

FRESH AND CRUNCHY

de dish of autumn soleds with mandarin dre

Side dish of autumn salads with mandarin dressing marinated beetroot · dried fruits · radishes · crusty white bread 7,50 €

served with a choice of:

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baked camembert · moosberry compote		15,50 € 19,50 €
spicy thyme beef Strips		17,50 € 21,50 €
rosemary and garlic prawns	klein groß	19,50 € 25,50 €

AUTUM BOWL



Two kinds of Canadian wild rice & freekeh · Apple balsamic vegan patties · Shredded radish · Carrot chutney · Papadum

15,50 €

FOREST PUNK

Hand-cut venison back tartare · cucumber relish porcini mushroom mayonnaise · egg yolk · furikake crunch

19,50 €

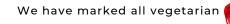
SEA WHISPER

Confit zander · Butternut squash salad Sour milk-dill emulsion · toasted Sylt walnut bread

18,50 €

Please understand that we charge an additional fee of 2.00 € for reorders.

All dishes may contain nuts traces.







FOREST WHISPER
Porcini mushroom cream · baked wild game rillette · chive foam
9,50 €
VEGAN TEMPTATION
Pumpkin cream soup · Styrian crispy pastry · Ginger espuma
9,50 €

ACCORDING TO KÖHLER'S METHOD

Pappardelle · Onion velouté · Vegan bacon
smoke almond crunch · Prosociano Flakes

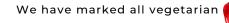
VIENNESE INTERPRETATION

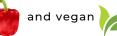
Souffléd potato "Kaiserschmarrn" · Mushroom "Gröstl"
Sautéed Baby Chard · Pistachio Crunch

23,50 €

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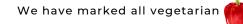




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<u>S</u>	Pan-seared red sea bass on the skin · Nori seaweed risotto Colorful crayfish ragout · Snow pea chiffonade	28,50 €
<u>—</u> Ц	COASTAL FLAIR	
	Arosed sturgeon fillet · Baerii caviar Grey Burgundy cream cabbage · Sour cream blinis · Beetroot	29,50 €
$\vdash \forall$	WILD TIMES Cassoulet of domestic deer & wild boarPear chutney caramelized pointed cabbage · sea salt buns	28,50 €
\geq	"VIENNE CALLING" Baked Viennese veal Schnitzel Potato and cucumber salad Cold-stirred wild cranberries Lemon Wedge	29,50 €
	AUTUMN ON EVERYONE'S LIPS Wild boar saltimbocca · Plum glaze Parsnip puree · Hokkaido pumpkin quiche	29,00 €
	PURER GENUSS 220g Grain Fed Rump Steak · Maple Pepper Jus Balsamic Shallots · Truffled Creamed Kohlrabi · Potato 'Pavé'	39,50 €

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SWEET MOMENT ()

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Our sweet moment - a little sweet seduction with a cup of fragrant espresso

8.50 €



15,00 €

AUTUMNALLY SWEET

Boskop compote · Caramelized cashews

Pumpkin cupcakes · Mascarpone vanilla cream Styrian oil earth · Pine honey ice cream · caramelized almonds

15,50 €

PRETZEL MARIE

Plum Roaster · Tonka Bean Crumble Cinnamon Flower Ice Cream · Salt Pretzel Crunch

14,50 €

FINALLY, THE BEST ...

Selection of raw milk cheeses from the Franconian affineur Waltmann Ticino fig mustard | black Walnuts | fruit bread

17,50 €

"THE CREAMY ONES"

Mountain milk yogurt ice cream · Salted butter caramel ice cream Valrhona chocolate ice cream with brownie pieces · Madagascar vanilla ice cream · Piemontese hazelnut ice cream · Cinnamon blossom ice cream · Pine honey ice cream

Je Kugel 3,90 €

"THE FRUITY SORBET"



Williams pears · Moroccan tangerine Tuscan cherry · green apple

Je Kugel 3,90 €

WE WANT YOU TO FEEL COMPLETELY COMFORTABLE WITH US AND TO ENJOY YOUR TIME IN A RELAXED ATMOSPHERE. SHOULD YOU HAVE ANY QUESTIONS OR REQUESTS, PLEASE DO NOT HESITATE TO APPROACH US AT ANY TIME - WE ARE HAPPY TO ASSIST YOU!