

## Appetizers

### DIVE DEEP...

GENTLY SMOKED BUTTERFISH WITH BUTTERMILK-LIME PANNA COTTA,  
citrus fruits, Lakudia olive oil and lemon verbena

€24.00

### AS FRESH AS SPRING

PASTRAMI WITH PICKLE-RED ONION RELISH  
served with caperberries, toasted Vinschgauer bread and a spring salad

€22.00

### FROM THE MEADOWS

CARPACCIO OF FILET OF BLACK ANGUS BEEF IN A BALSAMIC MARINADE  
with arugula salad and shaved Belper Knolle raw-milk cheese

€24.00

### A COLORFUL BLEND

ESSLIBRIS BOWL WITH WILD-HERB SALAD,  
lemon quinoa, green asparagus, semi-dried cherry tomatoes and chervil cream cheese

€18.00

### FOOD FOR THE SOUL...<sup>(vegan)</sup>

SPELT VEGETABLE TARTLETS WITH MARINATED COLORFUL CARROTS,  
pickled radishes, pea shoots and herb oil

€19.00

## Soups

### WARMING YOU FROM WITHIN...<sup>(vegan)</sup>

VELOUTÉ OF RED AND YELLOW PEPPER  
with artichoke chips

€13.00

### Nourishing your spirit

CREAM OF BABY-SPINACH SOUP WITH NUTMEG FOAM  
and a crisp "bonbon" of pork knuckle

€14.00

# Intermezzos

## A BURST OF COLOR

TAGLIARINI AL LIMONE WITH SAUTÉED SHRIMP  
capers and parmesan

€26.00

## A DELIGHT FOR THE PALATE

GLAZED SWEETBREADS WITH MUSHROOMS,  
Beluga lentils and vegetable velouté

€32.00

# Main dishes

## Always a favorite...

SADDLE OF LAMB ROASTED IN AROMATICS WITH SHEPARD'S PIE,  
eggplant, raisins and chickweed

€44.00

## A twist on a classic...

FILET OF BLACK ANGUS BEEF WITH PEA PURÉE,  
morels and Madeira sauce

€54.00

## On wings...

BREAST OF BARBARY DUCK WITH SAUTÉED KNÖDEL DUMPLING OF BRIOCHE,  
green asparagus, pepper and port wine sauce

€38.00

## The finest catch...

WILD SEA BASS WITH A DUO OF FENNEL,  
olives and Champagne foam

€42.00

## FISHING FOR COMPLIMENTS

FILET OF ARCTIC CHAR WITH GARDEN CUCUMBERS,  
coriander, potato mousseline and Noilly-Prat sauce

€38.00

## FROM THE GARDEN (VEGAN)

BRAISED LEEK AND CELERY IN NORI  
with white onion cream, seaweed caviar and chive oil

€29.00

# Desserts

## OUR CLASSIC

LOCAL STRAWBERRIES AU GRATIN WITH BOURBON VANILLA ICE CREAM  
with mascarpone sauce

€17.00

## HEAVENLY INDULGENCE...

TUILE LASAGNA  
with rhubarb, vanilla and two kinds of poppy-seed delights

€18.00

## A walk through the Tschifflik gardens...

DELICACIES OF VALRHONA CHOCOLATE AND MANGO  
€20.00

## FRUITY & FRESH (VEGAN)

STRUDEL-DOUGH BLOSSOM WITH EXOTIC-FRUIT RAGOUT  
Creole sauce and pineapple 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 in 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.