


COLD STARTERS

Carpaccio of local beef
parmesan panna cotta | summer salad | champignon

 Chanterelle salad
spring onions | oven tomatoes | burrata

Sashimi of biological salmon
mustard-honey-sauce | avocado | strawberry


SOUPS

Beef consommé
bacon dumplings

Tomato cream soup
smoked alpine char | crème fraîche

WARM STARTERS

„Spaghetini Oberwirt“
Parma ham | fresh tomatoes | cream
garlic | chili | Grana Padano

 Ravioli filled with curd and organic lemon
oven tomatoes | basil
with shrimps

Risotto Acquerello
king oyster mushrooms | veal carpaccio | burrata

MAIN COURSES

Rack of lamb

lemon thyme | mediterranean vegetables | potato puree

Filet of local beef

glace of Portwine | herbs potatoes | green beans

Boiled beef

root vegetables | marrow bones | boiled potatoes | salsa verde

Veal saddle crumbed escalope "Vienna style"

cranberries | parsley potatoes

Beef tartar prepared at your table

rosemary focaccia | salted butter

Focaccia Supplement

Sole roasted in butter

capers | lemon | boiled potatoes | mixed salad

Home-made "Schlutzkrapfen"

Grana Padano | brown butter | wild herbs salad

– cover inclusive –

DESSERTS & CHEESE

Dessert variation "Oberwirt"

Moscato d'Asti - Paolo Saracco

Chocolate-passion fruit praline

passion fruit sorbet | mango

Roen – Gewürztraminer Spätlese

Kellerei Tramin

Curd „Schmarrn“

home made apricot marmalade | sour cherries | vanilla ice cream

Quintessenz – Kellerei Kaltern

Cheese variation „Degust“

fig mustard | pears Mostarda

Pipa – Franz Gojer

MINI DESSERT HIGHLIGHTS

Chocolate-raspberry praline

Tiramisù in a glass

Affogato

espresso | vanilla ice cream | cream

Chocolate Crème Brûlée

caramelized macadamia nut | vanilla ice cream