

Menu

We recommend

White wines

Sauvignon 2022 Schalenstein
Weinmanuf. Luis Euro 56,00

Chardonnay 2023 Lafóa
Colterenzio Euro 56,00

Red wines

Lagrein 2022 Riserva Kristan
Egger Ramer Euro 56,00

Pinot Nero 2021 Riserva Linticlarus
Tiefenbrunner Euro 82,50

Please help yourself from our salad buffet



Cold appetizer

Steamed sea bass fillet,
potato - olive oil cream, artichoke, tomato

Roasted quail breast, fried foie gras,
champignon mousse, roasted champignons,
grape must balsamico



Soups & entrees

White cream soup of swiss chard with croûtons

Fried zucchini flower
filled with porcini mushrooms and chanterelles,
fresh goat's cheese, hazelnut oil

White polenta gnocchi with braised octopus,
cappars and taggiasche olives



Our main courses

Braised duck leg in raspberry vinegar sauce,
potato - verbena gnocchi, chicory confit

Grilled gilthead fillet, crustacean - paprika fumet,
rosemary potatoes, provencal vegetable ragout

Grilled Tomino cheese, vegetables,
apricot - pumpkin chutney



Dessert & cheese

Sonnalps coffee slice, fior di latte ice cream,
coffee meringue cookie

Blueberry sorbet with coriander seed infusion

Exquisite cheese selection with different mustards