

Greetings from the kitchen

Liptauer spread | butter | olive butter
 black pudding | "eachtling" potatoes | yuzu-apple
 Eel | sancho pepper | unagi

Omakase

the chef's choice menu

Japanese wagyu | sesame | fermented garlic Menu 5, 6, 7

Yellowfin tuna | alpine butter | ponzu Menu 6, 7

V Purple sweet potatoes | perigord truffle | curry Menu 5, 6, 7

Typical carinthian dumpling | whey | caviar Menu 7

V Jerusalem artichokes | nut rarities | grape Menu 5, 6, 7

Alpine prawn | turnip cabbage | pulled pork Menu 5, 6, 7

Nobel chocolate | mangosteen | persian saffron Menu 5, 6, 7

Petit Four

5 courses	€	89,00
6 courses	€	105,00
7 courses	€	120,00

Cover included

Starters

V King oyster mushroom root vegetables tofu	€ 16,00
Yellowfin tuna alpine butter ponzu	€ 20,00
Local char capuchin root apple horseradish	€ 18,00
Japanese wagyu sesame fermented garlic	€ 28,50

Soups

V Purple sweet potatoes perigord truffle curry	€ 9,50
Tom kha gai	€ 10,00
Tom yam pla	€ 12,00

Between courses

V Jerusalem artichokes nut rarities grape	€ 17,00
Typical carinthian dumpling whey australian wagyu	€ 19,00
Alpine prawn turnip cabbage pulled pork	€ 24,50
Goose liver chickpeas nashi pear	€ 25,00

Main courses

V Turnips cabbage from last year amalfi lemon	€ 25,00
Local organic beef oat root wasabi blossom	€ 38,00
Salmon trout „eachtling„ potatoes aubergine	€ 28,50
Local organic lamb red curry papaya	€ 35,00

Sweets for my sweets

V Sticky rice mango coconut	€ 13,50
Nobel chocolate mangosteen persian saffron	€ 12,50
Four Hands Dessert from 2 persons prepared at the table	per person € 18,00

Cover per person € 3,00