

## Vorspeise - Starter

KARAMELISIERTER CROTTIN DE CHAVIGNOL € 13  
Buttermilch | Mirabelle

CARAMELISED CROTTIN DE CHAVIGNOL  
Buttermilk | Mirabelle

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SOUS VIDE GEGARTER LAUCH  € 12  
Seetang | Soja | Zitrone | Wasabi

SOUS VIDE COOKED LEEK  
Seaweed | Soya | Lemon | Wasabi

## Suppe - Soup

BOUILLABAISSE € 10  
Lachs | Dorade | Garnele | Gemüse | Safran

BOUILLABAISSE  
Salmon | Sea Bream | Prawn | Vegetables | Saffron

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PIFFERLINGS CREME  € 9  
Speck | Thymian

CHANTERELLE CREAM  
Bacon | Thyme

## Zwischengang - Intermediate Course

SAFRAN POLENTA € 16  
Garnele | Fenchel | Orange

SAFFRON POLENTA  
Prawn | Fennel | Orange

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GEGRILLTER WILDBROKKOLI € 15  
Sour Cream | Senf | Salzmandeln 

GRILLED WILD BROCCOLI  
Sour cream | Mustard | Salted Almonds

## Hauptgang - Main Course

LACHSFILET € 30  
Risotto | Zweierlei Erbse

SALMON FILLET  
Risotto | Two kinds of Pea

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DORADE € 26  
Kräuterkartoffeln | Weißkraut | Pfeffer | Rahm

SEA BREAM  
Herbed Potatoes | White Cabbage | Pepper | Cream

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SERVIETTENKNÖDEL € 23  
Eierschwammerl | Rahm 

NAPKIN DUMPLINGS  
Chantarelles | Cream

## Hauptgang - Main Course

### LAMMKAREE

Chimichurri | Focaccia | Kirschtomate

€ 32

### LAMBCAREE

Chimichurri | Focaccia | Cherry Tomato

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### KURZGEBRATENE REHKEULE

Kartoffelknödel | Kräuterseitlinge | Ribiseln | Portwein | Rahm

€ 28

### SHORT ROASTED LEG OF VENISON

Potato Dumplings | Herbed Mushrooms | Currants | Port Wine | Cream

## Nachspeise - Dessert

### ALMKÄSE MOUSSE

Grüner Apfel | Sardisches Fladenbrot

€ 14

### ALPINE CHEESE MOUSSE

Green Apple | Sardinian Flatbread

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### KIRSCH TARTELETTE

Creme Patissière | Sorbet



€ 13

### CHERRY TARTELETTE

Creme Patissière | Sorbet