

## Winter Menu

### *Essence of Forest Mushrooms with Austrian "Schöberl"*

*(Weingut Hummel, „Malscher Ölbaum“, Auxerrois, Baden, Kabinett, 2017, trocken 0,1 4,20 Euro)*

\*\*\*

### *Duck Liver with Mango Chutney and Thyme Brioche*

*(Château Bel Air, Ste.-Croix-du-Mont AC, Bordeaux, 2011, edelsüß 0,1 6,50 Euro)*

\*\*\*

### *Halibut served on tepid mixed Lentils*

*(Jean-Claude Mas, La Forge Estate, Chardonnay -Barrique-, Languedoc, J.G.P., 2017, trocken 0,1 4,20 Euro)*

\*\*\*

### *Venison Medaillons with Salsify with Raisins and Chashews and homemade "Spätzle"*

*(Oliver Zeter, "Z", Rotweincuvée, Pfalz, Q.b.A, 2014, trocken 0,1 5,10)*

\*\*\*

### *Tepid Chocolate Cake with Vanillaparfait and marinated Cherries*

*(Kracher, Zweigelt, Beerenauslese, Neusiedlersee, Österreich, 2013, edelsüß 0,1 9,50 Euro)*

<i>Five-Course-Menu</i>	<i>72,00 Euro</i>
<i>Four-Course Menu with Duck Liver or Halibut</i>	<i>59,50 Euro</i>
<i>Three-Course Menu with Duck Liver or Halibut</i>	<i>53,50 Euro</i>
<i>Three-Course Menu with Soup</i>	<i>45,50 Euro</i>

*Menu with Duck*

*Lamb's Lettuce with Potato Dressing,  
Bacon and Croûtons*

\*\*\*

*Braised Duck Drum Stick in Acadia Honey  
with Red Cabbage, Stewed Apples and Dumplings*

\*\*\*

*Gingerbread-Crème-Bulée  
with Spiced Oranges und Blood Orange Sorbet*

*34,00 Euro*

*Fishmenu*

*Fried Prawns  
on a bed of steamed Lambs Lettuce with Curry Foam*

\*\*\*

*Filet of Pikeperch with mashed Potatoes  
and Horseradish and Savoy Cabbage*

\*\*\*

*Poppy Seed Mousse and Pear Sorbet  
with stewed Quinces, roasted Almonds and Raisins*

*45,30 Euro*

*Snacks & Starters*

*Portion of marinated Olives*  
2,50

\*\*\*

*Sewing of*  
*cured Ham*  
7,80

\*\*\*

*Selection of Cheese*  
11,30

## Starters

*Essence of Forest Mushrooms  
with Austrian "Schöberl"  
7,80*

\*\*\*

*Lambs Lettuce with Potato Dressing,  
Bacon and Croûtons  
7,80*

\*\*\*

*Fried Prawns  
on a bed of steamed Lambs Lettuce with Curry Foam  
15,80*

\*\*\*

*Halibut  
served on tepid mixed Lentils  
15,80*

\*\*\*

*Duck Liver  
with Mango Chutney and Thyme Brioche  
13,80*

\*\*\*

*Beef Carpaccio filled with Rocket-Pesto  
and flakes of freshly grated Parmesan Cheese  
12,80*

*Fish Dishes*

*Cod with Pommery-Mustard-Sauce,  
Leeks and "La Ratte" Potatoes  
25,80*

\*\*\*

*Filet of Pikeperch with mashed Potatoes and Horseradish  
and Savoy Cabbage flavoured with Apples and Ginger  
25,80*

*Vegetarian Dishes*

*Homemade Pumpkin Ravioli  
with Chestnuts and sautéed Mushrooms  
17,90*

*Meat Dishes*

*Braised Duck Drum Stick in Acadia Honey  
with Red Cabbage, Stewed Apples and Dumplings  
19,80*

\*\*\*

*Filet of Iberico Pork with Brown Beer Sauce,  
sautéed Brussels Sprouts and confied Potatoes  
25,80*

\*\*\*

*Calf Cheeks  
on mashed Parsley Roots with Carrots  
22,50*

\*\*\*

*Venison Medaillons with Salsify with Raisins and Chashews  
and homemade "Spätzle"  
35,30*

## Dessert

*Tepid Chocolate Cake  
with Vanillaparfait and marinated Cherries  
10,90*

\*\*\*

*Gingerbread-Crème-Bulée  
with Spiced Oranges und Blood Orange Sorbet  
9,90*

\*\*\*

*Poppy Seed Mousse and Pear Sorbet  
with stewed Quinces, roasted Almonds and Raisins  
9,90*

\*\*\*

*Selections of three Sorbets with fresh Fruit  
9,50*

\*\*\*

*Dessert Variation „Oskar“  
12,30*

\*\*\*

*Selection of Cheeses  
11,30*

*with Dessert we suggest*

*Kracher,  
Zweigelt,  
Beerenauslese,  
Neusiedlersee, Österreich, 2013, edelsüß      0,1              9,50*