

Appetizers

AROMATIC

CARPACCIO OF FILET OF BLACK ANGUS BEEF

With creamy buffalo burrata, marinated figs and walnuts

€24.00

VEGGIE LOVE

SAUTÉED KING-TRUMPET MUSHROOMS

With rye sourdough, comté cheese and shallots

€22.00

DELIGHTING THE PALATE

CARAMELIZED SCALLOPS

With green apple salsa and passion-fruit sriracha sauce

€26.00

AUTUMN DELIGHTS (VEGAN)

A DUET OF HOKKAIDO PUMPKIN

With pomegranate, lamb's lettuce and apple vinaigrette

€20.00

Soups

WARMING YOU FROM WITHIN...

CAPPUCCINO OF PORCINI MUSHROOMS

With truffle oil

€15.00

NOURISHING YOUR SPIRIT (VEGAN)

TURNIP-GINGER SOUP

With marinated pear

€14.00

Intermezzos

A BURST OF COLOR

SAUTÉED LOBSTER TAIL

With seafood fregola sarda pasta and orange beurre blanc

€41.00

CLASSICALLY GOOD

CANNELONI OF GOAT CHEESE AND CARROTS

With sage foam and lingonberries

€23.00

Main dishes

ALWAYS A FAVORITE...

SADDLE OF VENISON FROM LOCAL HUNTERS

With glazed brussel sprouts, chestnuts, potato-mushroom roulade and lingonberries

€52.00

A TWIST ON A CLASSIC...

SALTIMBOCCA OF BREAST OF PHEASANT

With braised radicchio, creamy truffle polenta and portwine sauce

€46.00

FROM THE MEADOW

BEEF SHORT RIBS, COOKED IN SOUS VIDE

With roasted kohlrabi, red lentils and balsamic sauce

€56.00

THE FINEST CATCH...

MEDALLION OF MONKFISH

With pumpkin risotto, king-trumpet mushrooms and seafood foam

€52.00

FISHING FOR COMPLIMENTS

"POT AU FEU" OF LOBSTER AND SHRIMPS

On potatoes and celery with beurre blanc

€61.00

FROM THE GARDEN (VEGAN)

ROMANESCO BAKED IN TEMPURA

With red lentils, mustard caviar and orange-thyme velouté

€29.00

Desserts

HEAVENLY INDULGENCE...

ICED GRAND MARNIER SOUFFLÉ

Of spiced oranges and crème brûlée of Manjari chocolate

€17.00

A WALK THROUGH THE TSCHIFFLIK GARDENS...

TARTE TATIN OF AUTUMN APPLES

With walnut parfait, salted caramel and almond crumble

€17.00

FRUITY & FRESH (VEGAN)

"PINA COLADA"

Coconut sorbet, pineapple confit and rum cream

€17.00

Cheese

SAVOIR VIVRE

FIVE AGED RAW-MILK CHEESES

by *Maître Affineur* Waltmann

with homemade chutney of the season, grapes,
walnuts and Esslibris bread

€19.00

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.