



# Schneeweiß

## 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

Carpaccio of veal with mixed pickles,  
manchego, fennel, cottage cheese & vanilla  
13,50



Mushroom ricotta ravioli  
with wild herbs & pink pepper  
14,00

Pork cheeks (sous vide) with green beans,  
fresh peas & herb blinis  
24,50

Tuna with mushrooms,  
wakame salad & fregola  
24,50

Venison tenderloin with sweet-sour pumpkin,  
shiitake, black salsify, gnocchi & blueberry jus  
27,50



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

## Wine

Chardonnay – Terre di Ger  
0,75l – 30,00

Primitivo – Weingut A6mani, Puglia  
0,75l – 23,00

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.