



DINER MENU

WE START WITH

COVER

5,20

bread | butter | oil | crissini | pickled vegetables | amuse bouche | sweets

CHAR

sour cream • cucumber • dill

STYRIAN SEA BASS

saffron • gnocci • arichoke

SOUP OF CRAWFISH

mushroom • dashi • bergamot

TORTELLINI

goat cheese • leek • walnut

FILET OF BEEF

mustard • lovage • spinach

CHEESE OF "THE CHEESE ARTIST" | FROMAGERIE RIEGERSBURG

mustard of fig • nut • brest

NASHI PEAR

green tea • lychee • rhubarb

3 course 39,80 • 4 course 53,80

5 course 65,80 • 6 course 77,80 • 7 course 89,80



À LA CARTE

WE START WITH

COVER

5,20

bread | butter | oil | crissini | pickled vegetables | amuse bouche | sweets

BEEF TATARE

egg yolk • chive • Jerusalem artichoke bread

19,80

“REINANKE”

heard of salad • cream cheese yuzu

18,80

“ROOTS AND BEETS”

carrot • beetroot • camembert

14,80

CLEAR BEEF SOUP

sliced pancakes

4,80

cheese dumplings • liver dumplings

5,20

CREAM SOUP OF LEEK

“Schlutzkrapfen”

9,80

MARINATED SALAD AND LOCAL HERBS

with goat cheese

9,80 | 13,80

with cured char

13,80 | 15,80



"60 MINUTES EGG"

truffle • potato • bacon • onion
15,80

TROUT

beurre blanc • dim sum • verjus cabbage
25,80

OX CHEEKS

balsamico jus • leek • parsnip
26,80

CHICKEN BREAST

madeira jus • liver foam • roasted onions • chicory
25,80

TAGLIOLINI

truffle • celery
19,80

DESSERT & CHEESE

CHEESE OF "THE CHEESE ARTIST" | FROMAGERIE RIEGERSBURG

mustard of fig • chutney • bread
small 16,80 | big 19,80

FLUMMERY OF SEMOLINA

elderberry • apple • tonka bean
13,80

CHOCOLATECAKE

peanut • mango • brownie
13,80