

Dear Guests,

welcome in our Austrian Restaurant.

Enjoy our Alpen Cuisine a la carte or in menu form.

If you have any further question about allergen, please do not hesitate to contact us.

Feel like on holiday.

Your team.

THE ASPARAGUS

PICKELED SALMON TROUT
Wild garlic | Asparagus | Ricotta
Starter 18 Euro

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ASPARAGUS – VANILLA - SOUP
Chorizo croquette | Fennel
Starter 15 Euro

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ASPARAGUS
MISO HOLLANDAISE | POTATOES

Optionally with

Wiener Schnitzel from the veal

or

Roasted Jewfish
Main 36 Euro

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CHEESE
from the manufactory Backensholz in Northfriesland
Homemade fruit bread & chutney
19 Euro

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CALAMANSI SORBET
Gin tonic espuma
12 Euro

4 – courses 74 Euro
5 – courses 85 Euro

THE VEGETARIAN

GOAT CHEESE STRUDEL
Apricot | Walnut | Herbs
Starter 17 Euro

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SCHLUTZKRAPPEN OF CURD & MINT
Blueberry | Cabbage | Cheese
Starter 17 Euro

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WILD GARLIC DUMPLING
Miso | 63°C Egg | Beet root
Starter 20 Euro | Main 32 Euro

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MASCARPONE ROSEMARY SEMOLINA FLAMMERIE
The best of rhubarb
16 Euro

4 – courses 72 Euro
5 – courses 82 Euro (Incl. spinach cheese dumpling)

A TOUR THROUGH OUR MENU

7 course surprising menu for 95 euro

5 course surprising menu for 75 euro
(Only per table)

THE SIGNATURE

BRAISED PORC FROM THE DUROC

18h steamed | Potato – bacon – crème | Mushrooms | Yuzu
Cold starter 18 Euro

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DUMPLING

Pulled veal
Roasted chicken flavor | Vinaigrette of herbs
Starter 17 Euro

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WHITE BOLOGNESE

Rigatoni | Egg yellow | Capsicum | Belper Knolle
Starter 16 Euro | Main 26 Euro

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DUET

Wiener Schnitzel from the veal & Alt Wiener Tafelspitz
Potato field salad | Berries
Chive sauce | Horse radish apple sauce
Main 36 Euro

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WECK GLASSES TO CHOOSE

Apfelstrudel | Vanilla

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White Sachertorte | Passionfruit

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Crème brûlée of Julius Meinl coffee
Vanilla ice cream with pumpkin seed oil
12 Euro

4 – courses 72 Euro

5 – courses 82 Euro

THE HOME

FRIED CHICKEN

Field salad | Green sauce | Berries
Starter 15 Euro

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SOUP

Vegetables | Frittaten
12 Euro

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SPINACH CHEESE DUMPLING

Parmesan | Parsley | Nut butter
Starter 16 Euro | Main 29 Euro

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WIENER SCHNITZEL FROM THE VEAL

Berries | Salad | Parsley potatoes or warm potato salad
31 Euro

or

TAFELSPITZ

Vegetables | Young potatoes | Spinach
Wild chive sauce | Horse radish sauce
31 Euro

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KAISERSCHMARRN

Plum & apple compote
(15 minutes waiting period)
16 Euro

4 – courses 64 Euro

5 – courses 74 Euro