WEINSTUBE MENU

AMUSE BOUCHE

TERRINE OF SMOKED HALIBUT & SALMON
Sauce Verte | colouful radish

FILLET OF PIKE-PERCH
– CRISPY MUSHROOMS –
Cime di Rapa
Forchheimer Hörnle

OR

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

GRAND MARNIER PARFAIT
spiced oranges | orange sorbet

4 COURSE MENU EUR 99,00 PER PERSON
– starter | fish | meat | dessert –

3 COURSE MENU EUR 75,00 PER PERSON
– starter | fish or meat | dessert –

From six people we only serve one uniform menu.

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

You can order until 9.30 pm. Please respect that our restaurant closes at 11 pm.

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