

WINE RECOMMENDATION

WHITE .

SYLVANER . DORFMANN . 2020 .

Fresh | light | mineral

0,75 l € 41,00

RED .

CABERNET . WASSERERHOF . 2015 .

Fruity | light | plum

0,75 l € 109,00

RARITY.

CABERNET . SCHRECKBICHL . 2021

Elegant | long | persistent | cassis

0,75 l € 57,00

DIGESTIF .

RUM ZAPACA

2 CL € 10,00

TIPP

GOOD THINGS FROM LUKI'S WINE CELLAR
FOR YOUR HOME

You are welcome to take home any of the wines from our wine list.

You will find the price list at the reception.

Lukas will also be happy to take the time to taste a few good drops with you. The choice is certainly easier ;-)

MENU LIGHT

Fresh baked bread & spread

OUR SALAD BOWL.

Spring salads | radicchio | bacon | feta

SOUP .

Foam soup from the borlotti bean | corn chip | chili
Chilli | Beef tartare

MAIN COURSE.

Tomato and mozzarella strudel | stewed tomato coulis |
pesto | rocket salad

LIGHT DESSERT .

Lemon | Strawberry

Cheese from the buffet

SPECIALS

RIB EYE . DRY AGED . HANNES MAIR . CA. 700 GR
with what the garden has to offer
100 gr./ 7,50€

TAGLOLINI HOMEMADE . SCALLOP . SHRIMP .
SICILY . BISQUE . AMALFI LEMON
26,00 €

MENU CLASSIC

Fresh baked bread & spread

OUR SALAD BOWL.

Spring salads | radicchio | bacon | feta

COLD STARTER.

Tomato | basil | crostino

WARM STARTER.

Homemade ravioli | carbonara | truffle | mountain cheese

MAIN COURSE .

Pink beef flank | Battonett potato | zucchini | glazed onions

or

Grilled gilthead seabream | potato paunches |

Mediterranean vegetable sock | olive oil

DESSERT .

Pistachio | sour cherry | white chocolate

Cheese from the buffet

FOR WINELOVERS

Lukas, Pirmin and Tobi, our sommeliers, know their wines best. Glass by glass, they guide you through the evening and make every course that little bit more perfect. Just ask them.

WINE ACCOMPANIMENT "CLASSIC" . 40 € | 4 glasses

WINE ACCOMPANIMENT "RARITY" . 60 € | 4 glasses

OR, OR, OR...

OUR CLASSICS

COLD STARTER.

Tartar | local beef | pickled pumpkin | walnut | butter roll **L*** | **G**

or

Carpaccio from the San Marzano tomato | burrata | basil **G** | **V**

WARM STARTER.

Spinach dumplings | mountain cheese |
butter | parmesan cheese **L*** | **V**

or

Ravioli | porcini | macadamia nut | tomato thyme butter **V**

or

Spaghetti | Aglio Olio **G*** | **L** | **V**

MAIN COURSE .

“Wiener schnitzel” | French fries | homemade cranberry jam **G*** | **L**

NEED SECONDS?

Yes, we're sooo happy about that, it's the best compliment for the kitchen. So don't be shy.

V = vegetarian | G = gluten-free | L = lactose-free | V* = vegetarian on request | G* = gluten-free on request | L* = lactose-free on request