



*At the heart of our menu are two culinary visionaries: Executive Chef Peter Duransky, who fuses local flavors with modern artistry, and Pastry Chef Annette Fauma, whose creativity and dedication to excellence shape every sweet creation.*

## TASTE OF LOFT MENU

### DUCK PÂTÉ<sup>ACGE</sup>

Brioche, apple, hazelnuts

### PIKE PERCH TERRINE<sup>DGO</sup>

Fennel, mushrooms, onion sauce

### ANGUS BEEF<sup>ACGO</sup>

Potato variation, mushrooms, Madeira sauce

### CUSCO CHUNCHO<sup>F,V</sup>

Paw paw, mango indica, cacaofruit

€130 incl. couvert,  
wine pairing €60



Prices are listed in euros and include all taxes and charges.

A Gluten, B Crustaceans, C Egg, D Fish, E Peanuts, F Soybeans, G Milk, H Nuts,  
L Celery, M Mustard, N Sesame, O Sulphur Dioxide, P Lupin, R Mollusks

VE Vegetarian, V Vegan

## STARTERS

DUCK PATÉ | 29 €

Brioche, apple, hazelnuts  
ACGE

BEEF TARTARE | 28 €

Sun-dried tomatoes, coriander seeds,  
spice waffles  
CG

KOHLRABI | 25 €

Marinated cauliflower, lemon-thyme-gel,  
apple-celeriac sauce  
CGL, VE

PUMPKIN VELOUTÉ | 27 €

Scallops, lemon, pumpkin seeds  
RG

CATFISH | 26 €

Brown butter bread, marinated lemon, dill  
ACDG

SMOKED LEEK | 24 €

Sour cream, apple, buckwheat, dill  
G, VE

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## MAIN COURSES

ANGUS BEEF | 55 €

Potato variation, mushrooms,  
Madeira sauce  
ACGO

WILD BOAR | 45 €

Black trumpet, marinated carrot, smoked plum  
sauce  
GO

SAVOY CABBAGE | 34 €

Barley, pine nuts, sour cabbage, verbena oil  
AGN, VE

PIKE PERCH TERRINE | 49 €

Fennel, mushrooms, onion sauce  
DGO

DUCK BREAST | 39 €

Cabbage, parsley, orange-mustard sauce  
AGO

BARLEY RISOTTO | 37 €

Truffles, eggs, mushrooms, verbena oil  
ACG, VE

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## DESSERTS

CUSCO CHUNCHO | 26 €

Paw paw, mango indica, cacaofruit  
F, V

VIENNESE SZECHUAN | 25 €

Beetroot, ginger, watermelon  
CG, VE

WILD BLUEBERRY | 26 €

Macadamia, fermented lemon, celery  
LHF, V

KARMEITER CHEESE | 29 €

Seasonal cheese selection with fruit bread  
ACG, HM, VE

\*Couvert 7 €