

STARTERS

Beef Tatar

with herb salad, Bloody Mary and pepper chip

€ 13,80

Marinated slices of salmon

with avocado and coriander Vinaigrette

€ 12,60

Oven heated "Bregenzerwälder" goat's cheese

with olive tip and rocket salad

€ 11,30

Truffled beef Carpaccio

with rocket salad and Pecorino

€ 15,40

Variation of goose liver

with apple Chutney, black nuts, Madeira jelly and Brioche

€ 17,80

We recommend 1 glass of sweet wine 6cl

"Beerenauslese Weingut Kracher" € 5,80

Assorted „winter“ lettuce

with caramelized nuts and seeds , bacon and Croutons

€ 6,40

SOUPS

Beef Consommé

with slices of herb pancakes, semolina dumpling or cheese dumpling

€ 4,80

Cream of Jerusalem artichoke soup

with sweetbread Ravioli and hazelnut oil

€ 6,20

Cream of pumpkin soup

with roasted trout filet and seed oil

€ 5,80

ENTRÉE

Roasted pike

on red spinach beet with white wine sauce

€ 13,80

Goats cheese Ravioli

*with leaf spinach, dried tomatoes, pine nuts,
Parmesan and browned butter*

€ 11,60

Ragout of mushrooms

with cheese dumpling and sage

€ 10,80

FISH

Duet of monk fish and king prawns

*with peanut-Basmati rice, sugar peas
and coconut - chili cream*

€ 29,--

Roasted halibut

with onion compote, mashed potatoes and red wine sauce

€ 27,--

Sweetwater char

on noodles with celery and white tomato cream

€ 25,--

MEAT

Honey - glazed duck breast
with "Tasmanian" mountain pepper
blueberry- red cabbage and walnut gnocchi
€ 23,--

La Crona of Duroc pork „Sardinian style“
with glazed vegetable and potato gratin
€ 22,--

“Wiener Schnitzel” of veal
with parsley potatoes and cranberries
€ 24,--

Medium roasted lamb in an olive crust
courgette- egg plant cannelloni
creamy parmesan polenta
€ 29,--

Roasted saddle of venison
with mashed celery, brussel sprouts
and Port wine glaze
€ 33,--

Filet steak „Montana“
with sautéed mushrooms
and Dauphine potatoes
€ 35,--

CHEESE

Austrian cheese assortment
€ 6,80

Brie de Meaux and Munster Géromé
with homemade pear- fig mustard
€ 8,60

Roquefort
with caramelized nuts and grapes
and a glass of „Taylor´s Port 2002“
€ 9,80

SWEETS

Variation of chocolate and Orange

€ 8,20

Cassis fig

with vanilla sauce and poppy seed noodles

€ 7,80

Sour Cream "Schmarren"

with home made apricot stew and almonds

€ 9,20

Panna Cotta of Tonka bean

Vineyard peaches and vinegar of "Zirbe"

€ 7,80

ICE CREAM and SORBETS

Vanilla, chocolate or strawberry ice cream

each scoop

€ 1,60

Lemon Sorbet with Wodka

and fresh lemon balm

€ 6,10

Cassis Sorbet with Prosecco

and fresh mint

€ 6,10

Goat's cheese vanilla ice cream

with pumpkin seed oil or old Sherry vinegar

€ 4,50

DIGESTIF

Cafè

<i>Café</i>	€ 2,90
<i>Espresso</i>	€ 2,90
<i>Doppelter Espresso</i>	€ 4,30
<i>Cappuccino</i>	€ 3,40
<i>Latte Macchiato</i>	€ 3,50
<i>Irish Coffee</i>	€ 8,00

Bitters

<i>Fernet Branca</i>	2 cl € 2,90
<i>Fernet Mentha</i>	2 cl € 2,90
<i>Averna</i>	2 cl € 2,90
<i>Ramazotti</i>	2 cl € 2,90
<i>Pernod</i>	2 cl € 4,10

A small list of our different Digestifs:

<i>Grappa di Biserno</i>	2 cl € 8,00
<i>Grappa Berta</i>	2 cl € 7,00
<i>Grappa Nonino</i>	2 cl € 5,00
<i>Kössler Vogelbeere</i>	2 cl € 8,00
<i>Guglhof Waldhimbeere</i>	2 cl € 5,00
<i>Subirer</i>	2 cl € 5,00
<i>Rémy Martin VSOP</i>	2 cl € 5,10
<i>Armagnac Castarede</i>	2 cl € 13,00

Please ask our staff for the special Digestif card with our large selection.