APPETIZERS

BEEF TARTARE SÖRF & TÖRF
Caviar Asetra • Lardo • Yolk • Leek 22

VITELLO AUSTRIACO
Veal • Trout • Seed oil • Runner been 20

PICKLED PUMPKIN
Apple • Salmon • Shallot 18,5

POACHED EGG
Potato • Cauliflower • Brown butter • Truffle 17,5

SOUPS

BEEF SOUP FROM LOCAL YOUNG BEEF
Greens from the pasture • Root vegetables
Optional:
Pancake slices / Cheese dumplings / Liver dumplings 7,9

CLEAR TOMATO ESSENCE
Corn-fed chicken • Basil 8,9

CARAMELIZED CARROT SOUP
Saffron • Apple 8,9

SALAD

MIXED WINTER SALAD
Wild herbs • Black Bread • Pecorino 8/14

Optional:
Roasted strips of beef +9
House-Graved Salmon +9
Roasted Shrimp (3 Pieces) +10

In the evening we charge €3.50 per person for a cover charge.
We are happy to provide you with a menu with allergen labeling.
Prices are in euros including VAT.

STARTERS

FOREST & MEADOW

BOILED BEEF "TAFELSPTIZ"
Root vegetable • Horseradish • Spinach 27

VIENNESE SCHNITZEL OF VEAL
Lemon • Wild Cranberry
Optional:
Parsley Potatoes / French Fries 29

RIBEYE STEAK FROM YOUNG BEEF 300G
Whipped Herb Butter • Winter vegetables • Young potato 35

FILET STEAK FROM YOUNG BEEF 200G
Winter Truffle • Potato • Cabbage sprouts 39

BOEUF BOURGUIGNON
Carrot • Mushroom 32

FORESTER DEER
Back • Ragout • Red cabbage • Brioche 37

RIVER & LAKE

ROASTED SALMON TROUT
Hay Beurre Blanc • Parsley • Wild Broccoli 27

GRILLED OCTOPUS
Green beans • Savoy cabbage • Pear 30

GRILLED PIKE PERCH FILET
Beluga lentils • Bouillabaisse Vegetables • Rouille 29

FROM THE GARDEN

PLUCKED LAMB WAGTAIL
Gnocchi • Carrot • Saffron 28

TAGLIATELLE AL TARTUFO
Winter truffle • Grana Padano 26

STEWED AUBERGINE
Fountain cress • Beech mushrooms • Shallot 24

DESSERT

TIRAMISU 2.0
Whiskey • Biscuit • Mascarpone • Fig 12

ICED VANILLA
Puff pastry • Vanilla • Pear 12

AUSTRIAN "TOPFENKNÖDEL"
Plum • Crumbs • Poppy 12

CRÈME BRÛLÉE
Passion fruit • Chocolate 12

MAIN & SWEETS

PIZZA CLASSICO

MARGHERITA
Tomato • Fior di latte • Basil 14

PROSCIUTTO E FUNGHI
Tomato • Fior di latte • Ham • Mushroom 15,5

SALAME MILANO
Tomato • Fior di latte • Salame Milano 15

TONNO E CIPOLLA
Tomato • Fior di latte • Tuna • Onion 16,5

DIAVOLA
Tomato • Fior di latte • Nduja • Salsiccia piccante • Pepperoni • Chilli oil 16,5

CAPRICCIOSA
Tomato • Fior di latte • Ham • Mushroom • Artichoke • Peppers • Olive 15,5

NEAPOLETANA
Tomato • Fior di latte • Salame Milano • Anchovy • Capture • Olive 15,5

CALZONE
Tomato • Fior di latte • Ham • Mushroom • Ricotta 16

RUSTIKA
Tomato • Fior di latte • Bacon • Onion • Pepperoni • Corn 16,5

VERDURA
Tomato • Fior di latte • Artichoke • Pepper • Mushroom • Garlic • Olive 16

PIZZA SPEZIALE

PICCANTE DOLCE LATTE
Tomato • Fior di latte • Dolce latte • Salame piccante • Cherry tomato • Dried tomato 19

PROSCIUTTO DI SAN DANIELE
Tomato • Fior di latte • Prosciutto di San Daniele • Rucola • Grana Padano 19

BRESAOLA DI TARTUFO
Tomato • Fior di latte • Bresaola • Truffle • Rucola 23

DA VITO
Fior di latte • Mortadella • Burrata • Pesto di pistacchio 21

CON PANCETTA
Fior di latte • Pancetta ham • Wild broccoli • Walnut 21

SALMONE
Yellow Tomato• Fior di latte • Graved salmon • Lemon • Parsley • Olive 20

PIZZA CINGHIALE
Tomato • Fior di latte • Wild boar • Pear • Ricotta • Rosemary • Honey 23

VITO DAMIANI

I am **Vito**, passionate pizzaiolo from Monopoli Apuglia. For over 14 years, I have devoted myself to the art of pizza baking, combining tradition with fresh local ingredients to make every pizza creation a culinary experience.

PIZZA