

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 AUTUMN

### "JUST THE HEAD"

Backed head from the veal "Käferbohnen Humus"

Core oil | Langos

Starter 18 Euro

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### GALANTINE OF KIKOK

Black Pudding | Celery | Plum

Starter 18 Euro

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### REDFISH

Roasted | Sauce bouillabaisse | Beans | Fennel | Orange

Starter 23 | 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

### FERMENTED CABBAGE TURNIP

Buttermilk – basil | Apricot

Starter 17 Euro

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### PUMPKIN

Styrian pumpkin soup | Pumpkin strudel | Citron cream

Starter 16 Euro

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### ROASTED BREZN DUMPLING

Beet root cassis jus | Onsen egg | Sunchoke

Starter 20 Euro | Main 32 Euro

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### LAST PIECE OF

Chocolate fudge | Banana | Rum

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

#### TATAR OF THE VEAL

Mustard | Miso | Smoked mackerel

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

Crumble of plum | Vanilla ice cream | Core oil

Crème brûlée of white chocolate & apricot

Vanilla ice cream | Core

Mousse of hazelnut | Nut – nougat ice cream

À 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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#### BEEF STOCK

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