









Starter


-  **Oven warm bread**
Sweet cream butter | curd € 5,00
-  **Salat Bowl *vegetarian***
Lettuce | pickled red onion | crispies | pomegranate | oven tomatoes | walnuts |
Feta cheese in our house marinade € 12,00
Salat Bowl small € 8,00
side salad € 6,00
-  **Caesar salad**
Crunchy lettuce hearts in our Caesar marinade | crispy capers | anchovy fillets |
white bread croutons | braised tomatoes € 12,00
with roasted corn chicken breast € 22,00
with fried cuts from local arctic char € 24,00
-  **Goat cheese, poppy seeds & beetroot**
Marinated slices of beetroot | raspberry | goat cream cheese | poppy seed |
pistachios € 16,00
-  **`The Chef`s Special` Beef Tartare**
Hearty marinated from local highland beef | butter | pickled egg yolk |
grilled sourdough bread | garlic mayonnaise € 18,00
as main course € 26,00
-  **King salmon, cucumber, horseradish and potatoes**
Gently smoked king salmon | creamed cucumbers | apple-ginger-horseradish |
crushed potatoes € 18,00


Soups

-  **Strong boiled beef broth** | root vegetables | baked cheese dumplings € 6,00
-  **Strong boiled beef broth** | root vegetables | semolina dumplings € 6,00
-  **Foamed soup made from Tyrolean gray cheese *vegetarian***
curd dumplings | chives € 7,50

Main courses

-  **Pasta all Arrabiata vegetarian**
Homemade rigatoni | fruity & spicy tomato ragout | garlic | chilli | shallots |
young leek | Parmesan € 16,00
as appetizer € 13,00
-  **Pasta Tartufo**
Homemade linguine | Perigord truffle nage | Parmesan | freshly shaved
Perigord truffle € 25,00
as appetizer € 18,00
-  **Gnocchi & tomatoes vegetarian**
Freshly made potato and tomato gnocchi | tomato stock | braised tomatoes |
tomato pesto | basil | Amalfi lemon € 18,00
as appetizer € 15,00
-  **Risotto & beetroot**
Finest Acquerello risotto | beetroot | black elder | cream cheese |
pistachio *vegetarian* € 18,00
as appetizer € 15,00
with fried slices of local arctic char € 28,00
-  **Fruity, spicy red Thai curry**
Crunchy vegetables | sweet potato | mango | bok choy | fragrant rice *vegan* € 18,00
with crispy fillet of sea bass € 28,00
with fried corn-fed chicken breast € 28,00
-  **Hearty cream goulash from Tyrolean milk calf**
Butter spaetzle | crispy broccoli € 23,00
-  **Ragout from local deer calf stewed with raspberries**
Mushrooms | black currant | cream cheese | croutons | fried butter spaetzle € 26,00
-  **Steak from dry aged beef filet `Cafe de Paris`**
young carrots | crispy broccoli | French fries € 46,00
-  **Steak from local milk calf alla saltimbocca**
Italian raw ham | sage | saffron risotto | leaf spinach € 36,00
-  **Crispy breast of French farmer's duck**
Sous vide cooked | marjoram sauce | raspberry red cabbage | potato
dumplings | butter crunch € 33,00

 **Briefly fried onion roast from local highland beef**
young carrots | crispy broccoli | butter spaetzle € 29,00

 **Baked Viennese escalope of local pasture-raised calf**
Potato and leek salad or french fries | cold stirred cranberries | lemon € 27,00

Children's meals

 Soup with sliced pancakes € 6,00

 Fish sticks | *Parsley potatoes* | *tartar sauce* € 12,50


 Chicken Nuggets | *French fries* € 12,50


 Escalope of calf | *French fries* € 12,50

 Spaghetti Bolognese € 12,50


 Chocolate Muffins | *Vanilla ice cream* | *whipped cream* | *colorful smarties* € 7,50

Dessert

 Chilled, creamy vanilla rice pudding
Plum | *roasted almonds* | *plum sorbet* € 10,00

 Caramel crumbles in a glass
Mango | *passion fruit* | *banana* | *mango sorbet* € 10,00

 Small stirred iced coffee € 6,50

 Affogato € 4,20

 1 Praline Haag € 1,80

Allergen Information:

We work with all 14 allergens in our kitchen.

Despite careful preparation, cross-contacts cannot be ruled out. If you have any questions, please contact the service staff.

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|-------------|---|-----------|---|
| Gluten | A | Milk | G |
| Crustaceans | B | Nuts | H |
| Eggs | C | Celery | L |
| Fish | D | Mustard | M |
| Peanut | E | Sesame | N |
| Soy | F | Sulphites | O |
| Mollusks | R | Lupins | P |