IN ADVANCE.

Lettuce tips marinated in pumpkin seed oil with cherry tomatoes, seeds and roasted rye bread	10
with air-dried beef ham from Martin Willam's grey cattle	15
with Metzler's caramelized goat cream cheese	15
Poached terrine of domestic red deer ragout of Wachau apricot, pistachios, walnut bread and freshly picked fine herbs	15
Pickled salmon trout fillet from the fish farm Link in Heimertingen with thickened radish broth, horse radish foam and marinated cress	15
KICK-OFF.	
Strong beef consommé with "Riblmais" dumplings and chives	9
Frothed cream of pumpkin soup with cream, orange and roasted pumpkin seeds	9
HERE WE GO.	
Classic goulash of Martin Willam's grey cattle with tossed butter vegetables, sour cream and Walser "Knoepfle" pasta	22
Creamy risotto of Vorarlberg barley and pickled tomatoes with grated alpine cheese, pea pods and cress	23
with three grilled cold water shrimps	32
ragout of venison gently braised in Zweigelt wine and cranberries green pepper, glazed kohlrabi and bread dumpling	26
Roasted chicken breast from Karu family in Bregenz with stirred pumpkin Garganelli pasta, wild broccoli and jus	26
Viennese Schnitzel fried in cask butter with cold-stirred cranberries and lukewarm potato cucumber salad	30
Fillet of Heimertingen char fried on the skin Veltliner sauce, creamy spinach and glazed pikeperch ravioli	32
Pink roasted "Nüsschen" of deer from Ellwangen forest with Madeira sauce, cranberries, wild broccoli and Walser "Knoepfle" pasta	35
Small fillet steak of regional beef - 150 g creamy truffle pasta, glazed vegetables and red wine jus	35
Tell us your individual cut, every additional 50 g on top	7
SWEET PEAK.	
Cold soup of tangerine and Austrian sparkling wine with salted caramel ice cream and popcorn	10
Vorarlberg semolina flummery glazed in white chocolate ginger gel, spiced pear and stracciatella ice cream	12
Tasting platter with local cheese and apricot mustard	14