

# á l a C a r t e

by Patrick Paß

## Amuse bouche

Carinthia cheese noodle | wagyu | chives

Bio egg | daikon | caviar

Tom Kha Gai

Duck liver | cherries | granola

cover per person á € 4,00

homemade bread | lovage butter | roasted onion butter | sour cream butter

Scallop | smoked eel | special lime | green apple 24

Mangalitza Dashi | dumpling stuffed with crackling | shiitake | cabbage 14

Pastiachio ice-cream | beluga caviar 12

Arctic char from the lake | potato | amalfi lemon | whey 32

Saddle of lamb | beans | truffle | cranberries 40

Mandarin | indian papaya | balm 13

Yeast dumpling filled with plum jam

Amuse bouche included in the menu price 135

# á l a C a r t e

## VEGAN

by Patrick Paß

## Amuse bouche

Bean | maple sirup | piri piri

Shiitake | seaweeds | sesame

Tom Kah Phak

Edamame | walnut | basil

cover per person á € 4,00

Homemade bread | olive oil | sea salt | lentils

Broccoli | jalapeno | cereal | tofu 18

Green Curry | watercress | cabbage 14

Kiwi sorbet | gold kiwi 6

Asparagus | potato | watermelon 26

Cauliflower | beetroot | macadamia | herb mushrooms 33

Nashi pear | hemp | corn | cocoa 13

Yeast dumpling filled with plum jam

Amuse bouche included in the menu price 112