

# *Menu à la Carte*

*May 2011*

*Our kitchen – philosophy*

We are glad to welcome  
you in our restaurant.  
We will satisfy you  
with our own creations  
made with fresh and selected  
products from local production.

Our Chef Arnold Paris with his team  
wishes you to enjoy the meal.

## Our cold starters

by Sonia

 Fried veal bries on potato . cress salad  
with champignon tartar 12,00 €

Shrimp tails in tempura with marinated avocado  
and fennel – lemon espuma 13,00 €

 Buttermilk – asparagus tureen  
with baked egg and bear's garlic 11,00 €

 Smoked trout fillet  
on celery – apple cream and horseradish brioche 10,00 €

Beef Tartar prepared to your taste  
with warm toast and butter 14,00 €

## The Classics

Beef Carpaccio with potted ceps  
and parmesan cheese rasps on salad hearts 12,00 €

Spinach dumplings with parmesan cheese and butter 8,50 €

Dumpling soup (speck or liver) 5,00 €

Viennese cutlet with French fries 12,00 €

Entrecôte with fried onions and roast potatoes 18,00 €

“Kaiserschmarren” with cranberry jam 7,00 €

 Local dish

 Vegetarian dish

 Recommendation of the chef




 Local dish

 Vegetarian dish

 Recommendation of the chef

## Vegetarian dishes

by Armin


-  Vegetables strudel with Scamorza cheese on molten tomatoes and basil sauce 10,00 €
-  Fresh asparagus with chive butter, Bozner sauce and potatoes 15,00 €
-  Grilled vegetables with Tete de Moine 13,00 €

We suggest a glass of wine: *Pinot Grigio – Elena Walch* 3,80 €

Of bright, straw-colored color with green reflexes. The smell is elegant and fully ripe with fruity and flowery florealen flavors, fresh hay flowers and fresh herbs. A wine of a firm structure with beautiful density and complex body fresh and juicily stopping, powerful departure. By his fresh acid and his harmonious fragrance game an ideal meal companion of the apéritif up to main courses with vegetables and fish.

## The soups

by Arnold

- Asparagus soup with smoked duck breast 7,00 €
-  Mussel – tomato soup with garlic bread 7,00 €
- Consommé with beef stripes and egg yolk 7,50 €

 Local dish

 Vegetarian dish

 Recommendation of the chef

 Local dish

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## Hot starters

by Armin

 Risotto with citrus fruits, basil and breast of chicken with truffle	15,00 €
Ravioli with asparagus filling on gratinated scallops and sauce of raw ham and saffron	14,00 €
Tortelloni of Kamut flour with stinging nettle filling on duck foie gras with balsamico sauce	15,00 €
Potato gnocchi with octopus and ceps in honey – mountain pine sauce We suggest a glass of wine: <i>Sauvignon Puntay – E&amp;N Kaltern</i> Bright yellow with greenish reflexes; ripe fruity nose with a soft touch of spring pasture. Dry with a vivacious acidity and an elegant finish.	14,00 € 3,80 €
Lasagnette with sorrel and char fillet in sultana – rum sauce	11,00 €

## Delicate meat and fish dishes

by our chef Arnold with Eric

Guinea fowl "gröstl" with fresh morels, pearl onion and truffle sauce	22,00 €
Beef fillet with Parmigiano cheese crust in Cognac sauce with asparagus ragout and potato – leek strudel	24,00 €
 Roasted ostrich steak with soy sauce, chickpea – curry puree and topinambour gratin	22,00 €
Roasted duck's breast in rosemary – honey sauce Mini corn coated in speck with potato gratin We suggest a glass of wine: <i>Lagrein Puntay – E&amp;N Kaltern</i> Garnet red. Flavor of red berries and cherries with a slight smell of shiners. At the palate of very powerfully, velvety, mature tannins. Development: Mash fermentation with long contact time of mash and wine for the optimal extraction of color and fruit flavors. Storage over several months as well as big oak barrels; after the filling's further maturation in the bottle.	21,00 € 3,80 €
Sea bass slice in sea salt crust with fresh spinach and potatoes with butter	21,00 €
Monk fish medaillons on lentil ragout with red wine butter and potato – thyme gnocchi	22,00 €

 Local dish

 Vegetarian dish

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