



## À LA CARTE

### STARTERS

**Goat cheese** <sup>1, 3, 7</sup> 100 g 11,50 €  
Goat cheese cream, beetroot, sea buckthorn,  
homemade brioche

**Steak Tartare** <sup>1, 10</sup> 100 g 15,90 €  
Smoked beef tenderloin, pickle, roasted pepper  
puree, quinoa popcorn, toasts

**Foie gras** <sup>1, 3, 8</sup> 80 g 14,50 €  
Duck liver terrine, plums, apricots,  
hazelnuts, homemade briochea

### SOUPS

**Jerusalem artichoke** <sup>3, 7</sup> 0,33 l 5,90 €  
Cream velloute, egg 63 °C,  
marinated mushrooms, potato straw

**Chicken broth** <sup>1, 3, 9</sup> 0,33 l 4,50 €  
Vegetables, meat, noodles, parsley

### MAIN COURSE

**Roast beef** <sup>10</sup> 100g 14,90 €  
Roast beef, mixed salad leaves,  
honey mustard dressing, cherry tomatoes  
/250g

**Pasta** <sup>1, 3, 7</sup> 300g 14,90 €  
Homemade ravioli, pumpkin, pecorino  
cheese, creamy butter sauce, pumpkin oil

**Chicken** <sup>7, 8</sup> 180 g 16,90 €  
Breast sous vide, carrot confit, carrot puree,  
chicken vellotte, peanuts, potatoes

**Fresh fish of the day** <sup>4, 7</sup> 160 g 20,90 €  
Grilled fillet, broccoli, currants, wild broccoli,  
tomatoes, sauce with caviar

**Duck** <sup>7</sup> 180 g 21,90 €  
Duck breast, pumpkin, sour cherries, beets,  
sour cherry sauce

**Veal** <sup>7, 10</sup> 160 g 25,90 €  
Veal loin, parsnip, apple, onions, mustard,  
garlic sauce, potatoes

**Venison (roe, fallow deer, deer)** <sup>7</sup> 180 g 26,90 €  
Grilled loin, gnocchi, sweet potatoes,  
maple syrup sauce, grapes, pistachios

**Beef** <sup>7</sup> 250 g 33,90 €  
Grilled high rack Rib eye DRY AGED  
mushroom ragout, home fries,  
truffle sauce

### DESSERTS

**Chocolate** <sup>3, 7</sup> 130 g 7,50 €  
White chocolate, raspberry,  
raspberry sorbet cake

**Plum pies** <sup>1, 3, 7</sup> 130 g 9,50 €  
Homemade pies, sea buckthorn, sour cream,  
burnt butter, cinnamon, Alpine rum  
Stroh 80%

**Cheese** <sup>1, 7, 8</sup> 100 g 12,90 €  
Selection of Trenchese, nuts, apricot

**Sorbet / Ice cream** <sup>1, 3, 7, 8</sup> 100 g 3,50 €  
Selection of homemade sorbets and  
ice creams / berries

We would appreciate it if you let us know in advance of any allergies or specific dietary requirements. List of allergens on request from the staf. The weight of the meals is given in the raw state.

À la Carte was prepared by Executive Chef Daniel Marek.