

Fish & healthy dishes

For starters or in between

White wine & saffron fish soup with poached monkfish,
seabass & pike-perch
14.00

DL

Tuna times two “warm” in sesame seeds with
sweet chilli cabbage; “cold”
sashimi on seaweed salad
14.00

DLN

King prawns with avocado crème, wild
herbs and orange fillets
13.00

B

Goat's cheese dumplings rolled in pumpkin &
almonds, with celery & apple
salad, walnuts 12.00

HL

“Schlipfkrapfen” handmade ravioli-style speciality
from Eastern Tyrol, filled with
potatoes, onions, and chives and
served with wild herbs, Alpine cheese
and melted brown butter 12.00

ACG

small 8.00
large 12.00

Main dishes

Bouillabaisse

poached fish fillets, prawns,
mussels, freshly baked garlic
baguette 35.00

ABCDGLR

Fillets of pike-perch & sea bass

fried with lemon &
coconut risotto, wasabi sauce
28.00

ADGL

Tuna in sesame seeds and seabass fillet

fried with sweet
chilli cabbage, red bell pepper
sauce, small potatoes in dry-
cured ham 29.00

DGLN

Fillet of cod

deep-fried with potato salad
19.00

ACD

With fish dishes we recommend Sauvignon Blanc