



STARTERS

Beef Tartare from Local Almo Ox Mustard pickles - fermented garlic - Asmonte cheese chip	19
Poached free-range egg Sour cream - potatoes - baby spinach	9
Crispy Green Asparagus Panko - preserved lemon - mixed sesame	12

SOUPS

Almo Ox Consommé Lovage oil - root vegetables - ox raviolo	10
Wild Garlic Foam Soup Cured bacon - safflower oil - garden cress	11

MAIN COURSES

48h Sous-Vide Pork Belly & Cheek (Mangalitsa Pork) Pepper glaze - apricot - spring cabbage	29	Fillet of Skrei Cod Young leek - potatoes in textures - Riesling foam	28
Stuffed Guinea Fowl Wild garlic - cashew - wild broccoli	31	Wild Garlic Tagliatelle Peanut - braised cherry tomatoes - brown butter foam	23
Simmental tenderloin Green asparagus - baby potatoes - pepper sauce	42		

DESSERTS

Lemon Tart Meringue - white chocolate - Timut pepper	11
Crème Brûlée Apricot - puffed buckwheat - vanilla	9

OUR WINE SELECTION

Grauburgunder Grace Weingut Potzinger	68
Weißburgunder Ried Grassnitzberg Weingut Skoff	51
Sauvignon blanc Ried Hochsulf Weingut Skoff	54
Zweigelt Olivin Weingut Winkler-Hermaden	58
Cuvée Opus Eximium Weingut Gsellmann	66

Cover charge: €4.50 per person

For information on allergens, please ask our service staff.