

Degustation Menu

Panna cotta from smoked trout
with two different kinds of caviar, poached quail egg and blini



Cream of cepes
with rabbit on a spit



Glaced scallops
with green cardamom-orange couscous



Sorbet of banana and passion fruit



Welsh lamb with Dijon mustard crust
peppers and macaroni pasta filled with cottage cheese



Brillat savarin with pumpernickel
and mint cherries



Inspiration of arabica bean
and Callebaut chocolate

5 courses €78.00

6 courses €88.00

7 courses €98.00

This menu is only available for the entire table.

Starters

Mousse and praline of goose liver € 26.00

with nuts and figs with cassis

Warm Canadian lobster € 28.00

with peas, creamed sweet potato and yellow dandelion

Crispy cannelloni with tatar of chanterelles € 22.00

salad of baby spinach and baked buffalo mozzarella

Starter of home marinated carinthian salmon trout € 25.00

and spice bulgur with gazpacho and crayfish

Soups

White tomato-coconut soup € 8.00

with crispy chilli-prawn pocket

Consommé of guinea fowl € 9.00

with vegetable pearls and baked blood sausage praline

Entrees

Ravioli of braised duck with roast chanterelles	€	21.00
Glaced wing of ray with pea puree and lemon-raisin confit	€	22.00

Main Courses

Roast fillet of turbot with summer truffle, tagliatelle and carrot-celery vegetables	€	38.00
With young leek gratinated pike-perch eggplant-tomato confit and potato creme fraiche	€	33.00
Duett from saddle of deer with rowan berry cabbage and cacao gnocchi	€	38.00
Steak from the saddle of veal served pink with slice of polenta-beans and bacon and baked cepes	€	36.00

For 2 persons:

Roast veal served pink with chanterelle gulash and tramezzini-dumpling in a napkin	per person	€	28.00
Branzino in a saltcrust with saffron-chervil risotto and mediterranean vegetables	per person	€	38.00

Desserts

Austrian patisserie specialities	€	14.00
Variation of home-made sorbets	€	10.00
Lasagnette of baileys, cashew and pistachio	€	14.00
Souffle of champagne and strawberries with it's own sorbet	€	15.00
Choise of matured raw milk cheese with grapes and nuts	€	13.00

Cover	€	3.50
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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

Richard Hessel
and Team



Your maître d' hôtel

Johannes Doujak
and Team