

Appetizers

Caprese / Tomato / Mozzarella Foam (G, H)	15
Salmon / Teriyaki / Sesame (N, O, F)	19
Carpaccio / Beef / Aioli (A, G, M)	21
Pear/ Pumpkin / Blue Cheese (G)	16

Soups

Topinambur (A, G)	8
Oxtail / Gyoza (A, G, O)	11

Despite careful preparation, our dishes may include traces of other ingredients which contain additional allergens

Prices are in Euro, VAT included.

Cover: Euro 4, 50 per person.

In case of food intolerances or allergies, our service staff will be happy to advise you on the choice of food

A gluten	H nuts
B shellfish	L celery
C egg	M mustard
D fish	N sesame
E peanuts	O sulfite
F soy	P lupine
G milk or lactose	R molluscs

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Vegetarian

BBQ Carrot / Pea Mash / Tapioca (O)	28
Pasta / Spinach / Gorgonzola (A, G)	19

Mains

Beef fillet / Aioli / Potato Fondant (A, G)	48
Traditional Wiener Schnitzel / parsley potatoes / cranberries (A, C, G, L, O)	32
Cod Fish / Clam / Risotto (A, B, G, O)	32
Lamb / Purple Potato / Chimi Churri (G)	35
Wild Boar Ragout / Brussel sprout / Egg Noodles (A, G, C)	29
Oxtail / Praline / Tagliatelle (A, M, C, G)	34

Desserts

Chestnut / Caramelized Banana / Chocolate (A, C, G, O, H)	12
Apple strudel / Vanilla Sauce (A, C, G, H, O)	9
Honey/ Plum (A, C, G)	9
Cheese platter / Walnut Bread / Fig mustard (A/G/L/O/E)	14
Ice cream scoop Vanilla, chocolate, strawberry, salted caramel	3
Sorbet scoop Raspberry, wild berries, green apple, mango	3
Espresso Martini Espresso, Vodka, Kahlúa	9
Mozart Espresso Martini Espresso, Vodka, Mozart liqueur	9
Affogato Vanilla ice cream, espresso	6

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