

Cover

Mandatory per person 2,5

Bread station

Various spreads, butter and oils per person 3

Starters

Beef Carpaccio

Arugula / Parmesan cheese / Bread chips 19,5



Pumpkin spring roll

Compote / seed oil dressing 16

Wild boar ham

Cranberry chutney / pickled celery / hazelnut 18,5

Beetroot

Juniper / salmon / radish / mustard vinaigrette 18.5



Mozzarella

Tomato rarities / olives / oil and balsamic vinegar / basil 12,5

Salad Bowl

Small mixed salad

7



Soups

Celery consommé

Pancake roulade / vegetables 7,5



Chestnut soup

Chestnut / focaccia / gingerbread 7,5



Black salsify soup

Chips / herb oil 7.5

Vegetarian / vegan



Red cabbage strudel

Glazed chestnut / pumpkin cream



Red beet Schlutzkrapfen

Nut butter / Sheep's cheese / walnut 17,5



Mushroom risotto

Herbs / caramelized pear / tomato chip 15,5



Main Course

Sweet and salty waters

Pikeperch / prawns / lentils / sea asparagus 29

Duck bowl

Duck / Asian vegetables / udon noodles / coriander / chili 28,5

Veal escalope "Viennese Style"

Parsley potatoes / lemon / cranberries 28

Fillet steak from Black Angus beef

Red wine sauce / bacon cabbage sprouts / Pommes Anna 36

Venison Wellington "New Style"

Jerusalem artichoke / mushroom / puff pastry 38

Potato Nidei

Beef tips / pumpkin pesto / tomato 28



Dessert

* Kaiserschmarrn with raisins
Plum / apple
13

* Liquid chocolate cake Vanilla ice cream / sour cherry / meringue 12,5

Stracciatella parfait
Sablé / pickled pear / cranberry cream / hazelnut
12,5

Lemon cake
Mascarpone cream / yogurt ice cream / gel / caviar
12

Cheese plate "Affineur" apple / grapes / nuts 17

Information about ingredients in our dishes that can cause allergies or intolerances can be obtained on request from our service team. Prices in Euro, VAT included.

^{*}The pleasant anticipation for these delicious desserts takes about 15-20 minutes.