

Starters

asparagus salad, strawberries, balsamic vinegar, sunflower seeds		16,00
G,L,M,O		
Burrata, fried romaine lettuce, pepper apricots, pink berries		14,00
G,L,M,O		
Vichyssoise cream, lake trout, baked ricotta, caviar from Arctic Char, horseradish		18,00
A,C,D,G,M,O		
beef tartar from organic ox, artichoke mayonnaise & chips, toasted bread	regular	14,50
A,C,G,M		big 19,50

Soup

clear vegetable soup, cream cheese ravioli		6,50
F,L,N,O		
fennel soup, baked tomatoes, basil		6,50
A,C,G,L		

Second course

Risotto with saffron, bursts of cocoa bean		12,20
G,H,L,O		

All prices are in € include V.A.T.

We suggest you if you order one dish on two plates we have to reckon up 5€.

List of allergens and exemptions

A: gluten, B: crustaceans, C: egg, D: fish, E: peanuts, F: soybeans, G: milk H: nuts, L: celery, M: mustard, N: sesame seeds, O: sulphites, P: Lupin, R: molluscs

Hill recommendations for two

Dry Aged sirloin steak from 500g A,B,C,D,E,F,G,H,L,M,N,O,P,R	price per 100g	12,50
freshly caught fish A,B,C,D,E,F,G,H,L,M,N,O,P,R		market price

Main course

sea bass, pepper, lovage potato stock G,H,L,M,O		25,00
fried gilthead, white asparagus, zucchini A,G,L,O		25,00
saddle of venison, kohlrabi, sugar snaps, peas A,C,G,L,M,O		35,00
fried black feathered chicken, artichokes, thyme, pearl barley A,G,L,M,O		26,00

Sweets

oranges parfait, gelled kiwi soup A,C,G,H,O		11,00
chocolate cannelloni, cherry, woodruff, elder A,C,G,H,O		12,00
fluffy chopped curd pancake for 2 people A,C,G,O		24,00
variation of homemade sorbets and ice creams A,C,E,G,O		12,00
variation of aged cheese, fig mustard, honey nuts A,E,G,H,M,O		19,50

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