

No enjoyment is temporary, because the impression lasts forever!
Goethe

starters

beef tatar

egg yolk creme, mustard caviar, butter and root baguette | € 18

autumn salad

pickled porcino, braised turnip, salad and blackberry | € 12

smoked trout filet

horseradish ice cream, kohlrabi, apple and parsley | € 18

soups

beef soup with root vegetable

semolina dumpling | cheese dumpling | sliced pancakes | € 6

fish soup

sweet water fish, fennel, onion, saffron and aioli baguette | € 13

celery cream soup

walnut – pear ravioli | € 8

main courses

entrecôte from native ox 250g

braised turnip, potatoes, cheese and madeira jus | € 34

fried pikeperch filet

pumpkin, plum and roasted onion | € 26

fried char

almond-lemon butter, spinach and potatoes | € 24

acquerello-risotto

braised tomatoes, king oyster mushrooms, basil and Andrea's goat cheese | € 18



classics



escalope of veal

potato-green salad, cranberries and lemon | € 24

styrian fried chicken

potato-green salad, cranberries and lemon | € 18

cheese dumplings

butter, styrian parmesan, chives and salad | € 15

cooked beef

roasted potatoes, spinach, chive sauce and apple horseradish | € 22

sweets

chestnut mousse

poppy seed and sour cherry | € 10

creme brûlée

stewed plum and hazelnut ice cream | € 7

milk chocolate

almond nougat and pear | € 12

cheese

cheese variation from Bernard Antony

chutney, fig mustard and fruit bread | € 13