

STARTERS

SPRING SALAD

FROM OUR OWN GARDEN

marinated with sour cream dressing, chicory,
Chinese cabbage, and celery chips
15 €

LAKE TROUT

FROM FISHFARM BIRNBAUM

marinated fillet on glazed rhubarb,
head lettuce-spruce tip broth, tarragon cream
and mustard leaf ice
23 €

PARSNIP & DUCK

layered creation with parsnip cream,
duck liver parfait, apple-rosemary jelly,
and gremolata sponge
19 €

GOAT CHEESE & HONEY

fine goat cheese cream with beetroot broth,
honey caviar, crumble, and red onion jelly
16 €

SHELLFISH

foam soup with lobster ravioli,
raw marinated savoy cabbage and lemon oil
15 €

INTERMEDIATE COURSES

SCALLOP

sautéed in nut butter,
potato-horseradish sabayon and tardivo
intermediate course 25 € / main course 36 €

JERUSALEM ARTICHOKE & HAZELNUT

stuffed pockets with hazelnut milk,
caramel jus, and pickled beets
intermediate course 23 € / main course 28 €

MAIN COURSES

PIKE-PERCH

filleted pike perch fried in nut butter
with pine nut foam, pickled and
braised cauliflower and green asparagus
36 €

RABBIT „RÜBLI“

roulade in strudel dough with
walnut-cinnamon jus, carrot curd
and Cime di Rapa
35 €

MAISH CHICKEN

FROM THE POLTING FARM

stuffed breast with chokeberry jus,
black salsify and onion tartelette
30 €

Freshly arrived:

ASPARAGUS FROM ZIEGLERHOF

with hollandaise sauce and buttered potatoes
28 €



Good Friday-Menu

LAKE TROUT

FROM FISHFARM BIRNBAUM

Marinated fillet on glazed rhubarb,
head lettuce-spruce tip broth, tarragon cream
and mustard leaf ice

SHELLFISH

Foam soup with lobster ravioli,
raw marinated savoy cabbage and lemon oil

SCALLOP

Sautéed in nut butter,
potato-horseradish sabayon and tardivo

PIKE PERCH

filleted pike perch fried in nut butter
with pine nut foam, pickled and
braised cauliflower and green asparagus

TURBOT

Under the pistacchio crust, beetroot sauce,
Cime di Rapa and Ricotta Gnocchi

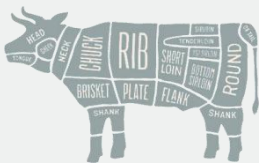
CHEESECAKE

Crunchy shortcrust pastry base with
vanilla quark cream, banana brûlée,
caramel sauce, and banana sorbet

6 courses 130 €

5 courses (without scallop) 105 €

4 courses (without scallop and sea bass) 86 €



HOME-RAISED VEAL
BEEF FROM PINZGAUER OX

For 2 persons from charcoal grill,
pepper-cognac-sauce,
seasonal vegetables
and potato dumplings

Please ask our staff members, which special part
of Kaltenbrunner beef is available today
per person, based on the to daily price

(preparation time approx. 40 minutes)

ALL-TIME FAVORITES

BOUILLON

beef broth with liver dumplings,
pancake-strips and bone marrow dumplings
14 €

BEEF

hand-scraped tartare with wild garlic aioli,
romaine lettuce, fennel and baked beef heart
24 €

PRIME BOILED BEEF

cured beef brisket with freshly scraped
horseradish, horseradish sauce,
creamy spinach and potato-chive-puree
29 €

PORK

FROM HERMANNSDORFER GLONN

gently braised belly with dark-beer-sauce,
roasted cabbage and small bread dumplings
32 €

WIENER SCHNITZEL

saddle of veal “Vienna Style”, fried in fresh
butter and served with hand-stirred cranberries
Small portion 27 €/ as main course 36 €
Served with your choice of:
potato-cucumber-salad 5 €
roasted potatoes with red onions 7 €
small garden salad 6 €

FROM THE AYINGER PATISSERIE

CHEESECAKE

crunchy shortcrust pastry base with
vanilla quark cream, banana brûlée,
caramel sauce and banana sorbet
16 €

FRIED EGG

poppy seed brioche with coconut mousse,
mango and passion fruit-mint sorbet
17 €

RASPBERRY & LEMON

raspberry-lemon sponge cake,
rasperry Crèmeux, Kataifi-chips
and lemon-saffron sorbet
16 €

AYINGER APPLE PANCAKE FOR 2

(preparation time approx. 20 minutes)

caramelized apples, calvados sabayon,
karamalz ice cream
24 €

HOME-MADE ICE CREAM

various ice cream and sorbet
4,50 € each

CHEESE SELECTION

FROM TÖLZER KASLADEN

choice of selected raw milk cheeses
small selection 20 € / large variety 26 €