

AMUSE BOUCHE - compliments of the executive chef

WHITE FISH TERRINE € 24
pea cream | green apple | dill

SMOKED CHAR MOUSSE € 22
radish | smoked fish jelly | nettle

PICKLED LAKE TROUT € 26
cucumber | buttermilk froth | Gröll caviar

TRAUN RIVER CRAYFISH € 32

POACHED PIKE DUMPLINGS € 28
wild broccoli | saffron foam

CRISPY CEP LASAGNA € 24
pickled beet | nut butter Beurre Blanc |
pickled egg yolk

Cover charge is € 12 per person.

SALZKAMMERGUT CATFISH € 36
chanterelle pudding | clear tomato sauce |
quinoa

CHAR & HAY € 38
potatoe mousseline | sugar snap peas | hay sauce
served as a whole for 2 persons

„GRUNDLSEER“ RACK OF LAMB € 42
Styrian mountain shrimps |
roasted potatoes „eschdbonkoh style“ | spinach

GLAZED ORGANIC TOFU € 28
barley | paprika | cauliflower

LIME ALMOND CAKE € 16
blackberry | poppyseed ice cream

PEACH, VANILLA AND CARAMEL TARTE € 16
hazelnut | peach lavender sorbet

BLUE CHEESE PANNA COTTA € 18
blue cheese from
„The Cheeseartist“ – Riegersburg frommagerie |
blossom pollen | salted short pastry | sweet sour apricot

3 course menu € 76
including cover charge

4 course menu € 96
including cover charge

5 course menu € 111
including cover charge

Wine pairing
1/10 l per dish | dessert 1/16 l

3 course menu € 29
4 course menu € 37
5 course menu € 45

Alcohol-free pairing
1/8 l per dish

3 course menu € 24
4 course menu € 30
5 course menu € 36



OUR BEST. FOR YOU.
Information about our philosophy