

## COLD STARTERS

Carpaccio of local beef  
parmesan panna cotta | summer salad | champignon  
19,00 €

 Chanterelle salad  
spring onions | oven tomatoes | burrata  
17,00 €

Tartar of local veal  
roasted scallop | crème fraiche | char caviar  
22,00 €

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## SOUPS

Beef consommé  
bacon dumplings  
10,50 €

 Cold vegetable soup (Gazpacho)  
focaccia | rocket salad | beef carpaccio  
12,50 €

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## WARM STARTERS

„Spghettini Oberwirt“  
Parma ham | fresh tomatoes | cream  
garlic | chili | parmesan cheese  
18,00 €

 Ravioli filled with grilled vegetables  
oven tomatoes | basil  
16,00 €  
with shrimps  
19,50 €

Risotto Acquerello  
king oyster mushrooms | burrata | garlic  
18,00 €

## MAIN COURSES

### Rack of lamb

“Schüttelbrot” crust | mediterranean vegetables | potato puree  
32,50 €

### Filet of local beef

glace of Portwine | herbs potatoes | green beans  
39,50 €

### Guinea fowl breast

black summer truffle | celery puree | spinach  
34,00 €

### Boiled beef

root vegetables | marrow bones | boiled potatoes | salsa verde  
29,00 €

### Veal saddle crumbed escalope “Vienna style”

cranberries | parsley potatoes  
26,00 €

### Beef tartar prepared at your table

rosemary focaccia | salted butter  
30,00 €

### Sole roasted in butter

capers | lemon | boiled potatoes | mixed salad  
36,00 €

– cover inclusive –

## DESSERTS & CHEESE

Dessert variation "Oberwirt"

16,00 €



Moscato d'Asti - Paolo Saracco

one glass 6,00 €

Chocolate – passion fruit praline

passion fruit sorbet | mango

14,00 €



Sweet Claire Riserva - Lieselehof

one glass 13,00 €

Curd „Schmarrn“

home made apricot marmalade | sour cherries | vanilla ice cream

14,00 €



Gewürztraminer Roen – Kellerei Tramin

one glass 7,50 €

Nougat raspberry tartlet

raspberry | „sour cream ice cream | chocolate-almond crumble

14,00 €



Ben Rye - Donnafugata

one glass 8,00 €

Cheese variation „Degust“

fig mustard | pears Mostarda

16,00 €



Clematis (Passito Rosso) | Zaccagnini

one glass 9,50 €

## MINI DESSERT HIGHLIGHTS

Chocolate – raspberry praline

3,50 €

Tiramisù in a glass

4,00 €

Chocolate Crème Brûlée

caramelized macadamia nut | vanilla ice cream

9,50 €