Cold starters…

Prices in euros

„To get started: Just for you or to share“

The Carrot – in 3 Textures 18

- Braised purple heirloom carrot with miso glaze
- Yellow barrot panna cotta with ginger flavor
- Orange carrot sponge cake & pea shoots

A purely plant based masterpiece that celebrates the carrot in all its forms:
Savor braised purple heirloom carrots with a rich miso glaze, a creamy, light yellow carrot panna cotta with a subtle hint of ginger, and a fluffy orange sponge cake garnished with fresh pea shoots. Exciting, modern and full of flavor.

Winter Garden - The Energizing Salad 16

Kale (fine-leaved kale) / Greek feta / quinoa / apple
pomergranate / sunnflower seeds / cranberries / curry-Dijon mustard dressing

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Duck Pâté in Party - Pâté en croûte 22

Pistachios, Chestnuts and Port Wine Lingonberry
Cranberry-Chutney / mixed Leaf Salad with Walnut Dressing

Beet-Marinated Salmon Trout 22

Salmon Trout with beets and gin, house-cured
horseradish gel / pickled beets / cucumbers / dill / pumpernickel crumb topping

Honauer Echaz Valley Trout is a premium regional fish.
The Echaz River provides clean, clear, cool and oxygen-rich water year-round at a constant temperature of 2 to 10 °C the perfect conditions for the fishs well-bring and quality.

Warm-starters…

Prices in euros

„Warm up: for one Person or to share“

Mushroom Consommé 14

with chestnut-stuffed ravioli / wild mushrooms (solo only)

Tempura Prawns – Argentine Wild-Caught Prawns 24

Argentine Red Shrimp / Tempura / Papaya-Mango-Chili-Dip

Why our Argentine red Shrimps are so special:
They grow in the crystal-clear, ice-gold waters of the South Atlantic, where they feed naturally. This ensures unparalleled quality that you can really taste. The meat is naturally wonderfully firm, juicy, and has a delicate, refined sweetness reminiscent of lobster.
When fried in a light tempura batter, they become wonderfully crispy on the outside while remaining tender on the inside - a true

Involtini – a taste of Italy on your plate 22

Veal loin rolls stuffed with sun-dried tomatoes, pine nuts and Pecorino chees tomato-basil sauce / toasted bread

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Pasta alla Vodka - A Classic of Italian 15

Pipe Rigate / Tomato / Vodka / Parmesan / Basil

Truffle Fries – the Deluxe Fries 17

French fries / Parmesan / homemade truffle mayo / shaved truffle

From the Farm & Meadow

Prices in euros

Roast Beef with Onions – served with its own sauce 33
braised Onions / seasonal vegetables and homemade spaetzle

Veal Cheeks - enriched with tonka bean 34
port wine Shallots / roasted vegetables / creamy mashed potatoes

The art of the perfect braised dish.
Some dishes need one thing above all else time.
Our veal cheeks are gently braised for hours until they reach their incomparably tender texture. The exquisite tonka bean lends the sauce a fascinating aroma.

Pink-Roasted Duck Breast – with Kaffir Lime Jus 29
Carrot-Ginger Cream / wild Broccoli / Almond Balls

Veal Fillet - Coated in Wild Mushroom Ash 42
Blackberry juice / celery cream / wild broccoli / Dauphine potatoes

Our wild mushroom ash is: roasted and dried trumpet mushrooms ground into a powder

Guinea Fowl „Supreme" – with Orange-Cardamom Jus 27
Vegetable Couscous / Spiced Artichokes / Pomegranate/ Almond-Crunch

Viennese Schnitzel – the classic 30
Breaded Veal Cutlet / Lemon / Cranberries / French Fries

Would you like a different side dish? Sure!

- Homemade Spätzle +0
- Creamy cheese Spätzle with fried onions +4
- French fries +0
- Dauphine potatoes or Salmond balls +2
- cremiges Kartoffelpüree +2
- Truffle fries (french fries/ Parmesan / shared truffles/ truffle mayo) +8
- seasonal vegetables +2
- Leafy greens (instead of vegetables or a filling side dish) +3
- plus a small green salad +8

About Water & Gardens

Prices in euros

Fillet of pikeperch – Pan-Seared Skin 30
Buttermilk Beurre Blanc / Pumpkin Risotto / Baby Swiss Chard Salad

Pasta alla Diavola di Mare 25
Calamarata Pasta / spicy Salami / Calamari / fennel / tomatoes / oliv oil

It´s like an evening at a smal trattoria by the Harbor:
hearty Calamarata Pasta with tender calamari and spicy salami.
The combination of delicate fennel, fruity tomatoes, and the finest Olive oil evokes memories of sun, beach, and sea.

Pumpkin Gnocchi – Autumnal, Vegetarian, Delicious 22
Homemade pumpkin potato Gnocchi sautéed in butter with Parmesan sauce
wild cauliflower / sun-dried tomatoes / shaved Parmesan

Mushroom Wellington – A Meatless Delight 25
Vegan roast with mushrooms & tofu in a crispy puff pastry crust
Beet sauce / celery creme / roasted vegetables

Sustainable enjoyment without compromise.
The demand for upscale, plant-based dishes is growing and we have the answer.
Our vegan mushroom Wellington combines artisanal precision with pure flavor. Since we bake this dish fresh for you to ensure the perfect crispy texture,
please allow about 20 minutes for preparation.

Changes to side dish orders and special requests in a significant increase in workload for the kitchen staff. (Additional Charge of €3, if applicable)

„It was too much…“ we`d be happy to pack up the rest for you. (Packing fee: € 1)

Sweet temptations…

Prices in euros

Pistachio Tiramisu — 13

Sponge Cake / Espresso / Pistachio-Mascarpone-Cream / Pistachio Crunch

Crème brûlée – with Apricot — 13

Amaretto Crème brûlée / Amarettini / Apricot Ice Cream

Did you know?
The delicate marzipan flavor of Amaretto and Amarettini comes from Apricot kerneles.
On this plate, the fruit blends with its own essence to create a harmonious combination of velvety cream, cold ice cream, and crunch.

Mango Tartlet – Vegan Food can be Delicious — 13

Chia-Mango-Mousse on a crispy Oat Cookie Crust / Creamy Coconut Ice Cream



Belgian Chocolate & Cassis — 13

Chocolate Cupcakes with a Liquid center / Bourbon Vanille Sauce / Cassis-Sorbet

Since we bake this treat fresh for you,
please allow about 20 minutes for it to be ready. But its worth the wait !

Affogato - a delicious espresso mini-dessert — 6

1 scoop vanilla ice cream topped with freshly brewed espresso

The perfect finishing touch:

How about a little something to go with your coffee or espresso?
Sometimes all it takes is a tiny, perfect moment of indulgence to round off a meal just right.
A rolling treat at your table: Let our exquisite selection surprise you, and pick out your favorites right from the cart.