

# Degustation Menu

Appetizer of Carinzian beef with pickled vegetable



Essence of calf with sweetbread strudel and vegetable



Cassoulette of lobster with small ravioli,  
beans and Charantaise melon



Pomegranate sorbet



Delicious of lamb  
with artichokes, tomatoes and chorizo



Tarte of Vacherin Mont d'Or  
with hazelnut liquer and quinces



Orange-chocolate Mille feuille

<b>4 courses</b>	€ 59,00
<b>5 courses</b>	€ 69,00
<b>6 courses</b>	€ 78,00
<b>7 courses</b>	€ 86,00

## Starters

<b>Homemade marinated orange-salmon</b> with composition of carrot and ginger	€	20,00
<b>Profiteroles of calf tail</b> with fennel and marinated eggplants	€	19,00
<b>Potato-mushroom terrine</b> with truffled leek quiche and onion confit	€	18,00

## Soups

<b>Cream of lobster</b> with spinach-tarragon pasta	€	9,00
<b>Cream of black salsify</b> with delicious variation of duck	€	9,00

## Entrees

<b>Cold smoked and pickled cheek of pork</b> on stew of smoked pork "Carinthian" style	€	17,00
<b>Ricotta tortelloni</b> with black truffle foam	€	19,00

## Main Courses

<b>Fillet of beef poached in assam-pepper stock</b> with pumpkin, jerusalem artichoke and shallots	€	32,00
<b>Lightly smoked fillet of Carinzian salmon trout</b> in potato-horse-radish stock, beetroot and beans	€	29,00
<b>Fillet of Skrei (codfish) with lenses</b> potato blini and apple vinegar -bacon jus	€	29,00

## Desserts

<b>Soup of white grapes</b> with stuffed chocolate cake and port wine ice cream	€	10,00
<b>Baileys cream</b> served in a waffle with kumquats	€	10,00
<b>Semolina soufflé</b> with braised figs and vanilla foam	€	12,00
<b>Choice of matured raw milk cheese</b> with grapes, nuts and fig mustard	€	12,00
<b>Cover</b>	€	3,50

Dear guests, a refined ambience goes hand in hand with consideration  
for other diners - we thank you for not smoking in the restaurant.

Your Chef

Your Maitre d'hôtel

Richard Hessel  
and Team



Johannes Doujak  
and Team