

s p e c i a l s

Goose liver Crème brûlée 12,90
with gojiberries and briochetoast

Crispy tempura scallops 14,90
on wild herbs with orange - ginger dressing

Baby - gnocchi 12,90
with beetroot, autumn - pear & horseradish

Trofie (pasta) 14,90
with ginger, winter vegetables & Tête de Moine

Quartette from Sea bass , Prawn, Scallop & Octopus 22,90
on mango - chili risotto

Pikeperch filet 20,90
on creamy chorizo - thyme risotto

Breast of duck 17,90
with basil - peas - wasabi cream & pomegranates

Wild Boar medaillon & pheasant 21,90
with truffled white styrian polenta, pear, Brussel sprouts with bacon & chestnuts

Slices from veal liver 18,90
with rosemary sweet potato purée and dates-wrapped with bacon

Sirloin steak from the Uruquay Angus beef 26,90
with cherrytomatoes, roasted paprika, fried potatoes & green pepper sauce

Chocolate-fondue 8,90
(full cream milk, bittersweet or white chocolate of your choice)
with fresh fruits