



Schneeweiß

Aperitif

King Royal
(spiced wine secco)
7,50

Pumpkin-lemongrass-soup
with prawns & Kefir leaves
7,00

Shallot Quiche
with Serrano chip & cottage cheese
9,00

Confit mackerel with salty hazelnut,
jerusalem artichoke,
cauliflower caviar & dashifond
12,90



Homemade ravioli with
chestnuts, ricotta & herbs salad
14,00

Saddle of veal with figs in red wine,
mustard seed, brussels sprout & peanut tofu
24,50

Zander with braised black carrots,
mashed potatoes with Dijon mustard
& chestnut bacon crumble
24,50

Braised ox cheeks with lentils-ragout,
beetroot, potatoes & horseradish
25,00



Cream cheese Panna cotta
with Callebaut, crumble & apple
9,50

Wein

Wispering Angel, rose - Cotes de Provence
0,1 – 7,50

Lagrein Conus – Alois Lageder
0,1 – 6,80

For a detailed list of potential additives and/or allergens please consult our
service staff. If you suffer under certain allergies/incompatibility please contact us.
We prepare your dishes, according to possibility, closely to your needs.