

ALTERNATIVES WHICH ALWAYS CONVINC

For additional variety or if you desire a classical dish,  
we invite you to choose from our timeless menu:

SOUP

**Beef consommé**

sliced pancakes · chives

MAIN COURSES

**White asparagus**

La Ratté potatoes · hollandaise sauce · serrano ham

**Local salmon trout**

green asparagus · tortello · smoked fish dashi

**Veal short ribs**

tomato coriander salsa · celery · corn

**Wiener Schnitzel (veal)**

parsley potatoes · local cranberries

POSSIBLE PRE-ORDER FOR YOUR NEXT EVENING

**Beef tartare · prepared at the table with sides · surcharge 20 per person**

**10 g of Oscietra caviar with sides · surcharge 27 per person**

**Rib eye steak · ca. 600 g · surcharge 100**

**Porter house steak · ca. 1700 g · surcharge 160**

FOR TODAY'S MENU OUR SOMMELIER RECOMMENDS

<b>To start with</b>	Hugo	10
	<b>Cuvee F1</b> · 0,75 l Ferrari	68
<b>2023</b>	<b>V</b> · 0,75 l Viognier · Bio-Wein · Weingut Graf Hardegg · Weinviertel · Österreich	72
<b>2019</b>	<b>Carbernet Sauvignon</b> · 0,75 l Weingut Prieler · Burgenland · Österreich	90
<b>2017</b>	<b>Ruster Ausbruch</b> · 0,375 l Bio Wein · Weingut Feiler-Artinger · Burgenland · Österreich	62

 = vegetarian

Prices in EUR incl. VAT.

# Gourmet menu on April 22<sup>th</sup>, 2026

## Culinary start from the buffet

Enjoy a selection of different types of bread, refined with various oils, butter and homemade spreads. In addition, we offer fresh, seasonal salads as the perfect start to your culinary experience.

### STARTER

#### Wagyu meatballs

truffled purée · bean  
duck liver

### STARTER

#### Baked cauliflower

truffled purée  
bean

### ENTRÉ

#### Halibut & langoustine

bouillabaisse · fennel  
celery stalks

### SOUP

#### Leek consommé

crepe rolls  
lovage

### MAIN COURSE

#### Duroc pork loin

chard · pommes anna  
carrot

### MAIN COURSE

#### Schlutzkrapfen

brown butter · mountain cheese  
chives

### CHEESE

Round off your menu with a fine selection of cheese specialities.

### DESSERT

#### Cranberry sorbet

coffee · thyme

## Sweet temptations from the buffet

We spoil you with homemade ice cream, fruity sorbets and tempting dessert creations.

*Our Chef de Cuisine, Stefan Speiser and our Maître d'hôtel, Martin Sperdin,  
and their amazing teams wish you a wonderful evening!*