MENU DU JOUR

3 COURSE MENU

STARTER | MAIN COURSE | DESSERT

STARTERS

ONION SOUP

shallot compote | Chorizo & Gruyère croustini

OR

TERRINE OF SMOKED HALIBUT & SALMON

Sauce Verte | colouful radish

MAIN COURSES

FILLET OF PIKE-PERCH

– CRISPY MUSHROOMS –

Cime di Rapa

Forchheimer Hörnle

€ 49,50 – STARTER OR DESSERT

€ 59,50 – 3-COURSE MENU

SEA BASS

– CRISPY FRIED –

orange blossom sauce

volcano asparagus | chicory

€ 52,00 – STARTER OR DESSERT

€ 62,00 – 3-COURSE MENU

SADDLE OF ÄLBLER LAMB

courgette chutney | olive tapenade

mashed potatoes & thyme

€ 52,00 – STARTER OR DESSERT

€ 62,00 – 3-COURSE MENU

NOISETTE OF VENISON

– PINK ROASTED –

cranberries | sautéed Brussels sprouts

homemade spaetzle

€ 52,00 – STARTER OR DESSERT

€ 62,00 – 3-COURSE MENU

DESSERT

GRAND MARNIER PARFAIT

spiced oranges | orange sorbet

You can order until 2.00 pm. Please respect that our restaurant closes at 3 pm.

Our staff will be happy to recommend you vegetarian or vegan dishes.

From six people we only serve one uniform menu.

Please contact our staff for a list of the ingredients and allergens of our dishes.

STARTERS

EUR

ONION SOUP 18,00
shallot compote | Chorizo & Gruyère croustini

BADEN LAMB'S LETTUCE 21,00
croutons | bacon | balsamic dressing | figs
+ roasted goose foie gras plus € 15,00

TERRINE OF SMOKED HALIBUT & SALMON 24,50
Sauce Verte | colouful radish

TERRINE OF GOOSE FOIE GRAS 36,00
apple chutney | sweet wine jelly | brioche

MAIN COURSES

FILLET OF PIKE-PERCH – CRISPY MUSHROOMS – 49,50
Cime di Rapa | Forchheimer Hörnle

SADDLE OF ÄLBLER LAMB 52,00
courgette chutney | olive tapenade | mashed potatoes & thyme

SEA BASS – CRISPY FRIED – 52,00
orange blossom sauce | volcano asparagus | chicory

NOISETTE OF VENISON – PINK ROASTED – 52,00
cranberries | sautéed Brussels sprouts | homemade spaetzle

DESSERTS

GRAND MARNIER PARFAIT 17,90
spiced oranges | orange sorbet

PARFAIT OF WHITE CHOCOLATE 17,90
kirsch | Chantilly | Viennese cake base

CHEESE FROM THE TROLLEY from 20,00