

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

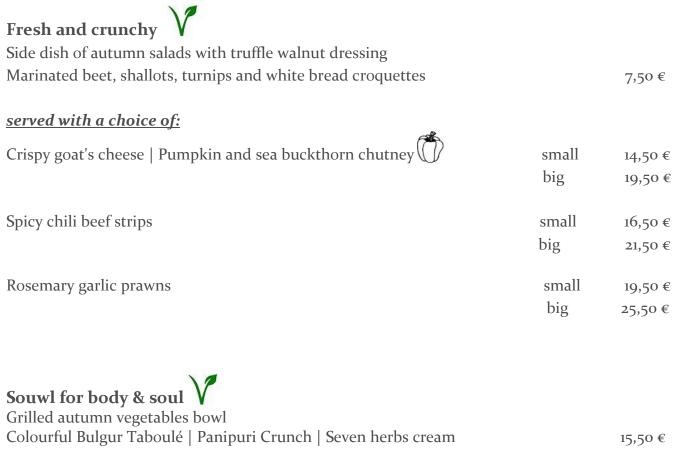
Carrot Cake Cream cheese | sea buckthorn gel | walnut crunch | mascarpone Tonka ice cream

14,50 €

As a three course menu (incl. soup)	49€
As a four course menu	59 €



Starters



colouriur bulgur Taboule Tampuri erunen Seven nerbs erean	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 \bigwedge and vegan \bigvee dishes.



<u>Soup</u>

Vegan temptation V Porcini mushroom cream | spinach cigar | thyme foam

9,50 €

Vegetarian & Vegan

Parmigiana Vegana Carnaroli rice Cookies | Baked eggplant Oxheart Tomato | Vegan feta cheese

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		
'The fruity sorbet'	each scoop 3,90 €	
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