashi from alpine pork | Kombu seaweed | Bonito flakes & shiitake mushrooms |
curry | homemade ramen | spicy alpine pork belly | organic egg | edamame |
pak choi | cashew nuts | crunchy vegetables | coriander € 20,00
-  **Fruity & spicy red Thai curry** *vegan | cross over*
crispy vegetables | sweet potatoes | edamame | pak choi | fragrant rice | mango € 18,00
-  **Burger `One Night in Bangkok`** *cross over*
homemade potato bun | baby leaf salad | passion fruits mayonnaise | prawns patty |
crispy pork belly | fruity & spicy mango relish | pickled onion | French fries |
cross over ketchup € 22,00
-  **Slices of local Arctic char** *austria*
Jaipur curry | grilled leek | braised carrots | mashed potatoes |
white wine foam € 29,00
-  **Dry Aged young pork T-Bone steak** *austria*
braised vegetables of bell peppers | green pepper | fried chanterelles |
parsley-garlic butter | French fries € 29,00
-  **Saddle steak of deer calf from Bouviers hunt** *classic*
celery | curd | blackcurrant | chanterelles € 38,00
-  **Quickly fried chanterelle roast from local highland beef** *classic*
colorful summer vegetables | fried butter spaetzle € 32,00
-  **Fried slices of milk-calf liver `Tyrolean style`** *austria*
mashed potatoes | butter peas | marjoram sauce € 28,00
-  **Baked Viennese Schnitzel from Tyrolean milk-calf** *classic*
potato salad or French fries | cranberries | lemon € 28,00

Children's meals

 Soup with sliced pancakes	€ 6,00
 Fish sticks parsley potatoes tartar sauce	€ 12,50
 Chicken Nuggets French fries	€ 12,50
 Escalope of calf French fries	€ 12,50
 Spaghetti Bolognese	€ 12,50
 Chocolate Muffins Vanilla ice cream whipped cream colorful smarties	€ 7,50

Dessert

 The best rice pudding `ever` <i>cross over</i> creamy & chilled European vanilla braised peach pistachio almond granola raspberry sorbet	€ 12,00
 Crème Brûlée from the dark chocolate <i>cross over</i> banana passion fruit small chocolate rum fondant coconut ice cream	€ 12,00
 Small stirred iced coffee	€ 8,00
 Affogato <i>cross over</i>	€ 4,80
 1 Haag Praline	€ 2,00

Allergen information

We work with all 14 allergen additives in our kitchen.

Despite careful preparation, cross-contact cannot be ruled out. If you have any questions, please contact the service staff.

Gluten	A	Milk	G
Crustaceans	B	Nuts	H
Eggs	C	Celery	L
Fish	D	Mustard	M
Peanut	E	Sesame	N
Soy	F	Sulphites	O
Molluscs	R	Lupins	P