

MITTAG - LUNCH

BROT & BUTTER 3.0
Öffel Kornspitz & Butter
AG

TAGESEMPFEHLUNG 15.0
inkl. Espresso

VORSPEISEN

CHIOGGIA RÜBEN CARPACCIO 10.0
Ricotta, Granatapfel & Hibiskus Vinaigrette
GLO

SEESAIBLING GABELBISSEN 13.0
Yuzu Mayonnaise, Wachtel Ei & Kaviar
CDFLO

BEEF TATAR 19.0
getrocknetes Eigelb, Schwarzer Knoblauch
& Erdäpfel Brioche Toast
ACGM

BÄRLAUCH CREMESUPPE 10.0
Flusskrebse & Lemon Öl
BGLO

HAUPTSPEISEN

STEIRISCHER BACKHENDL SALAT 15.0
Ribisel & Kürbiskern Öl
ACDFGLM

SCHLUTZKRAPFEN 22.0
Spinat, Ricotta & Winter Trüffel
ACG

ZANDERFILET 28.0
Gerösteter Karfiol, Beluga Linsen
& Chorizo
ADGLO

WIENER SCHNITZEL 29.0
Zitronen Marmelade
& Erdäpfel Gurken Salat
ACGLM

RINDERFILET 39.0
Pfefferkruste, Kräuterseitlinge & Sellerie
ACGLMO

NACHSPEISEN

BOURBON VANILLE EIS 6.0
Amarettini & Kürbiskern Öl
AG

SCHOKO MOUSSE TORTE 9.0
Chantilly & Physalis
ACGH

CRÈME BRÛLÉE 10.0
Zitrus Salat & Verbene
CG

BREAD & BUTTER 3.0
grain roll & butter
AG

DISH OF THE DAY 15.0
incl. Espresso

APPETIZERS

CHIOGGIA BEET CARPACCIO 10.0
ricotta, pomegranate & hibiscus vinaigrette
GLO

CURED ARCTIC CHAR 13.0
yuzu mayonnaise, quail egg & caviar
CDFLO

BEEF TARTARE 19.0
dried egg yolk, black garlic
& potato brioche toast
ACGM

WILD GARLIC CREAM SOUP 10.0
crayfish & lemon oil
BGLO

MAIN COURSES

STYRIAN FRIED CHICKEN SALAD 15.0
currants & pumpkin seed oil
ACDFGLM

TYROLEAN RAVIOLI 22.0
spinach, ricotta & winter truffle
ACG

PIKE PERCH FILLET 28.0
roasted cauliflower, beluga lentils & chorizo
ADGLO

VIENNESE SCHNITZEL 29.0
lemon marmalade
& potato cucumber salad
ACGLM

BEEF TENDERLOIN 39.0
pepper crust, king oyster mushrooms & celery
ACGLMO

DESSERTS

BOURBON VANILLA ICE CREAM 6.0
amarettini & pumpkin seed oil
AG

CHOCOLATE MOUSSE CAKE 9.0
chantilly & physalis
ACGH

CRÈME BRÛLÉE 10.0
citrus salad & verbene
CG