

# FINE ALPINE DINING

Lachsforelle | Miso | Glaserdäpfel | Eiskraut  
Tartelette | Eigelb | Kaviar | Kikuna  
Tomate | Buttermilch

salmon trout | miso | potatoe | ice plant  
tartelette | yolk | caviar | kikuna |  
tomatoe | butter milk

**1**

**Saibling**

**Verjus | Estragon | Hanfnüsse | Gurke**

arctic char  
verjus | tarragon | hemp nuts | cucumber

**2**

**Beef Tea | Soja-Ingwer Eis**

beef tea | soya & ginger ice cream

**3**

**Lammtatar  
Molke | Dashi**

lamb tatar  
whey | dashi



**4**

**Öztaler Rind  
Sudachi | Honig |  
Wiener Sake**

beef from Ötztal  
sudachi | honey | "Wiener sake"

**5**

**Mandel | Zwiebeleis | Apfel | Wasabi**

almond | onion ice cream  
apple | wasabi

**6**

**Mandarine  
Kastanie | Quitte**

mandarin  
chestnut | quince

**Petit Four**

**Degustationsmenü**

6-Gang Degustationsmenü 180 €  4-Gang Degustationsmenü 140 €

**Weinbegleitung**

1 Glas Arunda Sekt und 4 Gläser Wein 69 €  1 Glas Arunda Sekt und 5 Gläser Wein 79 €