



Advent Menu Deluxe

Goose liver parfait

Port wine and grape jelly • goose breast ham • apple and celery salad

Coconut-lemongrass soup

scallop

Sea bass fillet

grilled vegetable crust • lamb's lettuce sauce • ricotta gnocchi

Roasted veal fillet

buckwheat crêpes coat • black salsify ragout • gratin potato

Blue cheese

cocoa and rum affinated • pickled local Williams pears • licorice

Gingerbread „Snowball“

white torrone • tonka bean ice cream

4-course menu € 90.00

5-course menu € 105.00

6-course menu € 118.00

Our high-quality organic bread & seasonal spread € 3.00



Advent menu 1

Carpaccio of beef

organic shiitake mushrooms from South Tyrol

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Chestnut and celery cream soup

with winter truffle

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Mountain lamb ravioli

cream of cream cheese • chestnut leaves

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Roasted lamb rump

mediterranean ratatouille • balsamic-honey jus
• sweet potato

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Fig sorbet

Port wine plums • white chocolate

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„Our giant Spitzbua“

Vanilla crescent mousse • hazelnut crumble • apricot

3-course menu € 55

4-course menu € 65

5-course menu € 73

6-course menu € 79



Advent menu 2

Roasted salmon fillet

saffron vinaigrette • passion fruit • carpaccio of octopus

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Pumpkin Cream soup

ginger • spiced salmon

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Fonduta ravioli

fermented black nut cream • truffle

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Christmas duck

red wine orange sauce • gingerbread-„Schupfnudeln“ • cranberry red cabbage

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Persimmon sorbet

Chili • buttermilk foam

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Variation of chocolate

baked apple puree • cinnamon cherries

3-course menu € 55

4-course menu € 65

5-course menu € 73

6-course menu € 79

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