



6 COURSE CHEF'S CHOICE MENU 89

WINE PAIRING 5 GLASSES 59

COUVERT DINNER 6

SOURDOUGH BREAD FROM ÖFFERL & WHIPPED RAW MILK BUTTER
MINERALIZED DIAMOND WATER BY BWT

A LA CARTE

SMALL

BROCCOLI BLACK GARLIC CHIPOTLE CHILI	7
CARROT GRAPEFRUIT LAMB'S LETTUCE HAZELNUT	7
BEETROOT ARTIC CHAR CAVIAR SOUR CREAM DILL	7
SOUR VEAL TONGUE RADISH MISO	7

COLD

BLACK SALSIFY PUNTARELLE TANGERINE	16
CURED ARCTIC CHAR KOHLRABI KIMCHI BUTTERMILK	17
VEAL TARTARE SWEET POTATO SEA BUCKTHORN RADICCHIO	17

WARM

CAVATELLI PASTA SPINACH WALNUT ALPINE CHEESE	22
POINTED CABBAGE OYSTER MUSHROOM APPLE LOVAGE	22
PIKE-PERCH CELERIAC LINGONBERRY	24
X.O. BEEF CHICORY BRUSSELS SPROUTS	25
BLOOD SAUSAGE PARSLEY ROOT CORNELIAN CHERRY RADISH	24
LAMB NECK POTATOES ALLIUMS OLIVES	25

SWEET

PEAR ALMOND CHAI DARK CHOCOLATE ORIGINAL BEANS	13
TIPSY CAKE KUMQUAT PUMPKIN MINT	13
PLUM JAM DUMPLINGS POPPY SEED APPLE	13

SNACKS

CHILI CHEESE SAUSAGES 3PCS HOT MUSTARD PICKLES	13
MEDITERRANEAN PICKLED GREEN OLIVES	4
ALPINE CHEESE 15 MONTHS CHIVE BUTTER POTATOES	13
CHARCUTERIE SOURDOUGH BREAD	15
"X.O. BEEF" PASTRAMI "HÜRNER" DEER RAW HAM "THOMABAUER" LOIN BACON	
"HÖLLERSCHMID" AUSTRIAN PROSCIUTTO & PORK BELLY BACON	

PRICES IN € & INCL TAX

ABOUT ALLERGENIC INGREDIENTS OUR SERVICE TEAM IS HAPPY TO INFORM YOU