

## Starters

### Grilled avocado

with baked peppers and brioche

€ 19,50



### Fried half lobster

with mousse of white asparagus and tomato marmelade

€ 34,50



### Tataki of beef

salad of papaya and snow peas

€ 24,50

## Soup

### Cream of young garlic soup

with praline of lamb

€ 15,50

## Salads

### Fresh leaf salads

boiled egg, balsamic vinaigrette

roasted seeds, almond olives and marinated vegetables

€ 13,50



### Caesar's Salad

with garlic croûtons

rasped Grana Padano cheese

€ 15,50

Addicional

*sautéed stripes of poultry and fine herbs*

€ 11,00

*grilled king prawns, marinated with lime oil*

€ 21,00

## Main courses

### **Quinoa asparagus risotto**

with braised leek  
and raddish vinaigrette

€ 32,00



### **Fillet of char in Bouillabaisse fond**

on fennel saffron vegetable and wild garlic brioche

€ 37,00



### **Wiener Schnitzel, Escalope Viennese, „classic“**

with cowberries and potato cucumber salad

€ 37,50



### **Carrée of lamb**

with mashed eggplant  
and rosemary polenta slice

€ 42,00



### **Medallion of beef fillet**

with carotts and spinach potato mash

€ 47,00



### **Sautéed fillet of turbot**

with leek butter  
wild broccoli and almond croquette

€ 48,00

## Desserts

**Gratinated rhubarb**  
with Tonka Bean ice-cream  
macadamia crumble  
€ 17,50



**Lindtner's variation of desserts**  
Vanilla Crème brûlée, strawberry sorbet, woodruff parfait  
and mousse of white chocolate  
€ 19,50



**Variation of French rawmilk cheese**  
with fig mustard and fruity bread  
€ 24,50