

A la Carte

Starters

Variation of monkfish and prawn
green asparagus and citrus fruits
€24,00

Mild smoked medallion of foie gras
quince-traminer jelly and spice brioche
€24,00

Tartar of sea bass with guacamole and parsley
€19,00

Velouté of celeriac with oxtail ravioli
€9,00

Main course

Entrecôte from Carinthian alp beef
beans and pancetta
€29,00

Fillet of veal in potato crust
celeriac and Perigord truffle
€36,00

Duet of French lamb
Savoy cabbage and potato soufflé
€31,00

Please ask our Maître d'Hotel for the daily fresh fish dish!

Desserts

Trilogy of passion fruit
€13,00

Chocolate tartlet with vanilla & cumquats
€15,00

Semolina „Strudel“
stewed apricots and walnut ice cream
€13,00

Cheese selection
small €10,00
large €14,00