

STARTER

BEEF TATAR 19,80

egg yolk • chive • potatoe • bread

TROUT 18,80

pumpkin • passionfruit • coriander

COURGETTE FLOWER 18,80

ratatouille • cress • lemon

MARINATED SALAD

with goat cheese 9,80 | 13,80

with pickled char 13,80 | 15,80

CLEAR BEEF SOUP

with sliced pancakes 4,80

with cheese dumplings 5,20

with semolina dumplings 5,00

CREAM SOUP OF PUMPKIN AND CURRY 9,80

ravioli



price in Euro including tax

MAIN DISH

TROUT 26,80

chivebutter • potatoe • spinach

AGNOLOTTI 19,80

parmesan • pumpkin • mustard

BRAISED OX CHEEKS 25,80

jus • raw milk cheese • cauliflower

WIENER SCHNITZEL OF VEAL 24,80

potato • salad • cowberry

ROSE PRIME BOILED VEAL 26,80

horseradish • potatoe • vegetables

DESSERT & CHEESE

APPLESTRUDEL 4,80

with vanilla sauce 5,80

with wipped cream 5,20

with vanilla ice cream 5,80

CHEESE OF "THE CHEESE ARTIST"

FROMAGERIE RIEGERSBURG SMALL 16,80

mustard of fig • chutney • bread BIG 19,80

CRÈME BRÛLÉE 13,80

Strawberry ice cream with buttermilk • marinated berries

CARAMEL AND CHOCOLATE 13,80

banana • mango

DINNER MENU

WE START WITH

COVER

5,60

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

WHITE FISH

buttermilk • yuzu • chervil bulb

PIKEPERCH

rec root • ham • yellow root

SOUP OF CABBAGE

char • bergamot • bread crisps

GNOCCI

sauce of goat cheese • pumpkin • parsley

DEER

juniperjus • jerusalem artichoke • plum

WALDORFSALAD

Granny Smith • Walnut • celery

CHEESE OF „THE CHEESE ARTIST“

FROMAGERIE RIEGERSBURG

mustard of fig • chutney • bread

3 courses 39,80 • 4 courses 53,80
5 courses 65,80 • 6 courses 77,80 • 7 courses 89,80

Wine pairing (0,11)

3 glass 25,80 • 4 glass 31,80

5 glass 38,80 • 6 glass 45,80