

Classics

Covers //
sourdough baguette-wheat & multigrain,
farmer's butter & vegetarian spread,
marinated organic veggies **€5** /A B D F G N

Kärntner Kasnudeln //
traditional potato & curd cheese stuffed
ravioli, chives butter, radishes **€17 / 25** /ACG

Stuffed Artichokes //
sweet potato, tomato escabeche, almond,
chestnut, baharat **€25** /CG

Minced Veal Schnitzel //
pumpkin variety, buckwheat,
mashed potatoes **€28** /ACGLM

Wiener Schnitzel //
local veal, parsley potatoes, red currants
€33 /ACG

Grill

Small Salad //
€9 /C

Grilled Vegetables //
chili mayo **€6** /CFM

Baby carrots //
miso **€6** /GFN

Organic Potatoes //
parsley **€6** /G

French Fries //
mayo **€7** /CM

Filet of Beef 'CDP' //
medium rare, café de paris butter,
port wine jam
€55 (200g) / **€75** (300g) /DGM

'Ötscherblick' Pork Tomahawk //
bbq, fried onions, peppersbutter
€34 /ACG

Carinthian Lake Char //
whole grilled, lemon beurre blanc,
to fillet by yourself //
€34 (300g) /DEG

Starters

Autumn Salad //
cucumber, potato, linseed, buttermilk,
citrus **€18** /G

Beef Tartar //
handcut, lovage mayo, onions,
joseph bread
€25 /ADMO
+ french fries
€7 /CM

Bio Beef Broth //
semolina dumplings, shredded pancakes,
meat raviolo
€10 /ADMO

Wörthersee Fish soup //
prawn dim sum, fennel
€14 /ABDG

Grilled Bone Marrow //
capers-parsley-salad, joseph bread,
horseradish
€18 /A

Slow Food

Organic Pumpkin // goat's cheese, pomegranate, brown butter dressing **€18** /G

Crispy Ducks Leg // quinoa, variety of beets, hoisin **€36** /AFN

Seabass from Piran // fregola sarda, parsley, meyer lemon beurre blanc **€36** /ADGL

try this **Porcini Mushrooms //** tagliolini, autumn truffle **€24/€34** /AG

Organic Sheeps milk Yoghurt // red beets, lemon infused honey, pistachios **€14** /ACGH

Organic Pumpkin // goat's cheese, pomegranate, brown butter dressing

Seabass from Piran // fregola sarda, parsley, meyer lemon beurre blanc

Crispy Ducks Leg // quinoa, variety of beets, hoisin

Organic Sheeps milk Yoghurt // red beets, lemon infused honey, pistachios

Menu
€85
ACFN

Sides

Mochi Dishes

Courgette Roll // grilled zucchini, sweet potato, avocado, chimichurri, truffle mayo **€20** /ACFN

Dana Roll // organic salmon trout, avocado, teriyaki, truffle mayo **€28** /ACDFM

Tan Tan Salad // mochi style pork bolognese, fried onions, lettuce, truffle mayo **€20** /ACFMN

Crispy Prawns // prawn tempura, lettuce, yuzu truffle, chili mayo **€26** /ABC FM

Wild Broccoli // lemongras-ginger, peanut **€19** /AFNR

Mochi Style Rib Eye Steak // chives, spicy teriyaki, rice **€42** (300g) /AFN

Sweets

Dark Chocolate // pumpkin, sea buckthorn, buckwheat **€14** /CHG

Sesame Panna Cotta // muscovado syrup, plum sorbet **€14** /FHN

Pear // vanilla, rye **€14** /ACG

Passion & Fruit // mango-, passionfruit-, dark chocolate ice cream, coconut foam **€12** /AF

Tete de Moine // rhubarb & macadamia **€16** /GH

Vacherin Mont D'Or // melted, candied quince, spelt **€18** /GH

Café Seespitz // stirred frozen coffee, almonds, cardamom **€12** /CFGH

Classic Iced Coffee // vanilla ice cream, coffee, whipped cream **€10** /ACG

Chocolate Coupe // dark chocolate & caramel ice cream, whisky-caramel sauce, cereals, whipped cream **€12** /ACG

Homemade Pralines // per piece **€3** / 4 pieces **€11** / 9 pieces **€26**