

Starter

Variation from calf
with tuna, cucumber and earl grey
€ 17,60

Confited octopus
with Woon Sen, wasabi – lime vinaigrette and coriander
€ 16,90

Ricottatarte
with macadamia nut crust, tomato and porcino
€ 19,70

Soups

Cream soup from Breton lobster
with crispy Wan Tan
€ 12,90

Vichyssoise
with potato soufflé and summer truffles
€ 9,90

Entremets

Grilled calamaretti
with carfiol, herb pastry and candied lemon
€ 20,70

Cappellacci
with prosciutto crudo, porcino and pecorino
€ 24,50

Roasted black morel-potato dumpling
with kohlrabi
€ 22,80

Cover Euro 4,50 per person
-Inclusive price-

Please inform your order-taker of any allergy or special dietary requirements
that we should be made aware of, when preparing your menu request.

Meat

Filet of pink roasted Charolais beef
with homemade linguini, glazed vegetables and summer truffle
€ 39,90

Cap from New Zealand lamb,
with polenta and Granny Smith
€ 33,20

Sous Vide cooked breast of pearl chicken
with Fregola Sarda and porcino
€ 29,60

Fish

Grilled char from Mondsee
with quinoa and grilled chanterelles
€ 29,50

Roasted monkfish
with crayfish cannelloni and wakame
€ 36,80

Poached filet of halibut
in a root vegetables brew with juniper and honey
€ 33,80

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Austrian Classics

Stockpot "Viennese style"
with chives
€ 7,50

"Salzburg" prime boiled beef
with roasted potatoes and creamy spinach,
served with chive sauce and apple horseradish
€ 24,50

Escalope of veal "Viennese style"
with parsley potatoes and cranberries
€ 25,50

Grilled beef tenderloin tips
with creamy pepper sauce, potato fritters and glazed vegetables
€ 30,10

Desserts

Mascarpone tartlets in cookie crust
with rosemary – lime sorbet and candied lemon
€ 12,20

Macaron
with raspberry mousse and champagne foam
€ 12,90

"Operatorte"
with nut brittle and caramel ice cream
€ 12,50

Enjoy your meal and have a pleasant stay!

Manuela Moser
Executive Chef

Alain Claux
Restaurant Manager

with our kitchen and service team.

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