

KNOW WHERE IT COMES FROM

This is essential for us in all areas.

It is essential for the precious food that our kitchen processes with the utmost care and respect. Regional origin and consideration of the seasons are just as important as species-appropriate husbandry and meeting the highest quality standards. We source the majority of our ingredients from our own farms.



Fish from the Ausseerland fishery



Wild from the Authal forest



Seetal pasture lamb



Wiesengelter Angus cattle



Wiesengelter free-range pig



Authal alpine pasture cattle

As the "high of the day", you can enjoy unique drinks based on healing water from a mysterious spring in Thalheim: fruity-fresh lemonades, invigorating healing waters and unique beers.

STARTERS

MARINATED AUSSEERLAND TROUT Pickled turnip · Pine Beurre Blanc	€ 27
MUSHROOM MOUSSE Fermented blueberries · Pine mayonnaise	€ 24
BEEF TATAR FROM SIMMENTALER BEEF Salted cucumbers · Mustard caviar	€ 25

SOUPS

CELERY SOUP Parmesan praliné · Black truffle	€ 14
GAME ESSENCE Liver "Pofese" · Cranberry	€ 14

MAIN DISHES

SOUS VIDE COOKED FILLET OF VEAL AND BRAISED RIB Potato flan · Grilled baby carrot	€ 45
ROLLED BARLEY RAVIOLI Whisky pumpkin · Smoked fish velouté	€ 34
FILLET OF AUSTRIAN BEEF Potato flan · Sautéed boletus	€ 48
FILLET OF BÖHMERWALD PIKE-PERCH Wild broccoli · Pickled mirabelles	€ 43
“BEUSCHEL” FROM SEETAL LAMB Dumpling · Raw ham	€ 34

DESSERT

CHEESECAKE CREAM Blackberry sauce · Brown bread ice cream	€ 19
CREME BRÛLÉE Pickled lemon · Pear sorbet	€ 17

CHEESE

CHEESE FROM MAÎTRE ANTONY	
3 varieties	€ 10,5
5 varieties	€ 17,5

Dear guest! Information about ingredients in our dishes that may cause allergies or intolerances can be obtained from our trained service staff on request.

All prices include VAT.