

## Ambrosia

Black Cod, leek, water cress & grapefruit * * * *	€ 27,50
Turbot, palm heart, sesame, cilantro, coconut-chilifumet & pineapple * * * *	€ 38,50
Goose liver, duck leg, currant & pistachio * * * *	€ 29,50
Saddle of venison, cherry & celeriac * * * *	€ 42,00
Organic yoghurt of sheep milk, salted muesli, honey & green apple	€ 16,90

Menu € 98,00

Cover charge € 5,50

## Viridi

Corn, picandou, yellow bell pepper & pak choi * * * *	€ 23,50
Potato, apple, mustard, organic one-hour-egg & Pedro Ximénez * * * *	€ 24,50
Eggplant dim sum, miso & cream cheese * * * *	€ 25,50
Raviolo, radicchio, mimolette & raspberry * * * *	€ 27,50
Ruby chocolate, watermelon, whey & wheatgrass	€ 16,90

Menu € 87,00

Cover charge € 5,50

Menu to be ordered from 12.00 to 1.00 pm & 6.30 to 9.00 pm.

From 1.00 and 9.00 pm we kindly ask you to choose three courses à la carte.

## Carpe Diem

Sashimi of Ausseerland char, sweet potato, mango & radish * * * *	€ 25,50
Octopus, lemon, artichoke & basil * * * *	€ 26,50
Bavarian Danube salmon, elderflower & celeriac * * * *	€ 39,50
Goat belly, broccoli, melon, goat cheese & red onion * * * *	€ 36,00
Miéral duck, pumpkin, nectarine & buckwheat * * * *	€ 40,90
Shiso yoghurt espuma, baiser, miso & peach * * * *	€ 12,50
Caranao chocolate, salted caramel, cherries & cherry-cardamom ice cream	€ 16,90

Menu € 118,00

Cover charge € 5,50

Menu to be ordered from 6.30 pm to 8.30 pm.

From 8.30 pm we kindly ask you to choose up to three courses à la carte.

## Recommendations from our chef's

Fillet of Ausseerland char, cucumber, mushrooms & potato	€ 36,50
Saddle of Black Angus, pointed pepper, couscous & smoked tongue	€ 43,00
Soufflé of curd cheese, sorrel, strawberry-yoghurt ice cream & berries	€ 16,90

## Maitre Bernard Antony - Éleveur de Fromages

small selection of finest raw milk cheese	€ 14,00
large selection of finest raw milk cheese	€ 21,00

Our service staff gladly provides information  
about intolerances & allergies.