



Our wild game weeks

When it gets colder and wet outside, it's time for something hearty! It doesn't always have to be a heavy roast, wild game can also be briefly fried in other ways and the tender meat not only impresses with an exceptionally fine aroma, but also with valuable ingredients and its pure nature. It tastes like home, protects the environment and is an indispensable part of seasonal and regional cuisine.

The new wild game cuisine is prepared light, fresh and uncomplicated.

Wild recommendation

Wild boar ham Carpaccio

Styrian pumpkin salad | spiced pear | Piedmontese hazelnuts

16,50 €

Wild Consommé

Venison Dumplings | Root Vegetable Julienne

9,50 €

Local deer & wild boar Consommé

Sour cherries | truffled creamed savoy cabbage | spinach dumplings

29,50 €

Desserts

Carrot Cake

Cream cheese | sea buckthorn gel | walnut crunch | mascarpone Tonka ice cream

14,50 €

As a three course menu (incl. soup) 49 €

As a four course menu 59 €



Starters

Fresh and crunchy

Side dish of autumn salads with truffle walnut dressing

Marinated beet, shallots, turnips and white bread croquettes

7,50 €

served with a choice of:

Crispy goat's cheese | Pumpkin and sea buckthorn chutney 

small 14,50 €
big 19,50 €

Spicy chili beef strips

small 16,50 €
big 21,50 €

Rosemary garlic prawns

small 19,50 €
big 25,50 €

Sowl for body & soul

Grilled autumn vegetables bowl

Colourful Bulgur Taboulé | Panipuri Crunch | Seven herbs cream

15,50 €

Autumn Salmon

Home-cured beetroot Salmon | Parsley root cream

Chestnut Confit | Rapunzel salad

18,50 €

Hackepeter with a difference

Veal tartare "Albese" | Quail egg

Baker's potatoes | Truffle mayonnaise | Pantelleria capers

19,50 €

All dishes may contain nuts traces.

We have marked all vegetarian  and vegan  dishes.




Soup

Vegan temptation 
Porcini mushroom cream | spinach cigar | thyme foam 9,50 €

Vegetarian & Vegan

Parmigiana Vegana 
Carnaroli rice Cookies | Baked eggplant
Oxheart Tomato | Vegan feta cheese 23,50 €

Wild mushroom dream 
Spinach Pretzel Dumplings | wild mushrooms sugo | fried baby mushrooms
Pecorino peppers | Marinated Meadow herbs 23,50 €

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Fish dishes

All kinds of waters

Fried brook Trout

Colourful mussels Ragout | baby spinach | saffron linguine

27,50 €

Coastal flair

Basted Pike Perch | Scallops

Paprika emulsion | leek | Fregola sarda

29,50 €

Meat dishes

“Vienna Calling”

Baked Viennese veal Schnitzel | Tyrolean grilled potatoes

Cucumber Dill salad | wild Cranberry | Lemon Wedge

29,50 €

Autumn on everyone's lips

Ox cheeks | Plum Pancetta jus

Braised turnips | Piedmont Hazel Nut egg Noodle

28,50 €

Pure pleasure

250g US Prime ibp roast beef | Kampot pepper jus

Spiced shallots | Pumpkin Ragout | Grisons Mountain cheese gratin

39,50 €

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Desserts

Sweet moment

Our sweet moment - a little sweet seduction
with a cup of fragrant espresso

8,50 €

Almond blossom

Variation of Spanish almonds
Speculoos crumble | Maraschino cherry sorbet

14,00 €

Pina Colada dream

White Valrhona chocolate | Caramelised pineapple core
Rum and coconut cream | Cherry gel

14,50 €

Finally, the best ...

Selection of raw milk cheeses from the Franconian affineur Waltmann
Ticino fig mustard | black walnuts | fruit bread

17,50 €

Ice (cold) seduction

Exclusively for you, our in-house and seasonal sorbets and ice cream compositions.
Served with lots of love.

‘The creamy ones’

Mountain milk yoghurt ice cream | Salted butter caramel ice cream | Valrhona chocolate ice
cream with brownie pieces

Madagascar vanilla ice cream | Piedmont hazelnut ice cream

each scoop 3,90 €

‘The fruity sorbet’

Mandarins | Maraschino Cherry | Husum Sea Buckthorn | Raspberry

each scoop 3,90 €

We hope that you have an enjoyable time in our ‘elies’
If you have any special request, please let us know.

Your villagers