

Welcome to Das Loft!

CAVIAR SANDWICH

CRÊME CURD, LEEK, OSIETRA CAVIAR

SWEETBREAD

PARSNIP, TRUFFLES, TRUFFEL SAUCE

ANGUS BEEF

POTATO VARIATION, MOREL SAUCE

SALTED STRACCIATELLA

PISTACHIO, ROSE, SWEET CHERRY

MENU € 109

WINE PAIRING € 60



The couvert includes sourdough bread and whipped butter for EUR 6 per person.

All prices are in € and include VAT

STARTER

- CAVIAR SANDWICH** CRÊME CURD, LEEK, OSIETRA CAVIAR ^{ADEGL} 25
- SWEETBREAD** PARSNIP, TRUFFLES, TRUFFEL SAUCE ^{ACGM} 22
- TOMATO** BLUE CHEESE MOUSSE, KALAMATA OLIVES, BASIL EMULSION ^{CGM} 22
- CHILLED CUCUMBER SOUP** CRÊME FRAÎCHE, SMOKED CHAR, DILL ^{DCGLM} 21
- DUROC** GRILLED MARINATED PORKBELLY, KUMQUAT, SESAME, HOI SIN SAUCE ^{FGNO} 22
- BEEF TATAR** CRISPY DUMPLING, TARRAGON ^{ACGMO} 23

MAIN

- PIKE** PEARCH EGGPLANT CAVIAR, TOMATO MARINADE, SMOKED PAPRIKA SAUCE ^{ACDGM} 47
- EGGPLANT STRIATA** ZUCCHINI FLOWER, SAN MARZANO TOMATO SAUCE ^{AGO} 29
- BRAISED VEAL CHEEKS** CELERIAC VARIATION, BACON, MADEIRA SAUCE ^{GEO} 43
- ANGUS BEEF** POTATO VARIATION, MOREL SAUCE ^{GO} 49
- STYRIAN CORNFED** CHICKEN CABBAGE, JERUSALEM ARTICHOKE, LEMON SAUCE ^{GOLM} 39

DESSERT

- SALTED STRACCIATELLA** PISTACHIO, ROSE, SWEET CHERRY ^{CGH} 22
- ELDERFLOWER** BUTTERMILK, HERBS, CHAMPAGNE ^{CGO} 21
- BLACK CURRANT** CACAO, YUZU, COCONUT ^{HF} 20
- ANTON MACHT KE:S** CHEESE SELECTION FROM VORARLBERG AGED IN VIENNESE BASEMENTS ^{AGH} 26

A GLUTEN, B CRUSTACEANS, C EGGS, D FISH, E PEANUTS, F SOYBEANS, G MILK, H NUTS, L CELERY, M MUSTARD,

N SESAME SEEDS, O SULPHUR DIOXIDE, P LUPINE, R MOLLUSCS