

Starters

Carrot	21	Egg	23
cured, lamb's lettuce pesto, mustard caviar & sourdough croutons GVE		twice-baked, leaf spinach, morels & tomatoes CG	
Catfish	24	Pike-Perch	26
tartare, brioche, apple & herring roe ACDGM		raw marinated, spring onion, bell pepper, Riesling grapes & coriander DO	
Calf's Head	21	Veal Offal	23
croquette, chicory, tarragon vinaigrette & radish ACG		ravioli, lettuce, bacon & capers ACG	

Mains

Celeriac	32	Veal Sweetbreads	38
grilled, portobello mushroom, pumpkin & hollandaise sauce CGLVE		sautéed, parsnip, balsamic, lentils & truffle GO	
Eel	42	Salmon Trout	36
smoked roulade, pike mousse, rösti & creamed spinach ACDG		grilled, cabbage pasta, beurre blanc & salted lemon ACDGO	
Venison	48	Beef Rib	43
cooked, beetroot, celeriac & juniper jus GO		braised, Aligot potatoes, carrot & Madeira sauce CGO	

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 Molluscs

VE Vegetarian, V Vegan

To Share

Angus Steak 105
for two

Choice of Sides 7
leaf spinach, grilled vegetables, steak
fries, Aligot potatoes G

Choice of Sauces 4
Madeira sauce OG juniper jus,
truffle mayo GM hollandaise sauce G

Desserts & Cheese

Viennese Fig 21
poached, Zweigelt port wine,
mascarpone & orange mousse CGO

Sweet Chestnut 21
candied, Original Beans chocolate
66%, rum plum & Chantilly HO

Alpine Salt Crystals 19
salted caramel ice cream,
mocha granita & Kaluha sabayon CGO

Karmeliter Cheese 24
Ligu Lehm & fig mustard ACGMO

Chef's Choice

Four Courses 120
a selection by Peter Duransky

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L Celery, M Mustard, N Sesame, O Sulphur Dioxide, P Lupin, R Molluscs

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