



À LA CARTE RECOMMENDATIONS

STARTERS

Back and grilled belly of Tuna

Eggplant | Salmon Caviar | Beech Mushroom
Wafu Dressing | Algae | Wasabi | Yuzu Radish
€ 42,-

Vegetarian with Avocado
€ 30,-

Beef Tartare Torte à la Rossini

Potato Rösti | Beef Tartare | Unstuffed Organic Duck Liver
Périgord Truffle | Red Wine Butter
€ 38,-

ENTRÉES

Pikeperch

Plum Vinegar | Creamy Sauerkraut | Cabbage
€ 35,-

with 20 g Caviar
€ 70,-

Mountain Cheese Ravioli

Pumpkin | Chestnut Foam | White Truffle | Chervil Oil
€ 44,-

MAINS

Roast Beef from Tyrolean Gray Cattle

Spinach | Salsify | Potato | Port Wine Onion | Truffle Jus

€ 54,-

Scallop

Artichoke | Sardine Gel | Brown Butter Hollandaise | Mussel Broth

€ 41,-

MAINS FOR TWO

Venison Wellington

Celery Puree | Sherry Vinegar Hollandaise | Cranberry Jus

€ 118,-

DESSERT

Pumpkin Tarte

Pumpkin Seed Oil | Citrus fruits | Walnut | Ginger

€ 28,-

Pavlova

Jasmine | Pomelo | Bergamot | Galangal

€ 28,-

**Subject to change. Information about ingredients in our food and drinks that can cause allergies or intolerances can be obtained from our service staff upon request. Information about ingredients in our food and drinks that can cause allergies or intolerances can be obtained from our service staff upon request. No-shows, cancellations (partial or full) within 24 hours of your reservation will be charged € 100,00 (lunch reservations) or € 150,00 (dinner reservations) per person from your credit card on file.*

We serve our a la Carte selection exclusively per table. For large groups of 6 people and more we serve a set menu.