



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^{ACGE}

Brioche, apple, hazelnuts

PIKE PERCH TERRINE^{DGO}

Fennel, mushrooms, onion sauce

ANGUS BEEF^{ACGO}

Potato variation, mushrooms, Madeira sauce

CUSCO CHUNCHO^{F,V}

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

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

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

KARMELITER CHEESE | 29 €

Seasonal cheese selection with fruit bread
ACGHM, VE

*Couvert 7 €