

"Supervised drinking"

We would be happy to accompany your selection with suitable wines.
for 10,- per glass 0.1l
or
alcohol-free, €7 per glass

"Free choice of menu"

We serve the following with all menus:

"FLOWERS 4 U"
"THE GREETING"
"THE BREAD"
And after the menu:
"THE FINAL SNACK"

Set menu from 3 courses
99,- each additional course + 20,-

*cannot be chosen as a main course | ** cannot be chosen as a starter.
We reserve the right to make changes on a daily basis.

Not in the mood for a sweet dessert?

We have three kinds of mountain cheese for you from the
"Fine Cheese Dairy" JAMEI LAIBSPEIS

For groups of 4 or more, we kindly request that you select the same dish!

Fancy a cigar after dinner?

We offer a small but select range of cigars

"THE VEGAN AUTUMN MENU"

BUTTERNUT SQUASH | FINGER LIME | PEA | SOY SAUCE*

Braised butternut squash | Pea sprouts & pesto | Sardinian bread

Wheat - 6 - Cashew

"CHESTNUT & TRUFFLE"*

Chestnut soup | Oat foam | Pickled winter truffle | Wafer paper

Wheat - Oats - 9 - 12

"May red roses rain down on you" *

Beetroot rosettes | ripe beetroot | beech nuts | leche de tigre | cherries

9 - 12 - 13

"STEAK!? & RED CABBAGE FROM THE CHARCOAL GRILL

MOLE | ORANGE" **

Coriander | Chili | Pomegranate | Mint

5 - 6 - almonds - peanuts - sesame seeds - 13

"SEA BUCKTHORN & ALMOND"

Small cakes made of vegan sponge cake, soy panna cotta & sea buckthorn jelly

Sea buckthorn sorbet & roasted almond

Wheat - 6 - Almond

COMPLETE 5-COURSE

125,-

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"ATELIER TIAN MENU"

"SCALLOP | CALF'S HEAD | LAMB'S LETTUCE"*

Scallop carpaccio | Calf's head vinaigrette

Wheat - 3

"TACO ROSSINI"*

Soft Taco | Pastrami made from local beef | Duck liver mousse & pickled winter truffle
Fermented walnut | Medlar

Wheat - 6 - 9 - 12

"ARCTIC CHAR | BLOOD SAUSAGE | CABBAGE"

Poached char braised in brown butter | Black pudding praline from juvenile piglet
Creamed cabbage & potato

Buckwheat - 3 - 7 - 9 - 12

ROAST VENISON FROM THE CHARCOAL GRILL**

Chestnut cream | Red cabbage | Cherry | Pepper | Baumkuchen

Wheat - 3 - 7 - 9 - 11 - 12

"SALTY SNICKERS & PEANUT"

Peanut ice cream with fleur de sel | Peanut butter | Peanut ice cream

Wheat - oats - 3 - 7 and of course plenty of peanuts & hazelnuts

5-COURSE MENU

135,-

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"THE SWABIAN MENU"

"THE VEITSBURG MARCH"*

Veal essence | Marrow dumplings | Veal ravioli | Liver dumplings | Root vegetables

Wheat - 3 - 7 - 9 - 10 - 12

"BROACH TROUT MÜLLERIN"*

Fillet of brook trout | Lemon | Parsley | Potato

Wheat - 7

"BURNT'S MUS | SUCKLING PIG | PEAR"*

Juicy and crispy slices of suckling pig shoulder | braised pear and caramelized onions, and naturally burnt toffee with brown butter

Wheat - Spelt - Oats - 9 - 10 - 12

"THE DRY AGED BEEF"**

Braised shoulder & grilled fillet | Lemberger sauce | Assorted onions | Cheese spaetzle praline

3 - 9 - 12

"THE APPLE"

Mousse | Ragu | Sorbet | almond

Wheat & Buckwheat | 3 - 7 - Almond

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