



Cold Starters

OYSTER

Fine de Claires

4,50 EUR/STK.

SCALLOP

Au Gratin

5,00 EUR/STK.

ANCHOVIS "CALVISIUS"

Cantabrian sea · Ciabatta · Salted butter



15,00 EUR

VENISON²

Black walnut · Cranberry

18,00 EUR

THE PASSEIER CHAR

Buttermilk · Celery · Gala apple



Schiefer

16,00 EUR

Warm Starters

PUMPKIN CREAM SOUP

Black Tiger Prawn

15,00 EUR

RAVIOLI

Wild Boar · Parsnip · Sour Cherry

21,00 EUR

RISOTTO

Beetroot · Cream Cheese · Cashew

20,00 EUR

SAFFRON TAGLIATELLE

Monkfish · Turnip Greens

22,00 EUR



TAG US ON YOUR FOOD HIGHLIGHTS

Main Courses

SADDLE OF VENISON | 42,00 EUR

Jerusalem Artichoke . Brussels Sprouts . Chestnut

TURBOT | 38,00 EUR

Cauliflower². Dijon Mustard



VEGETARIAN

RED CABBAGE SALAD | 13.00 EUR

Caramelized Apple . Tomino Cheese

BUNKERCHEESE FAGOTTINI | 20.00 EUR

Tomato . Romanesco . Balsamic

POLENTA PRALINE | 20.00 EUR

Chickpea . Pepper

THE MIXED SALAD | 9.50 EUR

Desserts

SOMVITA DESSERT | 14,00 EUR

SORBETVARIATION | 12,00 EUR

SWEET CIGAR | 14,00 EUR

Valrhona chocolate-rum . Tonka bean ice cream

CHOCOLATE TARTLET | 13,00 EUR

Wild berries . Caramel . Sour cream ice cream

South Tyrolean Cheese Selection | 15,00 EUR

Chutneys . Walnuts . Grapes

Specials

OUR CHARCOAL GRILL SPECIALTIES



BEEF FILET | 42,00 EUR
250 G

DRY AGED ROASTBEEF | 45,00 EUR
300 G

TOMAHAWK - STEAK | 105,00 EUR
1 KG

RIBEYE - STEAK | 95,00 EUR
1 KG

T-BONE - STEAK | 100,00 EUR
1 KG

BEEF-BURGER | 22,50 EUR

BEST OF THE BEST

WAGYU-BURGER | 25,00 EUR

WAGYU T-BONE-STEAK | 220,00 EUR
1 KG

WAGYU TOMAHAWK-STEAK | 250,00 EUR
1 KG

With our specialties, we serve a choice of:
sweet potatoes, french fries, wedges, green salad



Tasting menu

SALMON TARTAR

Avocado . Sesam . Mango-Chutney

“SCHÜTTELBROT”-GNOCCHI

Game ragout | Mountain cheese

GRILLED OCTOPUS

Potato creme . Green asparagus . Tomato

THOUSEND AND ONE NIGHTS

Cinnamon . Port Wine . Pear

3-Course Menu

with Wine Pairing

69,00 EUR

90,00 EUR

4-Course Menu

with Wine Pairing

79,00 EUR

107,00 EUR

Also available with a non-alcoholic wine pairing option

The tasting menu can be ordered until 8:30 PM.