

Appetizers

DIVE DEEP...

TUNA TATAKI

with cacao, sour cherry and wild broccoli

€23.00

DELIGHTING THE PALATE

CARPACCIO OF FILET OF BLACK ANGUS BEEF

in balsamic marinade with marinated figs,
arugula and shaved pecorino

€24.00

FROM OUR REGION

HOKKAIDO PUMPKIN AT ITS FINEST

with apple, soy and shiso cress

€21.00

VEGGIE LOVE (VEGAN)

HEARTY SALAD OF YELLOW LENTILS ON PEPPER ANTIPASTI

with dates, mini kale, crisp-fried onions and vegan chili mayo

€18.00

Soups

WARMING YOU FROM WITHIN... (VEGAN)

CREAM OF PORCINI SOUP

with Jerusalem artichoke chips and parsley oil

€14.00

NOURISHING YOUR SPIRIT

TRUFFLED SOUP OF LOCALLY SOURCED POTATO AND LEEK

with heat-smoked salmon served lukewarm

€15.00

Intermezzos

A BURST OF COLOR

GRILLED SCALLOPS ON PUMPKIN PUREE
with baked sage and brown butter

€28.00

CLASSICALLY GOOD

SPAGHETTINI IN TRUFFLE SAUCE
With spring onion, grated parmesan and fresh truffle
+ add three sautéed wild prawns

€22.00

€11.00

Main dishes

ALWAYS A FAVORITE...

BREAST OF WILD PHEASANT ROASTED IN JUNIPER
on champagne cabbage with mashed potatoes, marc sauce and marinated pheasant berries
€44.00

A TWIST ON A CLASSIC...

LOCALLY HUNTED SADDLE OF VENISON WITH SAUTÉED KING-TRUMPET MUSHROOMS
with roasted cauliflower, potato log cake and lingonberries €56.00

FROM THE MEADOW

FILET OF BLACK ANGUS BEEF ROASTED IN AROMATICS
on Jerusalem artichoke mousseline with grilled wild broccoli,
smoked almonds and port-wine sauce €49.00

THE FINEST CATCH...

FILET OF SEA BASS AND SCALLOPS
on sautéed artichokes and semi-dried cherry tomatoes
with pesto and creamy thyme polenta €46.00

FISHING FOR COMPLIMENTS

SCOTTISH LABEL-ROUGE SALMON
on cooked fennel and orange with Macrobie couscous, salmon caviar and champagne foam €41.00

FROM THE GARDEN (VEGAN)

ROASTED POINTED CABBAGE IN SOY-SESAME MARINADE
with chickpeas, pomegranate and crisp lotus root €29.00

Desserts

HEAVENLY INDULGENCE...

FEUILLETE OF AUTUMN APPLE AND BOURBON VANILLA
with almond crème brûlée and walnut croquant parfait

€17.00

A WALK THROUGH THE TSCHIFFLIK GARDENS...

DELICIOUS LITTLE DELIGHTS
of Manjari chocolate and chestnuts

€19.00

FRUITY & FRESH (VEGAN)

DAMSON PLUM-HAZELNUT CRUMBLE
with cinnamon mousse and quince sorbet

€17.00

Cheese

SAVOIR VIVRE

FIVE AGED FRENCH RAW-MILK CHEESE
by *Maître Affineur* Waltmann
with homemade chutney of the season, grapes,
walnuts and Esslibris bread

€24.00

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.