





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 fried corn chicken breast € 22,00
with fried cuts from local arctic char € 24,00
-  **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
-  **Goat cheese, poppy seeds & beetroot**
Marinated slices of beetroot | raspberry | goat cream cheese | poppy seed |
pistachios € 16,00







Soups

-  **Strong boiled beef broth** | root vegetables | baked cheese dumplings € 6,00
-  **Strong boiled beef broth** | root vegetables | semolina dumplings € 6,00





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
-  **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
-  **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
 Viennese Schnitzel 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
 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.

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