

add. Cover. Homemade Bread. Olive Oil. Spreads.	6,5
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PINSE	320g
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Prosciutto. Tomato Sauce. Spring Onions. Fior di Latte. Pumpkin Seed Oil Mayo.	18,0
Roast Beef. Brie. Mushrooms. Truffled Crème Fraîche.	19,0
Gyros Mince. Tomato Sauce. Red Cabbage. Feta.	17,0
Salsiccia. Tomato Sauce. Fior di Latte. Ricotta Cream. Pistachio.	17,0
Tuna. Skyr. Fior di Latte. Red Onion. Rucola.	17,0
Butternut Pumpkin. Hokkaido Cream. Fior di Latte. Juniper Mayo.	15,0
Burrata. Tomato Sauce. Sun-dried Tomatoes. Fior di Latte. Arugola.	17,0
Beetroot. Hummus. Horseradish. Arugola. „Greek White“ . <i>vegan</i>	15,0
Gluten-free option available for an extra charge	4,0

CHEF'S CHOICE MENÜ

5 Course Menu	78,0
Wine Pairing	39,0
Non Alcoholic Pairing	32,0

STARTER

Beef Tartar. Mustard Caviar. Egg Yolk Cream. Toast.	19,8
Celery. Yeast. Fermented Garlic. Granny Smith Apple. Hazelnut.	15,8
Char. Pumpkin. Sea Buckthorn. Horseradish. Dill.	16,9
Cream of Corn Soup. Thai Flavors. Blini.	8,5
Arugola. Braised Tomatoes. Parmesan. With 3 Pieces of „Rottenmanner“ Alpine Prawns.	21,5

MAIN COURSE

Pike-Perch Fillet Wrapped in Savoy Cabbage. Sushi Rice. Peanuts. Ponzu-Brown Butter-Espuma.	29,8
„Rottenmann“ Alpine Prawns. Two Kinds of Black Salsify. Pear. Celery-Beurre Blanc.	32,8
Braised Lamb Shoulder. Crackling Dumplings. Marinated Red Cabbage. Cold-Stirred Cranberries.	32,6
Local Rumpsteak. Braised Celery. Plum Chutney. Sauce Bernaise.	36,4
Homemade Ravioli. Beetroot. Blackberry. „Cashel Blue Cheese“. Walnuts.	23,8

DESSERT

Dark Chocolate. Plum. Malt. Sour Cream.	12,8
Pear. Walnut. Verjus. Vanilla.	9,8
Sorbet Variation.	8,9
Small Cheese Variation. Tomato Chutney.	12,9

naturally/
spicy/
sweet