



Aperitif

Aperol Lemon Spritz
9,00

Aimery Rosé Crémant
7,90

Chanterelle crème soup
With belly of pork & apple
7,50

Tartlet with peas, spinach,
olive & leek
9,00

Shrimp with mixed coloured tomatoes,
nuts & wasabi crème
13,50



Ravioli with goat chesse & apricot
14,00

Corn fed chicken breast with pak choi,
kohlrabi & quinoa-chickpeas
23,50

Tuna with mushrooms,
wakame salad & fregola
24,50

Roastbeef with red wine shallots,
horseradish, dijonnaise, tomato confit & potato
25,00



Mousse from buttermilk with passion fruit,
white chocolate ganache, Frangelico peach & lavender crunch
9,50

Wine

Gemischter Satz – Weingut Pfaffl (Austria)
0,75l – 32,50

Côte du Rhône Reserve – Château de Beaucastel (France)
0,1l – 5,90

For a detailed list of potential additives and/or allergens please consult our
service staff. If you suffer under certain allergies/incompatibility please contact us.
We prepare your dishes, according to possibility, closely to your needs.