

Wilde Kräuter Küche

À LA CARTE 06.00 p.m – 09.00 p.m

For each food order, we charge a cover fee of 4,50 euros per person.

The cover includes salt, oil, butter, cream cheese spread,
cress & two varieties of home baked bread.

Starters



Marinated leaf salad (AGMP)

Pickled currant | radish | garden herb pesto | bread chips

10€

Delamotte Brut Côte des Blancs | le Mesnil sur Oger | Champagne | Frankreich

0,1l | 19,50€

Optionally with:

Pan-fried cheese dumplings with sour cream (ACGMP)

15€

Delamotte Brut Côte des Blancs | le Mesnil sur Oger | Champagne | Frankreich

0,1l | 19,50€



Caesar salad (ACGM)

Pine nuts | croûtons | dried cherry tomatoes

11€

Piwil | Bio Rosé Cuvée | Sparkling wine Méthode Champenoise | Lieselehof | Italy

0,1l | 16,50€



Marinated local yuzu trout (DL0P)

Granny Smith apple | garden cucumber | mustard seed | lemon verbena

16€

2015 Sauvignon Blanc | Breites Flaggsschiff | Stoan | Skoff | Süsteiermark | Austria

0,1l | 25,50€



Marinated beef tartare (AGMO)

Tramezzini | chanterelles | teriyaki | tarragon

19€

Rarität | Bio Vegan Zweigelt – Next Level Edition | classic red wine | Pratsch | Austria

0,1l | 11,50€

Soups



Gerlos game consommé (ACLP)

Ravioli | vegetables pearls | garden herbs

15€

Chianti Classico - Gran Selezione | Antinori | Firenze

0,1l | 18,50€



Fennel and orange soup (AGLP)

Quail | red onion | cilantro

14€

Glera Prosecco | light and fresh | Bartolin Angelo | Italy

0,1l | 6,50€



Mali's garden herb velouté (FLN)

Passion fruit | coconut | pollen

14€

Rarität | Piwil | Bio Solaris – Vino del Passo | fresh & aged white wine | Lieselehof | Italy

0,1l | 16,50€



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Main dishes



Linguine with summer truffles (ACFGLO)

Pine nuts | rocket | parmesan

Rarität | Bio | Vegan Riesling – Next Level Edition | low acid white wine | Pratsch | Austria

optionally with:

grilled beef strips (ACFGLO)

Lagrein Riserva | aged red wine | Elena Walch | Italy

30€

0,1l | 11,50€

35€

0,1l | 18,50€



Caesar salad (ACGM)

optionally with:

grilled avocado (ACGM)

confit chicken breast (ACGM)

grilled king prawns (ABCGM)

Rarität | Chablis – Vieilles Vignes | barrel aged white wine | Gautherin & Fils | France

19€

23€

24€

25€

0,1l | 25,50€



Freshly baked pinsa (AGLO)

with vineyard peach | feta | pollen | garden herbs

optionally with:

with air-dried organic ham (AGLOP)

Rarität | Bio | Vegan Zweigelt – Next Level Edition | classic redwine | Pratsch | Austria

25€

28€

0,1l | 11,50€



Turbot saltim bocca (DGLO)

Parmesan barley | wild broccoli | leaf spinach

Rarität | 2016 – Champagne – Belle Epoque | Perrier - Jouet | France

32€

0,1l | 35,50€



“Wiener Schnitzel” of Tyrolean veal (ACGMO)

Fried potatoes | mixed salad | cranberries

Lagrein Riserva | aged red wine | Elena Walch | Italy

31€

0,1l | 18,50€



Filet steak of local beef (ACGLO)

Mushroom strudel | wild mushrooms | green beans with bacon | honey gravy

Rarität | Roesler – Rebwerk | Vinum Saxum | Kugler | Austria

48€

0,1l | 35,50€



Malis „Club Sandwich“

Classic: with chicken breast, fried egg & bacon (ACGLMO)

2016 Gaja Rossj-Bass | Rarity Cuvée | Angelo Gaja | Italy

Vegetarian: with fried avocado, fried egg & pickled carrot (ACGLMNO)

2016 Gaja Rossj-Bass | Rarity Cuvée | Angelo Gaja | Italy

28€

0,1l | 25,50€

26€

0,1l | 25,50€



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Desserts



Sweet delicacies (ACEFGHNP)

From our Eden Patisserie

Rarität Auslese | semi sweet white wine | Stefan Pratsch | Austria

acc. to offer

0,1l | 11,50€



Small selection of cheese from the „Kasanova“ alpine dairy in Fügenberg

21€

(AGMO)

Port wine | Grahams Rosso 30Y | Portugal

5cl | 13,50€

