

## MENUS

All courses of your choice are served by the wait staff.  
Prices start from €28.80 for 3 courses with soup

### COLD APPETIZERS

Meadow herb salad with lightly smoked Lake Wolfgang char in an apple-horseradish marinade

Trout mousse on a martini crème, chum salmon caviar with Melba toast & dill cucumber chutney

Caesar salad – with Grana, crispy prosciutto chips,  
papaya and green onion & the original Caesar's dressing

Truffled suprême of calf's liver  
with seasoned lingonberries, roasted nuts, orange confit

Wild duck breast – gently smoked – served on a bed of seasoned salad of red cabbage and glazed  
endive

Poached organic, wild Scottish salmon with basil aioli, served with marinated baby vegetables

Our black tiger shrimp cocktail: "Oriental," "Classic," "US style"

### WARM APPETIZERS

Arugula risotto with julienned vegetables, cèpe mushrooms, fresh marjoram and Pecorino Peppato

Tortellini al mascarpone e limone con gamberetti e artichocce (Tortellini al mascarpone and lemon  
with shrimp and artichoke)

Medallions of monkfish with saffron foam in lasagna

Creole-style battered shrimp & vegetables, served on sprouts and with a spicy plum sauce

Goose liver on apple carpaccio with raspberry purée and buttery brioche

Wild duck breast cooked rare, served on gingered cabbage with mini potato dumplings

Sea bass in a coriander and lemongrass sauce, served with mixed Asian wok vegetables

Basil tortilla with shrimp, with guacamole and mango chutney



## **SOUPS**

Cream of tomato soup with basil croutons and baby mozzarella balls topped with foam and with a shot of Martini rosso

Wild garlic cream soup with smoked Arctic char and truffled brown bread hearts

Pumpkin-nutmeg cream soup with fresh cress and a shot of a pumpkin seed oil

Cream of fennel soup with perch filets and Pernod

Refreshing chilled cucumber soup with marinated dill shrimp and a shot of sherry

Zesty melon soup with ginger and orange oil

Truffled, creamy potato-leek soup with sautéed field mushrooms

## **MAIN COURSES**

Coriander-crusted filet of mahi mahi with lemongrass, served on fried basmati rice

Crispy salmon filet served on penne al pesto with sautéed green onions and yellow baby tomatoes

Shrimp skewers Provençal-style, served on couscous and ratatouille

Corn-fed chicken with prosciutto and sage, with saffron risotto and sautéed sherry tomatoes

Veal loin served on creamed cèpe mushrooms with buttered potatoes and fresh herbs

Tender Tafelspitz from Styrian milk-fed veal with vegetables, horseradish bread sauce and chive sauce

Waldviertler Angus roast beef in a Dijon mustard marinade, served on red lentils and bacon with sweet potato chips

Shredded venison with potato-lingonberry dumplings, gingered red cabbage & glazed chestnuts

Most tender lamb on an olive ragoût with parsley purée & baby eggplants



## CHEESE

Parmigiano Reggiano aged 24 months with rosemary oil  
and sundried tomatoes

Blue cheese aged in Beerenauslese dessert wine with pumpernickel

Truffled Camembert lasagna with spiced bread

Slices of aged Brie with a Merlot reduction and cranberries

Goat cheese balls rolled in pumpernickel and nuts  
with strawberry-balsamic marmalade

## DESSERTS

Mousse of white and dark Valrhona chocolate in a layered Baumkuchen cake  
served with Amaretto crème fraîche

Mixed berries, macerated with raw sugar and lime, served with a Macadamia nut parfait

Chocolate decadence with warm raspberries and raspberry distillate

Warm mini-Gugelhupf cake with Calvados apple slices and velvety apple crème

Chestnut mousse with Amarena cherries

Orange charlotte on a Götterfrucht orange “carpaccio” with egg liqueur cream

Mango-strawberry salad with passion fruit purée and Pariser Spitz chocolate-covered cookies

Our chocolate torte with jellied forest berries

