

Starters

Summer salad with bacon, parmesan and rosmery-cROUTONS	17,-
Crayfishes with avocado and green apple	20,-
Carpaccio - veal head – with a deer fillet and mushroom tartare	17,-
Mixed vegetable salad with Burratino	16,-

Soups

Parsnip soup with puff pastry	8,50
Crayfish-Curry soup with crayfish	9,50

Entremets

Sweetbread (veal) braised with roasted Chanterelles	28,-
In smoked oil grilled Pulpo with tomato-curry spinach	28,-
Creamy chanterelles with a bread dumpling	24,-

Main Course

Filet steak – Salzburg organic – with red wine shallots and smoked onion-mustard	39,-
Corn fed chicken's breast with a gorgonzola-blueberries-risotto	28,-
"Wienerschnitzel" veal escalope with parsley potatoes	24,-
Saddle of venison roast with Romanesco and Chanterelles	36,-
Branzino – wild-caught – with Anchovies potato mash	28,-
Grilled mountain lake salmon with a peach-almond-broccoli	28,-
Roasted pikeperch fillet with radish and potato mash	28,-

Side Dishes

Braised parsnip	4,-
Mediterranean vegetables with rosemary and olives	4,-
Tagliolini with Chanterelles	4,-
Tomato curry spinach	4,-

Rosemary potato wedges	4,-
Potato mash	4,-
Mixed leaf salad	4,-
Rosemary polenta	4,-
Sauteed Chanterelles	4,-

Cover € 3,-

*No change in the Menu m32 and Fish-Menu
*please note that there is only one invoice per table
ALL PRICES IN EURO, TIP NOT INCLUDED, TAXES INCLUDED