



6 COURSE CHEF'S CHOICE MENU 75

WINE PAIRING 49

SMALL

CHICKEN LIVER CREAM LEEK APRICOT HAZELNUT	6
PEACH FETA CHEESE LAMB'S LETTUCE HEMP SEEDS	6
BELL BEPPER SMOKED TROUT QUINOA PARSLEY	6
CARROT CREME FRAICHE SUNFLOWER SEEDS	6

COLD

TOMATO FENNEL BUCKWHEAT	13
SALMON TROUT RAW CHIOGGA TURNIP PHYSALIS CHILIMAYO	14
VEAL TARTARE RADISH PUMPKIN SEED BELPER KNOLLE	14

WARM

FREGOLA SARDA PASTA SPINACH EGG LEMON	16
CATFISH ZUCCHINI CHANTERELLE	19
BLACK PUDDING CHARD BEANS	19
NECK OF LAMB EGGPLANT ARTICHOKE THYME	20
FLANKSTEAK SALAD LOVAGE BACON	21

SWEET

ORIGINAL BEANS CHOCOLATE CURRANT WHEY CORIANDER	10
RASPBERRY POPPY SEED TARTE PISTACHIO	10
ELDERFLOWER SKYR CREAM CHEESE WALNUT CHERRIES	10

SNACKS

CHILI CHEESE SAUSAGES HOT MUSTARD PICKLE	9
GREEN & BLACK OLIVES	3
¼ LOAF OF „ÖFFERL“ SOURDOUGH BREAD & RAW MILK BUTTER	5
ALPINE CHEESE CHIVE BUTTER POTATOES	10
„HÖLLERSCHMID“ PROSCIUTTO & SMOKED HAM	10

PRICES IN € & INCL TAX

ABOUT ALLERGENIC INGREDIENTS OUR SERVICE TEAM IS HAPPY TO INFORM YOU