

Black Sheep's tasting menu | July 2020



Cauliflower | black Garlic | ripened Egg Yolk | Dried Meat

Courgettes | sour Cream | bronze fennels | Poppy

Trout | Kohlrabi | „Muas“ Corn | brown Butter | onions

oven-roasted Pig's head | Chantarelles | Potatoes | Peas

Bio organic Chicken | Beef Liver | Carrots | Thyme

Tyrolean Mountain Cheese | celery

Raspberry | sour Clover | Curd Cheese | Bergamot

Cheese | Fam. Kranebitter, Zirl

Fish | Fam. Mrak, Längenfeld

Honey | Ötztaler Gebirgsimkerei, Längenfeld

Vegetables | Josef Norz, Kematen

Raspberry | Mair's Beerengarten, Rietz

Chicken | Rene Riml, Längenfeld



5 courses – EUR 85

7 courses – EUR 110