

appetisers

hourly egg 11.50
celery cream | parsley

chickpea salad 10,50
broccoli | bell peppers | leek

artichoke 13,50
bell pepper | Peruvian wood sorrel | chorizo

smoked fish mousse 14,50
mushrooms | cherry vinegar | apple cider

fish terrine 15
butternut squash | quince | Madeira foam

small fried chicken 14,50
potato salad | cucumber | pumpkin seed oil

classic beef tartare 18
beef | rocket | tomato

soups

beet root cream soup 8
horseradish foam

French onion soup 8.50
mountain cheese crackers

main courses

Barbarie duck breast 33
baked praline from the duck leg | sunflower seed puree | Brussel sprouts

braised beef cheeks 32
warm marinated veal tongue | parsnip | pear | blackberry

poached sole roll 32
white onion | Turkish bulgur

oven-cooked Tyrolean cauliflower 26
vegetable couscous | pickled rowan berries | saffron sauce

desserts

curd nougat dumplings 11.50
apricot

flavor explosion 14
passion fruit | peanut | caramel | white chocolate

French cheese selection 16
fig mustard | grapes

Our service staff will be happy to provide you with information additives, allergens and food intolerances.

We focus on quality and charge € 1.50 per guest for this cover to be able to serve all products homemade.

All prices in EUR and including VAT.