

THE CASUAL

CONTEMPORARY /
MEDITERRANEAN / RELAXED

APERITIF

| | | |
|--|------|----|
| Cava Relats brut nature – Recaredo, Corpinnat, Spanien | 0,1l | 12 |
| Taittinger Brut Reserve – Champagne | 0,1l | 23 |
| Taittinger Prestige Rosé – Champagne | 0,1l | 26 |

Ciabatta / Olivenöl-Zitronenbutter 5

VORSPEISEN

| | |
|---|----|
| Wildkräutersalat Burrata Bete Himbeerbalsam | 23 |
| Loch Duart Lachs Geflämmte Avocado Nori Eingelegte Zitrone | 24 |
| Geräuchertes Rinderfilet Carpaccio Pilze Parmesan Gereifter Balsamico | 24 |
| Hokkaido Kürbissuppe Geröstete Kerne Steirisches Öl VEGAN | 15 |

PASTA & RISOTTO

| | |
|---|----|
| Ravioli Rote Garnele Buffalo Savrano Rauke Zitrone | 30 |
| Safranrisotto Radicchio Wilder Brokkoli Stracciatella Granatapfel | 29 |
| Blumenkohl Gebacken und Püree Ei Petersilie Trüffel Parmesan | 28 |

HAUPTGÄNGE

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|--|----|
| Doradenfilet Safranrisotto Baby Fenchel Miesmuschelsud | 32 |
| Gebratenes Entrecote Hericot Vert Pommes Allumettes Sauce Bernaise | 39 |
| Geschmorte Kalbsbäckchen Karotte Trüffelspitzkohl Moutarde Violette | 32 |
| Cremige Mandelpolenta Pilze Rauchmandel Kapern-Oliventapenade VEGAN | 28 |

Alle Preise in € inklusive Mehrwertsteuer. Bitte beachten Sie, dass unsere Gerichte Allergene enthalten können. Für weitere Informationen oder Hilfe wenden Sie sich bitte an das Serviceteam.

THE CASUAL

CONTEMPORARY /
MEDITERRANEAN / RELAXED

APERITIF

| | | |
|--|------|----|
| Cava Relats brut nature – Recaredo, Corpinnat, Spain | 0,1l | 12 |
| Taittinger Brut Reserve – Champagne | 0,1l | 23 |
| Taittinger Prestige Rosé – Champagne | 0,1l | 26 |
| <i>Ciabatta Olive oil-lemon butter</i> | | 5 |

STARTERS

| | | |
|--|--|----|
| Wild herb salad burrata beet raspberry balsam | | 23 |
| Loch Duart salmon flamed avocado nori Preserved lemon | | 24 |
| Smoked beef carpaccio mushrooms parmesan aged balsamic vinegar | | 24 |
| Hokkaido pumpkin soup roasted seeds Styrian oil VEGAN | | 15 |

PASTA & RISOTTO

| | | |
|---|--|----|
| Ravioli red prawn buffalo savrano rocket salad lemon | | 30 |
| Saffron risotto radicchio wild broccoli stracciatella pomegranate | | 29 |
| Cauliflower baked and puree egg parsley truffle parmesan | | 28 |

MAIN COURSES

| | | |
|--|--|----|
| Sea bream fillet saffron risotto baby fennel mussel broth | | 32 |
| Roasted entrecote hericot vert French fries allumettes bernaise sauce | | 39 |
| Braised veal cheeks carrot truffle pointed cabbage moutarde violette | | 32 |
| Almond polenta mushrooms smoked almond caper-olive tapenade VEGAN | | 28 |

All prices in € including VAT. Please note that our dishes may contain allergens. For further information or assistance, please contact the service team.