



## chef's choice

from 6-9 p.m.

### Starter

**Goat Cheese\_**Pumpkin, Chioggia Beetroot & Wild Herbs (V) <sup>GLO</sup>  
marinated goat's cheese, braised hokkaido pumpkin,  
pomegranate in port wine, pickled beets, wild herb salad

### Intermediate Course

**Salsify & Truffle\_**Jerusalem Artichoke & Potato Foam (V) <sup>GLO</sup>  
potato espuma, braised salsify, Jerusalem artichoke, black truffle

### Main Course

**Sea Bream\_**Lemongrass, Kimchi, Potato, Seaweed <sup>DGL</sup>  
lemongrass-coconut sauce, fermented chinese cabbage  
crispy potato rösti, nori seaweed chips

or

**Ox Cheek\_**Braised, Celery, Herb Dumpling, Carrots & Black Kale <sup>AGLO</sup>  
24 h braised cheek of ox in Austrian red wine,  
celery root purée, glazed carrots, black kale, herb dumpling

### Dessert

**Nougat\_**Ganache, Pear, Hazelnut, Chocolate & Passion Fruit <sup>ACG</sup>  
nougat ganache, pear pieces, candied hazelnuts, chocolate branches, passion fruit gel

3 course menu with dessert €70

3 course menu with \* intermediate course €82  
+ wine accompaniment by our sommelier €27

\*4 course menu €92

+ wine accompaniment by our sommelier €36

we charge 5,5 € per cover



## STARTERS

<b>Salad_</b> Castel Franco, Romaine, Curly Endive, Pumpkin & Walnut (vegan) <sup>○</sup> castel franco, romaine, curly endive, verjus vinaigrette, raw marinated pumpkin, savory walnut crunch	19
<b>Goat Cheese_</b> Pumpkin, Chioggia Beetroot & Wild Herbs (V) <sup>GLO</sup> marinated goat's cheese, braised hokkaido pumpkin, pomegranate in port wine, pickled beets, wild herb salad	22
<b>Venison_</b> Cured, Buckwheat Blini, Trout Caviar, Grapes & Sour Cream <sup>ACDGL</sup> cured venison loin, sour cream gel, bitter leaves, peppered grapes, trout caviar	26
<b>Beef Tartare_</b> Radish, Medjool Date, Dijon Mustard & Potato Bread <sup>AGMO</sup> beef tartare, pickled radish, date mustard cream, toasted potato bread	29
<b>Salsify &amp; Truffle_</b> Jerusalem Artichoke & Potato Foam (V) <sup>GLO</sup> potato espuma, braised salsify, jerusalem artichoke, black truffle	25
<b>Parsnip &amp; Quince Soup_</b> Purple Potato Chip (V) <sup>CLO</sup> creamed parsnip and quince soup, braised parsnip, violet potato chips	12



## MAIN COURSES

<b>Pasta_</b> Cime di Rapa, Lemon & Ricotta (V – vegan upon request) <sup>AGL</sup> orecchiette pasta with glazed turnip greens, salty marinated lemon, fresh ricotta	23   30*
<b>Char_</b> Fillet, Ginger, Cucumber & Brown Butter <sup>DGLMO</sup> butter-poached alpine char, pickled ginger, cucumber sauce glazed cucumber, potato purée, brown butter dust	31   41*
<b>Sea Bream_</b> Grilled, Lemongrass, Kimchi, Potato & Nori Chips <sup>DGL</sup> lemongrass-coconut sauce, fermented chinese cabbage crispy potato rösti, nori seaweed chips	31   41*
<b>Chicken_</b> Mushrooms, Spring Onion, Savoy Cabbage & Lentils <sup>GLO</sup> grilled French corn-fed chicken breast, sautéed mushrooms spring onion, braised pointed cabbage, yellow lentil salad	38
<b>Dry-Aged Rib Eye Steak_</b> Wild Mushrooms, Blackberries, Brioche <sup>FGLO</sup> grilled rib-eye steak, sautéed wild mushrooms, marinated blackberries, brioche dumpling, soy-lime-mustard sauce	47
<b>Ox Cheek_</b> Braised, Celery, Herb Dumpling, Carrots & Black Kale <sup>AGLO</sup> 24 h braised cheek of ox in Austrian red wine, celery root purée, glazed carrots, black kale, herb dumpling	39

\*can be ordered as an in-between or main course



## SWEETS & CHEESE

<b>Chia_</b> Seeds, Coconut, Banana, Lime (vegan) <sup>F</sup> chia-coconut cream, banana sorbet, caramelized banana, lime foam & crisps	12
<b>Nougat_</b> Ganache, Pear, Hazelnut, Chocolate & Passion Fruit <sup>ACG</sup> nougat ganache, pear pieces, candied hazelnuts, chocolate branches, passion fruit gel	14
<b>Chocolate_</b> Pistachio, Apple, Quince, Milk <sup>CFGH</sup> dark chocolate tart, chocolate sauce, pistachio cream & nuts, spiced apple, quince sorbet & milk caramel chips	15
<b>Sorbet_</b> Pear or Lime, Champagne and Mint <sup>O</sup> pear or lime sorbet of your choice, marinated strawberries & fresh lemon balm topped with champagne	11
<b>Cheese plate_</b> Fig, Grapes, Nut, Ciabatta <sup>AGHMO</sup> Bergkäse: Aged hard cheese from Vorarlberg (raw cow's milk) Garrotxa: Creamy goat's milk cheese from Spain Chaurce: French soft cheese with white mold (pasteurized cow milk) Rochebaron: French blue-veined soft cheese (pasteurized cow's milk) served with candied fig puree, grapes, walnuts & roasted ciabatta from Joseph	20



## NABER COFFEE

espresso   espresso macchiato   espresso with milk <sup>G</sup>	4,5
double espresso   double espresso macchiato <sup>G</sup>	6,5
cappuccino   melange   café Latte <sup>G</sup>   americano	7

## ZOTTER HOT CHOCOLATE

7

bitter classic 78% | milk cocoa 45% | winter harmony <sup>E F G H N</sup>

## RONNEFELDT TEA

6,5

### BLACK TEA & GREEN TEA

earl grey, english breakfast, assam bari, darjeeling, chai tea  
green dragon, morgentau, jasmine

### HERBS & FRUIT TEA

wellness, refreshing mint, mountain herbs, rooibos cream orange,  
sweet berry, ayurveda herbs & ginger, camomile, verveine

## THE BEST OF THE BEST

proud to present our regional partners

**bread**\_Joseph bread – Burgschleinitz

**fruits & vegetables**\_Unfried – Krems

**herbs & vegetable rarities**\_Farmer Michi – Stetten

**meat**\_Höllerschmid – Walkersdorf

**fish**\_Eishken Estate – fishpond cultivation Radlberg

**hot chocolate**\_Zotter – Riegersburg

We charge 5,5 per cover.

V= Vegetarian

## ALLERGENS

A= gluten containing grains, B= shellfish, C= egg, D= fish, E= peanut, F= soya, G= milk or lactose,  
H= nuts, L= celery, M= mustard, N= sesame, O= sulphites, P= lupines, R= mollusc

All prices are in Euro and inclusive of government taxes & fees.