



COVER € 4
 sourdough baguette-wheat & multigrain,
 farmer's butter & vegetarian spread,
 marinated organic veggies
 ABDFGN

Starters

WINTER SALAD ^V € 16
 radicchio variety, mandarin dressing, maccadamia nuts,
 goats cheese GH

BEEF TARTAR 100 g | 200 g € 23 | 36
 handcut, lovage mayo, onions, toasted bread ADMO
 + **french fries** CM € 6

ORGANIC BEEF BROTH € 9
 shredded pancakes, semolina dumpling, meat raviolo
 ALFG

SOURCREAM FISH SOUP € 14
 smoked trout gyoza, apple, cinammon ABCDFG

GRILLED BONE MARROW € 18
 capers-parsley-salad, rye bread, horseradish A

slow food menu

4 courses € 79

Red Beets DG

pike caviar, honey, buttermilk, linseed
 € 22 / without caviar € 18

Seabass from Piran DGN

pumpkin, lime, porcini mushroom beurre blanc
 € 24 / € 32

Crispy Duck Leg DGN

dumpling, quince, red cabbage
 € 32

Pears ACG

salt caramel & poppy seed miso
 € 14

Classics

Kärntner Kasnudeln ^V

traditional potato & curd cheese stuffed ravioli
 chives butter, radishes ACG
 € 16 | 24

Stuffed Artichokes ^V

eggplant, chickpeas, tomato-escabeche LM
 € 24

Minced Venison Schnitzel

mushrooms, parsley, cranberries, mashed potatoes ACGLM
 € 26

Wiener Schnitzel

local veal, parsley potatoes, red currants ACG
 € 32
 + **small organic salad** € 8

Grill

Carinthian Lake Char

whole grilled, lemon beurre blanc DG
 to fillet yourself
 300 g € 30

Filet of Beef ,CDP'

café de paris butter, port wine jam DGM
 200 g € 36 | 300 g € 46

'Ötscherblick' Pork Tomahawk

quince butter, fried onions ACG
 € 32

BRAISED BEETS | PISTACHIOS G € 6

BABY CARROTS | MISO GFN € 6

WILD BROKKOLI | MASAO SAUCE CG € 6

FRENCH FRIES | MAYO CM € 6

Mochi

Best Friend Roll

red pepper & scallion tempura, salmontrout, tobiko
 ACDFM € 22

Sea Bream Ceviche

leche de tigre, dill, apple ACDFM € 20

Beef Tataki

yuzu garlic, radishes, parsley oil AFN € 20

Crispy Prawns

prawn tempura, lettuce, yuzu truffle, chili mayo
 ABCFM € 24

Brussel Sprouts

peanut & lime, cilantro AFNR € 16

Mochi Style Rib Eye Steak

chives, spicy teriyaki, rice FN 300 g € 39

Sweets & Cheese

CHOCOLATE TARTE € 14
 peanuts, zotter chocolate, caramel CEGF

PUMPKIN CREME BRULÉE € 12
 blood orange sorbet CG

CHILLED CURD CHESSE DUMPLING € 12
 sheep's milk curd, plums, honey ACGH

APPLESTRUDEL € 8
 vanilla sauce, daily fresh ACG

TETE DE MOINE € 16
 figs & hazelnuts GH

CAFÉ SEESPITZ € 12
 stirred frozen coffee, almonds, cardamom CFGH

CLASSIC ICED COFFEE € 9
 vanilla ice cream, coffee, whipped cream
 ACG

PASSION & FRUIT ^V € 10,50
 ice cream of mango & dark chocolate, passion fruit,
 coconut cream A

RUMTOPF € 10,50
 vanila & honey ice cream, rum fruits, crumble,
 whipped cream ACG

homemade Pralines

per piece € 2,50 | box of 4 € 9 | box of 9 € 20

Tartes, Patisserie, Confiserie

daily fresh