

Menu Ambrosia | five courses 98 | cover 5,5

SCALLOP

fennel | amaranth | jalapeños 27,5

TURBOT

green beans | tomatoes | black garlic 38,5

GOOSE LIVER

duck leg | currant | pistachio 29,5

VEAL FILLET

cereal | celeriac | lettuce 44

RUBY CHOCOLATE

watermelon | whey | wheatgrass 17

CHAR

Fillet of Ausseerland char | cucumber
mushrooms | potato 36,5

for two or more

ATTER OX RIB EYE

yuzu gnocchi | porcini | blueberries
kohlrabi | young spinach p.p. 43

Menu Viridi | five courses 87 | cover 5,5

PICANDOU

melon | avocado | cucumber 23,5

POTATO

apple | mustard | organic one-hour-egg | P. X. | Australian winter truffle 27,5

EGGPLANT

dim sum | miso | cream cheese 25,5

PORCINI

ricotta | shallot 26

BLACK ZABUYE CHOCOLATE

tarte | plum | white poppyseed 17

Menus from 12.00 pm to 1.00 pm and 6.30 pm to 9.00 pm

Menu Carpe Diem | seven courses 118 | cover 5,5

SASHIMI

of Ausseerland char | sweet potato | mango | radish 25,5

CALAMARETTI

Australian winter truffle | leek 28,5

BAVARIAN DANUBE SALMON

elderflower | celeriac 39,5

GOAT BELLY

broccoli | melon | goat cheese | red onion 36

MIÉRAL DUCK

pumpkin | white nectarine | buckwheat 41

SHISO & MISO

baiser | peach 13

ORGANIC SHEEP MILK YOGHURT

salted muesli | honey | green apple 17

Menu from 6.30 pm to 8.30 pm

50 GRAM GOLD SELECTION CAVIAR

mashed potatoes | sour creme 98

SADDLE OF VENISON

plum | celeriac 42

SOUFFLÉ OF CURD CHEESE

sorrel | strawberry yoghurt ice cream | berries 17

MAÎTRE BERNARD ANTONY – ÉLEVEUR DE FROMAGES

small selection of finest raw milk cheese 14

large selection of finest raw milk cheese 21