

Starters

<i>Wild Garlic Cream</i>	€ 8,50
<i>Asparagussalad Baked Egg Wild Ham</i>	€ 15,-
<i>Vitello Tonnato Tuna Tataki Wild Herbs</i>	€ 17,50
<i>Marrow Bone Red Wine Shallot Butter Toasted bread</i>	€ 13,-
<i>Salad</i>	€ 7,50

Dessert

<i>Vanilla-Cannoncini Rhubarb Strawberry-Yogurt-Ice Cream</i>	€ 14,-
<i>Matchatartelett Pear</i>	€ 13,-
<i>Yeast ice cream Caramelized Apple</i>	€ 8,-
<i>Affogato</i>	€ 6,50

Main course

Veal Cheeks | Papardelle | Tomatosugo € 34,-

Rack of Lamb | Ratatouille | Polenta € 38,-

Sea Bass | Fennel Ravioli | Crustacean Foam € 34,-

Fennel Ravioli | Tomato | Beurre Blanc € 28,-

Asparagus | Potatoes | Sauce Hollandaise € 26,-

with Veal Schnitzel € 36,-

with Ham € 31,-

Classics

*Viennese veal schnitzel | Potato-Cucumber-Salad
Cranberries* € 29,-

Entrecote | Mushrooms | Potatowedges € 34,-

Menu

Vitello Tonnato | Tuna Tataki | Wild Herbs



Wild Garlic Cream



Rack of Lamb | Ratatouille | Polenta

or

Sea Bass | Fennel Ravioli | Crustacean Foam



Vanilla-Cannoncini | Rhubarb | Strawberry-Yogurt-Ice Cream

3 Course Menu without soup

€ 64,-

4 Course Menu

€ 72,-