



SMALL SNACKS

HOCHMOOR CHEESE GOUGÈRES

8

Wild herb quark, black pepper (2pc.)

CRISPY GREEN PEA FRITTES

VA/GF 11

Lemon salt and chive mayonnaise

OXTAIL CROQUETTES

15

Lovage remoulade (2pc.)

drei Stuben

STARTERS

BUTTER LETTUCE HEARTS

VA*/GF 19

Chive vinaigrette, lovage cream, raw champignon, quail egg, and salted ricotta

MARINATED KOHLRABI

VA*/GF 21

Goat cheese cream, gooseberries, cucumber dressing, aromatic herbs and verbena oil

SUMMER TOMATOES

VA*/GF 25

Stracciatella di Burrata, poached apricots, elderflower dressing, basil and mint

ALPINE PIKEPERCH CARPACCIO

GF 26

Verjus vinaigrette, green tomatoes and coriander

BEEF STEAK TARTARE

GFA" 29

Confit egg yolk, tarragon, onion butter and grilled sourdough bread



MAIN COURSES

RICOTTA-TRUFFLE Malfatti

Fresh peas, brown butter, hazelnuts
and Belper Knolle

GF 36

CRISPY ZUCCHINI BLOSSOMS

Burrata, roasted tomato sauce, green olives
salted lemon and crushed wheat

VA*/GFA 39

WHOLE ROASTED SPRING CHICKEN

Chanterelles, tarragon, crème fraîche
and crispy potato mille-feuille

GF 49

CONFIT ALPINE SALMON

Roasted fish sauce, summer beans,
artichokes and romesco sauce

GF 45



CLASSICS

GRILLED FARMER'S SAUSAGE

GF 36

Crispy herb potatoes, onion sauce, rosehip mustard
and bacon and champagne sauerkraut

CORDON BLEU FROM HERB-FED PORK

49

Appenzeller cheese, smoked ham,
truffle rösti fries, summer wild herb salad,
and lingonberry chutney

SLICED VEAL LIVER

GF 47

Onion sauce, red currants, sage
and crispy herb potatoes

RIBEYE CAP STEAK-CAFE DE PARIS

GF 57

Hand-selected „Special Cut“ that combines the best
qualities of filet and ribeye.
Crispy potatoes with caramelized onions
and a summer salad.



DESSERTS

PÂTE A CHOUX

16

Vanilla stracciatella cream, fresh raspberries
warm dark bittersweet chocolate and Fleur du Sel

NOCINO CRÈME CARAMEL

GF

16

Pickled black walnuts

STRAWBERRY TART

VA

17

Elderflower cream and basil-sour cream ice cream

ICE CREAM

Chocolate

V/GF

6

Brätzeli biscuit

6

Sour cream

GF

6

Vanilla

GF

6

Raspberry sorbet

V/GF

6

Basil and sour cream

GF

6

DESSERT WINE

Joh. Jos Prüm, Graacher Himmelreich, Auslese

0,5dl

11

Riesling, Mosel, 2022

0,375l

75

ESPRESSO MARTINI

Stoll organic espresso, coldbrew-cakao syrup, Gustav Vodka

16