

Appetizers

DIVE DEEP...

TATAKI OF TUNA IN AN ESPRESSO-TERIYAKI MARINADE
with bok choy, citrus fruits and cashews

€24.00

ON WINGS...

A TARTLET OF FOIE GRAS WITH ALMOND-PRUNE LADYFINGERS
a foie gras "bonbon" and toasted almonds

€29.00

FROM THE MEADOWS

CARPACCIO OF FILET OF BLACK ANGUS BEEF
with potato-truffle foam, poached quail egg and arugula

€23.00

A COLORFUL BLEND

COLORFUL SALADS OF THE SEASON IN BALSAMIC DRESSING
with tête de moine cheese, grape-pine relish and cashews

€19.00

FOOD FOR THE SOUL (VEGAN)

CROUSTILLANT OF CELERY, NUTS AND RAISINS
on marinated pointed cabbage with marinated spiced apricots
served on kale salad with pomegranate-balsamic dressing

€18.00

Soups

WARMING YOU FROM WITHIN... (VEGAN)

SOUP OF LOCALLY SOURCED CARROTS
with saffron-lentil strudel

€13.00

NOURISHING YOUR SPIRIT

CREAM OF FENNEL AND ORANGE SOUP
with crisp-breaded shrimp

€14.00

Intermezzos

A BURST OF COLOR

PEARL BARLEY AND BEET RISOTTO
with smoked cottage cheese

€22.00

THE CALL OF THE OCEAN — FISH AND SEAFOOD

MEDALLION OF ATLANTIC CRAYFISH
with Chinese cabbage, passion fruit and lobster bisque

€48.00

Main dishes

ALWAYS A FAVORITE...

BREAST OF CORN-FED CHICKEN STUFFED WITH PROSCIUTTO AND TALEGGIO CHEESE
on braised endive and creamy polenta

€34.00

A TWIST ON A CLASSIC...

FILET OF GRASS-FED ARGENTINIAN BEEF ON ROMANESCO
with wild broccoli, pickled shallots and chervil root

€52.00

WINTER DELIGHTS

FILET OF VEAL ROASTED IN AROMATICS WITH ROASTED BRUSSEL SPROUTS
black garlic, baked potato balls and port-wine sauce

€48.00

THE FINEST CATCH...

FILET OF SKREI (WINTER COD FROM THE NORWEGIAN LOFOTEN)
with braised green beans and ragout of white beans and chorizo

€38.00

FISHING FOR COMPLIMENTS

FILET OF SMOKED SALMON
with kale, spelt, salmon caviar and champagne foam

€41.00

FROM THE GARDEN (VEGAN)

MELANGE OF CAULIFLOWER WITH BAHARAT SPICES, CRANBERRIES AND COUSCOUS
on parsley foam

€32.00

Desserts

A CLASSIC

OPERA AU CAFÉ WITH CARAMEL-CREAM ICE CREAM,
almond crème brûlée and mascarpone sauce

€17.00

HEAVENLY INDULGENCE...

FEUILLETÉ WITH NOUGAT MOUSSE AND SPICED PEAR,
walnut panna cotta and marzipan ice cream

€17.00

A WALK THROUGH THE TSCHIFFLIK GARDENS...

INDULGENCE OF VALRHONA CHOCOLATE,
passion fruit and pistachio

€20.00

MELTING IN YOUR MOUTH (VEGAN)

ORANGE-HAZELNUT CRUMBLE WITH MOUSSE OF AMATIKA CHOCOLATE,
ragout of citrus fruits and calamansi 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