

AMUSE BOUCHE - compliments of the executive chef

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**NOBLE FISH VARIATIONS** € 24  
pea cream | green apple | dill

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

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

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**TRAUN RIVER CRAYFISH** € 32

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**POACHED PIKE DUMPLINGS** € 28  
wild broccoli | saffron foam

**VEGETARIAN PASTRY POCKETS** € 24  
fennel | pickled egg yolk

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Cover charge is € 12 per person.

**„SALZKAMMERGUT“ CATFISH CONFIT** € 36  
trotters-lovage sauce | mushroom cream | celery

**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

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**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

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**3 course menu** € 76  
*including cover charge*

**4 course menu** € 96  
*including cover charge*

**5 course menu** € 111  
*including cover charge*

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

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

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**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