

À LA CARTE

ARTICHOKE S

Warm Artichoke Salad with Herbs 28

CHAR

Char with Beeswax, Yellow Carrot 'Pollen' & Sour Cream 34

TOMATOES

Sungold Tomatoes with Physalis and Hazelnuts 29

MOUNTAIN TROUT

Schwarzauger Mountain Trout with Cucumber, Melon & Etiolated Pea Shoots 34

WILD BOAR'S HEAD

Wild Boar's Head with 'Purple Haze' Carrots, Pineapple, Tardivo Radicchio and Buckwheat 29

CRAYFISH

Crayfish with Spiced Parsnip Strudel & Limes 44

'PERLFISH'

'Perlfish' with Fennel, Acacia & Pecan Nuts 38

VENISON HEART

Barbecued Venison Heart with Pattypan, Grapes & Tomatillo 36

AUBERGINE

'Rosa Bianca' Aubergine with Cabbage, Peanut and Bergamot 28

CHIOGGIA BEETS

Chioggia Beets with Rose, Porcini Mushrooms & Verbena 34

TUBERS

Charcoal Grilled Tubers with Tumeric 'Caviar' & Shoots 34

CAT-FISH

Cat-Fish with Coconut, Farina, Porcini Mushrooms & Water Chestnuts 44

PIKE

Pike with Yellow Beans, Salted Plums & Ice Plant 46

STURGEON

Barbecued Sturgeon with Kohlrabi, Quinoa & Elderberry 49

PIGEON

Roast Pigeon with Chard, Parsnip & Lychee Tomatoes 48

POGUSCH LAMB

Best End of Lamb with Jerusalem Artichoke, Chanterelles, Banana & Daylily Shoots 46

SCHNEEBERGLAND DUCK

Duck with Sprouts, Turnip, Peanut & Dates (for 2 people) per person 48

CALF'S LIVER

Grilled Calf's Liver with Licorice, Grapes, Radish & Hazelnuts 44