



## **Chef's menu**

### **Marinated Salmon Torut from Birnbaum Farm**

beetroot | asparagus ragout | lemon | sourdough chip | strawberry

### **Egg Yolk & Chanterelles**

black currant | chervil | mushroom essence

### **Two of Quail**

breast & ragout | puffed buckwheat | pea crème

### **Young Venison**

loin | summer truffle and spaetzle | wild cauliflower | bell pepper sauce

### **Elderflower**

baked | white chocolate | ice cream | rosemary

<b>5-course-menu</b>	159
wine pairing – sommeliers choice	239
wine pairing – classic selection	99



Our chef Tino and his team have coordinated each course so that it perfectly complements the next and offers a harmonious journey for your senses.

We ask for your understanding that changes to the menu are not possible.



## Craftmanship and passion

### Seabass Ceviche

lime espuma | dill | tropea onion

### Asparagus Cream Soup

chervil oil

### Wild Garlic Risotto

morels | crispy quail egg | potato

### Cod Fish

beech mushrooms | dauphine potato  
creme fraiche | chives

### Lamb <sup>2</sup>

rack & sausage | polenta  
pointed peppers | green asparagus

### Poached Rhubarb

vanilla mousse | strawberry sorbet  
ginger

**6-course menu 125**

wine pairing 95

**5-course menu (without cod fish) 110**

wine pairing 85

## Genuine and vegetarian

### Marinated Asparagus

wild herb hollandaise | strawberry  
rhubarb

### Asparagus Cream Soup

chervil oil

### Wild Garlic Risotto

morels | crispy quail egg | potato

### Spinach Dumpling

beech mushrooms | alpine cheese  
creme fraiche | chives

### Papardelle

asparagus ragout | mushrooms | pine nuts

### Poached Rhubarb

vanilla mousse | strawberry sorbet  
ginger

**115 6-course menu**

95 wine pairing

**105 5-course menu (without dumpling)**

85 wine pairing