



WEINSTUBE MENU

AMUSE BOUCHE



TOMATO & MOZZARELLA „COLOMBI“



FILLET OF SEA BASS

tomato & pinenuts vinaigrette

arugula

Risotto Milanese

OR

NOISETTE OF VENISON

– PINK ROASTED –

cranberries | chanterelles

homemade spaetzle



CURD CHEESE MOUSSE & CURD CHEESE SUMPLING

vanilla ice cream | plum compote

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 –

OUR RECOMMENDATION FOR TWO PEOPLE

CÔTE DE BŒUF

Sauce Béarnaise | beans | Pommes Puree

EUR 52,00 per person

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

CREAM OF PEAS SOUP

18,00

sautéed peas | crème fraîche | lime oil

LUKEWARM SALAD OF CALF'S HEAD

23,50

radish vinaigrette | root vegetables | mixed pickles

TOMATO & MOZZARELLA „COLOMBI“

24,50

TERRINE OF GOOSE FOIE GRAS

36,00

apple chutney | sweet wine jelly | brioche

MAIN COURSES

SCOTTISH SALMON FILLET

52,00

red sorrel | mashed potatoes | potato straw | sorrel

FILLET OF SEA BASS

52,00

tomato & pinenuts vinaigrette | arugula | Risotto Milanese

TOURNEDOS OF BEEF FILLET

52,00

Sauce Béarnaise | sautéed chanterelles | Pommes Anna

NOISETTE OF VENISON – PINK ROASTED –

52,00

cranberries | chanterelles | homemade spaetzle

DESSERTS

CURD CHEESE MOUSSE & CURD CHEESE SUMPLING

17,90

vanilla ice cream | plum compote

PARFAIT OF WHITE CHOCOLATE

17,90

kirsch | Chantilly | Viennese cake base

CHEESE FROM THE TROLLEY

from 20,00

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