FEBRUARY 14, 2026
VALENTINE'S MENU

STARTERS | CHOOSE ONE

CARABINERO

Carpaccio with lemon verbena vinaigrette, pickled cucumber, lemon marmalade and Arctic char caviar

BEEF

Spiced beef tartare from topside with truffle cream, bacon and rosemary focaccia and cured egg yolk

❤

INTERMEDIATE COURSE

KOHLRABI

Smoked and glazed with tarragon sabayon and beetroot

VEAL

Crispy veal head with truffle cream and caramelised apple and pointed cabbage

❤

MAIN COURSES

ARCTIC CHAR

Pan-fried in nut butter with Douglas fir beurre blanc, spiced pumpkin and kale risotto

LAMB

Loin cooked medium-rare with balsamic jus, yellow carrot and vanilla confit, pickled yellow carrot and braised yellow carrot cream

❤

DESSERT

LOVE

A sweet surprise from the Ayinger patisserie

3 COURSES	without intermediate course	€60
4 COURSES	one intermediate course of your choice, one main course of your choice	€79
5 COURSES	both intermediate courses, one main course of your choice	€95
6 COURSES	both intermediate courses, both main courses	€115