



- \* **BACON DUMPLINGS** | SAURKRAUT | GRAPES
- \* **POTATO** | HAY-ASH | LINSEED OIL | HERBS
- \* **CHEESE „SPAETZLE“** | LETTUCE

\* „**BIO**“ **FOIE GRAS** | GOAT CHEESE | BLACK PUDDING | DRIED PEAR

\* **TYROLEAN „MAREND“**

**BAVARIAN PRAWN „REISFLEISCH“**  
FERMENTED TOMATO | FENNEL | LOVAGE

\* **CAULIFLOWER** | EGG | BLACK TRUFFLE

\* **CHAR** | HONEY - DILL - MUSTARD | KOHLRABI

**VEAL-BURGER** | CELERY | CABBAGE | SOUR CREAM

\* **LAMB** | BEETROOT | CHERVIL-ROOTS | RASPBERRY-VINEGAR

**MOUNTAIN CHEESE** | ROSE HIP | BLACK PEPPER

\* „**MALAKOFF CAKE**“ | BLACK CURRANTS

- \* „**RAHMSCHMARREN**“ | COWBERRY
- \* **YEAST** | BROWN BUTTER | POPPY SEEDS | PLUM JAM
- \* **SHEEP-JOGHURT** | BERRIES FROM SUMMER | GRAPE-SEED-OIL

#### **BIG MENU**

€ 119,00 PER PERSON WITHOUT WINE ACCOMPANIMENT  
€ 209,00 PER PERSON WITH WINE ACCOMPANIMENT

#### \* **SMALL MENU**

€ 86,00 PER PERSON WITHOUT WINE ACCOMPANIMENT  
€ 146,00 PER PERSON WITH WINE ACCOMPANIMENT