

KRENN-MENU

COLD SMOKED LOCAL CHAR

Cucumber · Grany Smith · dill · buckwheat | € 18

GEMISCHTER SATZ "MITTERBERG" 2024

Fuhrgassl-Huber | € 5,5



HAYFIELD HERBS SOUP

Smoked ham · garden cress | € 10

SAUVIGNON BLANC "EHRENHAUSEN" 2024

Trummer | € 6,3



MEDIUM ROASTED LEG OF LOCAL VENISSON

Chanterelles · potato praline · blueberry | € 43

MODESTE 2024

Domaine Clos de Féés | € 5,5



BLACKBERRY DUMPLINGS

mascarpone · homemade vanilla ice cream | € 15

1/16 SPÄTLESE CUVÉE 2024

Schröck | 5,9€

Menu in 4 courses | € 84

Menu in 3 courses (without soup) | € 74

Wine degustation | € 23,2

Prices include bread and butter