

STARTERS

Beef Tatar of Tyrolean highland ox
mustard cream | quail egg | lettuce
small € 23.00
large € 29.00
A/C/D/M/L/O

Colorful spring salad | grilled Brixental goat's cheese
pickled vegetables | wild garlic | blueberries € 19.00
A/H/O/M/L


Marinated Tyrolean char
buttermilk | mustard cucumber | Granny Smith apple € 21.00
D/G/L/O/M

 Small mixed salad
balsamic **or** french dressing € 13.00
A/C/G/L/M/O


Lamb's lettuce
balsamic dressing | croutons | crispy bacon € 15.00
A/G/L/M/O


SOUPS

Beef bouillon
sliced pancake **or** semolina dumpling **or** cheese dumpling € 12.00
A/C/G/L/O

 Wild garlic cream soup
black bread croutons | whipped cream € 13.00
A/C/H/L/O

VEGETARIAN

 Wild garlic and cream cheese dumplings
brown butter | Pecorino | asparagus ragout € 23.00
A/C/G/L/O

 Ricotta and lime tortellini
Jerusalem artichoke | carrot jus | herb oil € 23.00
A/C/G/L/O

FISH MAIN COURSES

Pikeperch
fillets fried in thyme | whey | all kinds of fresh garden peas € 28.00
A/D/G/L/O

Sole (500g) grilled with Ligurian olive oil
Beurre Blanc | leaf spinach | parsley potatoes € 54.00
A/D/G/O

MEAT MAIN COURSES

Beef fillet from the lava stone grill (220g)
anchovy and pepper butter | broad beans | cesar salad |
potato crumble € 52.00
G/L/O

Two kinds of Jochberg lamb
baked and medium roasted | onion cream | two kinds of asparagus
“Daumnidei” € 38.00
A/C/G/L/O/M

Farmer's chicken
stripped and stuffed with brioche dumplings | morel sauce |
glazed spring vegetables € 28.00
A/C/G/L/M/O

Creamy veal goulash
herb crème fraîche | “Spaetzle” € 29.00
A/C/G/L/O

“Wiener Schnitzel” escalope of veal
parsley potatoes **or** potato-lamb`s lettuce | cranberries € 34.00
A/C/G/L/M/O

Prime boiled beef
creamy spinach | roasted potatoes | chive sauce | apple horseradish € 34.00
A/C/G/L/M/O



Sharing is caring 4 people or more

Carved at the table



Cutlet from Tyrolean Wagyu beef (approx. 1,2 Kg) preparation time 1 hour

Sauce béarnaise | grilled vegetables | rosemary potatoes

G/L/O per person € 49.00

A-cereals B-shellfish C-eggs D-fish E-peanut F-soy
G-milk/lactose H-nediblenuts L-celery
M-mustard N-sesame O-sulphite P-lupine R-molluscs

DESSERT & CHEESE

Homemade Sorbet (<i>daily offer</i>)	
per scoop	€ 4.00
with 0,1l Champagne Laurent Perrier Brut	€ 19.50
O	
Raspberry panna cotta	
sorrel ice cream almond crumble curd cheese balls	
Tahiti vanilla	€ 14.00
A/C/G/H/O	
Oven-warmed cheesecake	
rhubarb pistachio	
blueberries white chocolate ice cream	€ 14.00
A/C/G/H/O	
Caramelized "Kaiserschmarrn" preparation time 15min	
stewed plums apple sauce	€ 18.00
A/C/G/O	
Affineur cheese variation	
grapes fig mustard baguette	€ 17.00
A/C/G/H/M/O	