

"International menu"

Fried scallops with raw kohlrabi tangerine fillets and rocket

€ 16,00

Cappuccino of black beans with coriander-oil

marinated radish and fried bacon

€ 9,00

Filet of turbot with chestnut cream

brussels sprouts leaves and goose liver-sauce

€ 29,00

Granny smith sorbet

€ 5,00

Breast of Barbary duck with watercress-sauce

braised leek and trofi

€ 30,00

"Coffee and Cacao"

€ 12,00

Menu price € 87,00

Cover charge € 3,50 per person

"Mediterranean menu"

*Sardines with escabeche-aspic, guacamole, tamarind sauce
and a salad of raw and cooked vegetables*

€ 14,00

*Light soup of pheasant and chestnuts
flavored with truffle-oil*

€ 13,00

*Mussels with garlic, braised peppers
aubergine cream and Quinoa*

€ 9,00

*Lamb chops with chickpea bread, savory
tapenade and artichoke*

€ 32,00

Variation of Amaretto

€ 12,00

Menu price € 69,00

Cover charge € 3,50 per person

"Austrian menu"

Beef consommé

with semolina, root vegetables and lovage

€ 9,00

Fried catfish with vegetable salad

and crisp parsley

€ 22,00

Roast saddle of venison

with red cabbage, bread dumplings and dried apples

€ 35,00

"Mönchstein Soufflé"

Sliced pancake and ice cream of sour cream

with tangerine and glazed chestnuts

€ 16,00

Menu price € 70,00

Cover charge € 3,50 per person

"Jardiniere menu"

Ricotta - spinach dumpling

with green asparagus and light cream of peas

€ 14,00

Lukewarm vegetables

with apple and creamy goat cheese, napped with oil from very ripe olives

€ 11,00

Carrot sorbet with buttermilk foam

€ 8,00

Mascarpone - potato pasta in artichoke brew

€ 18,00

on request with winter truffle € 4,00 per 1 gram

Mango savarin

with tree tomato sorbet and passion fruit-sauce

€ 13,00

Menu price € 58,00

Cover charge € 3,50 per person