

Appetizers

DIVE DEEP...

A COMPOSITION OF SCALLOPS ON CARROT, ORANGE AND ALMOND
with a crisp chip of guanciale pork

€25.00

DELIGHTING THE PALATE

SMOKED DUCK BREAST IN A PEPPER COATING
with marinated oyster mushrooms, baby kale and spiced apricots

€23.00

GREEN MEADOWS

CARPACCIO OF FILET OF BEEF IN A BALSAMIC-TRUFFLE MARINADE
with arugula and winter truffle

€24.00

VEGGIE LOVE (VEGAN)

TARTE TARTIN OF CARAMELISED SHALLOT
on a salad of lamb's lettuce and curly endive with lingonberry dressing and toasted nuts

€18.00

Soups

WARMING YOU FROM WITHIN... (VEGAN)

SOUP OF VIOLET SWEET POTATOES, ORANGES AND GINGER
with chili popcorn

€13.00

NOURISHING YOUR SPIRIT

CREAM OF SALSIFY-COCONUT SOUP
with a crisp "bonbon" of pork knuckle

€14.00

Intermezzos

A BURST OF COLOR

FUSILLI WITH SAUTÉED SALSICCIA, FENNEL,
dried cherry tomatoes and grated parmesan

€19.00

CLASSICALLY GOOD

STUFFED OXTAIL ON A BED OF TRUFFLED CREAMED SPINACH
with veal glacé and fresh winter truffle

€26.00

Main dishes

ALWAYS A FAVORITE...

SADDLE OF VEAL BRAISED IN AROMATICS
with sweet potatoes, sautéed bok choy, cranberries and port-wine sauce

€42.00

A TWIST ON A CLASSIC

BREAST OF GUINEA HEN STUFFED WITH PROSCIUTTO AND COMTÉ CHEESE
on savory cabbage with oyster mushrooms and mushroom ravioli

€36.00

FROM THE MEADOW

CARPACCIO OF FILET OF BLACK ANGUS BEEF
with winter truffle and port-wine sauce

€52.00

THE FINEST CATCH

FILET OF SKREI (WINTER COD FROM THE NORWEGIAN LOFOTEN)
on potato-endive mash with champagne-mustard sauce

€44.00

FISHING FOR COMPLIMENTS

GILTHEAD BREAM ON SAFFRON RISOTTO
with sautéed green asparagus and Noilly Prat sauce

€42.00

FROM THE GARDEN (VEGAN)

SOUS-VIDE BEET ON WALNUT RISOTTO
with orange coulis, walnut pesto

€28.00

Desserts

HEAVENLY INDULGENCE...

TUILE LASAGNA WITH APPLES AND BOURBON VANILLA
with mascarpone creme brûlée and poppy-seed ice cream

€17.00

A WALK TROUGH THE TSCHIFFLICK GARDENS...

Banana and Manjari chocolate delight

€19.00

FRUITY & FRESH (VEGAN)

CINNAMON DAMASK PLUMS ON AN ALMOND CRUMBLE
with vanilla mousse and pear sorbet

€17.00

Cheese

SAVOIR VIVRE

Four aged French raw-milk cheeses
with regional goat-milk cream cheese, fig mustard, and homemade fruit-nut bread

€21.00

List of allergens, ingredients and residual alcohol:

Please request our menu with all of the allergen labels. Despite our greatest care, we cannot rule out the risk of there being minimal amounts of alcohol in sauces. Similarly, there may be trace amounts of allergens on a plate, the utensils or the ingredients used in the kitchen. Please inform the staff if you have any potentially severe or life-threatening food sensitivities so that the team can make especially sure that your food is prepared appropriately.