STIAR
feel good : dine fine ischgl | tirol

SOUR CREAM | CARAWAY SEEDS
CARP | CAVIAR FROM SALZBURG
DEER
CAULIFLOWER | EGG YOLK
Millésime brut | 2008 | Laurent Perrier | Champagne | France

MAREND
Black beer | Zillertal Brauerei | Tyrol | Austria

TYROLEAN PRAWN | ASPARAGUS
Riesling von der Fels | 2018 | Klaus Peter Keller | Rheinhessen | Germany

SALMON TROUT | PEPPER
Chenin Blanc | Les Faraunières | 2016 | Domaine Andrée | Loire Valley | France

PORK | RADISH | MUSTARD SEEDS
Blaufränkisch | Ried Thenau | 2009 | Birgit Braunstein | Burgenland | Austria

QUAIL | CIMA DI RAPA
Pinot Noir | Alte Reben | 2017 | Adank | Bündner Herrschaft | Switzerland

SWISS MOUNTAIN CHEESE
55 MONTHS MATURED
Grüner Veltliner | Süssenberg | 1999 | Nikolaihof | Wachau | Austria

APPLE | SOUR CREAM | SPRUCE
Ayler Riesling N°3 | 2020 | Peter Lauer | Saar | Germany

HONEY | MILK
Crémant de Bourgogne | Brut | Agnès Paquet | Burgundy | France

„GERMKNÖDEL"
„BUCHTEL" | VANILLA SAUCE
RASPBERRY VINEGAR

€ 159,- Large set menu € 255,- with wine pairing
€ 109,- Small set menu € 175,- with wine pairing