

## STARTERS

Beef Tatar of Tyrolean highland ox  
mustard cream | quail egg | lettuce  
*small* € 23.00  
*large* € 29.00  
A/C/D/M/L/O

✓ Marchfeld artichokes  
Beetle beans | pumpkin seed oil | grilled goat cheese € 19.00  
O/M/L

Confit Tyrolean char  
pickled yellow beetroot | horseradish | radish | garden cucumber € 21.00  
D/G/L/O/M

Veal from the “Bachlerhof”  
veal saddle marinated with mountain herbs | porcini mushroom cream  
apple | chicory € 23.00  
C/G/L/M/O

✓ Small mixed salad  
balsamic **or** french dressing € 13.00  
A/C/G/L/M/O

Lamb's lettuce  
balsamic dressing | croutons | crispy bacon € 15.00  
A/G/L/M/O

## SOUPS

Beef bouillon  
sliced pancake **or** semolina dumpling **or** cheese dumpling € 12.00  
A/C/G/L/O

Creamy mountain mushroom soup  
Tyrolean bacon | “Schüttelbrot” (Austrian crispy bread) € 12.00  
A/C/H/L/O

## VEGETARIAN

✓ Acquerello risotto  
braised pumpkin | caramelized buckwheat  
roasted pumpkin seeds | wild herbs € 24.00  
A/G/L/O

✓ Ricotta and spinach cannelloni au gratin  
tomato ragout | Parmesan cheese € 24.00  
A/H/N/L/O

## FISH MAIN COURSES

Alpine salmon  
Elderberry verjus | Jerusalem artichoke cream  
Tomato tortellini | cress salad € 34,00  
D/G/L/A/O/C

Black cod fillet  
Teriyaki sesame varnish | onion | wild broccoli | vegetable bulgur € 38.00  
A/D/G/L/O/C/N

Sole (500g) grilled with Ligurian olive oil  
Beurre Blanc | leaf spinach | parsley potatoes € 54.00  
A/D/G/O

## MEAT MAIN COURSES

Beef fillet from the lava stone grill (220g)  
Pepper sauce | sautéed chanterelles | bush beans € 52.00  
G/L/O

Styrian venison  
Pink roasted medallions | cranberries  
Celery cream | romanesco | poppy seed potato noodles € 40.00  
A/E/F/L/O/N

Jochberg mountain lamb  
braised & roasted | hashbrowns  
Mirabelle plum with lemon thyme | boiled pointed peppers € 36.00  
A/C/G/L/M/O

Creamy veal goulash  
herb crème fraîche | "Spaetzle" € 29.00  
A/C/G/L/O

"Wiener Schnitzel" escalope of veal  
parsley potatoes **or** potato-lamb`s lettuce | cranberries € 34.00  
A/C/G/L/M/O

Prime boiled beef  
creamy spinach | roasted potatoes | chive sauce | apple horseradish € 34.00  
A/C/G/L/M/O



**Sharing is caring** 4 people or more

**Carved at the table**



Cutlet from Tyrolean Wagyu beef (approx. 1,2 Kg) preparation time 1 hour

Sauce béarnaise | grilled vegetables | rosemary potatoes

G/L/O per person € 49.00

A-cereals B-shellfish C-eggs D-fish E-peanut F-soy  
G-milk/lactose H-nediblenuts L-celery  
M-mustard N-sesame O-sulphite P-lupine R-molluscs

## DESSERT & CHEESE

Homemade Sorbet (*daily offer*)

per scoop

€ 4.00

with 0,1l Champagne Laurent Perrier Brut

€ 19.50

O

Iced Esterhazy cake

Mirabelle plum mousse | sorbet | spruce shoots | hazelnut

€ 14.00

A/C/G/H/O

Curd cheese souffle

duet of vineyard peach | berries preparation time 20 minutes

€ 15.00

A/C/G/H/O

Marbled blueberry buttermilk mousse

crunch | fruits from the summer garden

Raspberry foam | granitee

€ 14,00

C/G/O

Caramelized "Kaiserschmarrn" preparation time 15min

stewed plums | apple sauce

€ 18.00

A/C/G/O

Affineur cheese variation

grapes | fig mustard | baguette

€ 17.00

A/C/G/H/M/O