

FINE ALPINE DINING

Breatle | Ziegentopfen | Marille
Dry Aged Wassermelone | Soja
Enteneigelb | Maggikraut

tyrolean bread | goat curd cheese | apricot
dry aged watermelon | soya
egg yolk from duck | lovage

1

Essigmutter

Tomate | Yuzu Bisque | Paprika

Mother of Vinegar
tomato | yuzu bisque | bell peppers

3

Miso Karfiol | Saubohne

Miso cauliflower
broad bean

5

Steinpilz Halbgefrorenes
Schokolade | Pistazie

porcino mushroom parfait
chocolate | pistachios

2

Schwammerltea |
Estragon | Rosmarinsorbet

mushroom tea
tarragon & rosemary sorbet

4

Melanzani
Perlgraupen | Sellerie

eggplants
pearl barley | celery

6

Sauerampfer | Joghurt |
Holunder

sour garden sorrel | yoghurt |
elderberry



B L A C K
S H E E P

Petit Four

Degustationsmenü

6-Gang Degustationsmenü 115 €