MENU

If you prefer vegetarian food or have allergies and intolerances, we are also in good hands. Assuming we know early enough and can prepare for it in good time. Simply let us know when you make your reservation what we need to take into account.

We look forward to seeing you!

THE FIRST SIP

Trüble with Gin I basil I lemon juice I Soda 12 €
Trüble without basil I lemon juice I Tonic 9 €
Cremant d`Alsace Rosé Buecher I Elsass 10 €

THE FOOD

Celeriac I apple I

black elderberry I mustard 18 €

Ravioli I pumpkin I onion I

mountain cheese I cow pasnip 24 I 28 €

Golden trout I sauerkraut I carrot I

rhubarb I laurel 34 I 38 €

Beef of Radin I

potato I paprika I tomato 42 €

Curd cheese I yellow plum I

sour cream I honey ice cream 18 €

5 course menu 96 €

TO EAT WITH

Pinot Blanc 2024 Stadlmann I Thermenregion

Riesling 2019 Frank John I Pfalz

Vogeltanz Cuvée SB CH 2022 Erwin Sabathi I Südsteiermark

St. Laurent 2022 Christina Netzl | Carnuntum

Solaris off dry 2023 Theresa Deufel I Württemberg

Price 52 €

TO EAT WITHOUT

Elder flower Kombucha Meisterwurz Kombucha

Rhubarb vinegar I apple juice I fennel Kombucha

Paprika Kombucha

Yellow plum Kefir I Yauthli Kombucha

Price 39 €

CHILDREANS MENU

Small portion 7 €

Large portion 12 €

What is normal for us is special for others. We are parents ourselves, so we know that eating with children has to be one thing above all else: uncomplicated. Children are welcome to snack with their parents or choose what they want from all the dishes. We are completely flexible.

