



Amuse-Bouche

Tyrolean Venison Tartare

Winter truffle | Swiss pine | Daikon | Sourdough brioche
A, C, F, G, N

Celeriac Mousseline

Smoked salmon tartare | Salmon caviar | Granny Smith apple |
Lemongrass
A, D, G, L

Homemade Mushroom Ravioli

Parmigiano Reggiano | Shimeji mushrooms | Pickled wild garlic
A, G, L, N

Sorbet

Mandarin | Sea buckthorn | Passion fruit | Coconut blossom sugar
O

Ötztal Arctic Char

Carrot cream | Crispy ginger | Pumpkin seed emulsion
Salt-preserved lemon | Riesling
A, C, D

Austrian Grass-Fed Beef Tenderloin

Onion cream | Crispy potato | Green asparagus
Onion jus
A, C, G, O, L

Arabica Bourbon Vanilla Fusion

Raspberry | Pistachio | Muscovado | Sorbet
A, C, G, O

Petit four



APERITIV

Champagne Louis Roederer, Reims

N.V. „Collection 245" Brut

16,00 | 96,00

With each course, our sommelier serves a carefully selected wine that precisely highlights the aromas of the menu and enhances the culinary experience.

WINE PAIRING BY THE GLASS

8-course wine pairing | 75.00

6-course wine pairing | 55.00

DIGESTIF

Caribbean Rum

An exceptionally smooth and profound spirit with elegant notes of dark chocolate, vanilla, and fine spices, a luxurious finale with a long, lingering finish.

A. H. Riise Non Plus Ultra Black Edition

16,90