



Beginning

Cover

daily changing variations from the kitchen | bread per person Euro 3,50

Summer leaf salad

kalamansi - balsamic dressing

blueberry - aceto - espuma (F;G;M;N) Euro 8,50

Carpaccio of beef

yuzu - truffle marinade | cress | pickled chanterelles |
potatoes - sesame - crunch | ice cream of sheep's cheese

(F;G;M;N) Euro 15,00

Two kinds of wolfgangsee salmon trout

chiselled salmon | baked salmon roll | cucumber | dill

mustard caviar | sour cream (A;D;G;M;N;O) Euro 16,50

Soups

Foam soup of pepper and passion fruit

prawn wan tan | sprouts salad | corinader

(B;O) Euro 8,90

Consommè of alpine ox

3 different kind of soup inlay | marinated slice of filet |

root vegetables | chives (A;C;G;L) Euro 8,50



Mainly

„Wiener Schnitzel“ (veal) souffled in clarified butter parsley potatoes lingonberries mixed salad (A;C;G;O;L)	Euro	27,00
Fried chicken „Old Vienna Style“ potato and lambs lettuce salad lingonberries apricot chutney (A;C;G;L;M;O)	Euro	18,50
Braised cheek of beef Bohemian dumpling Sautéed chanterelles glaced baby patisson port wine sauce (F;G;L;M;O)	Euro	27,00
Entrecôte from organic beef grilled black tiger prawn grilled vegetables sweet potato fries Café de Paris (B;F;G;L;M;O)	Euro	32,00
Grilled corn-fed chicken in a sesame crust Lettuce hearts radishes thyme potao Cesare dressing (A;F;G;L;M;N;O)	Euro	23,00



Out of the lake

Wolfgangsee char filet
chanterelle lemon risotto | young leek
grilled pimiento | foam of white wine (A;C;D;F;G;O) Euro 26,00

Without meat

Homemade Tagliatelle
Truffle cream | marinated wild herb salad
fermented walnuts (A;C;G;O) Euro 19,50

Homemade nettle dumplings
porcini cream | Abersee sheep`s cream cheese
braised tomato (A;C;F;G;L;O) Euro 19,80

Vegan sweetpotato curry
coriander rice - spring roll | cashews
(H;L;F) Euro 17,50



In closing

Carmelised curd – semolina – „schmarrn“
marinated wild berries | sheep cream cheese ice cream (A;C;G;O) Euro 13,50

Mousse of the edelflower
pineapple kerbel ragout | coco sorbet
coco crunch (A;C;G;O) Euro 13,50

Vegan almond milk rice
gooseberry ragout | raspberry sorbet
caramelised rosmary (H) Euro 12,50