

Dinner

Chefs choice

5-course tasting menu with digestif and a coffee for 85.0 Euro.

Drinks accompanying for 4 courses, wine or non-alcoholic for 28.0 Euro.

We serve the Chefs Choice menu vegan, vegetarian, fish or meat, depending on your wishes.

In order to fully enjoy the variety of tastes of our kitchen, we recommend putting several dishes in the middle of the table and sharing them with each other!

• Snacks / •• Starters / ••• More Than Starters

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Home made Focaccia (V) ^(A)	6.0	
freshly baked every day!		
Marinated Olives	6.0	
with mediterranean herbs		
&flora Pickles	7.0	
Labneh & Dukkah ^(G,H,N)	6.0	
Potatoes baked in Hay (V)	9.0	
&flora Salad (V) ^(M,O)	9.0	
mustard OR balsamic dressing		
Öfferl Petit Crousto Bread (for 2 people) ^(A)	16.0	
butter / spread / &flora Pickles		
Öfferl Petit Crousto Bread ^(A)	9.0	
Portion Butter from Wurzerhof ^(G) OR		
Noan Olive Oil	3.0	

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X.O. Beefsteak Tatar 100g/150g ^(A,M,F)	23.0/29.0	
beef tartare cut by hand		
cured egg yolk / caper leaf / shallots / caper mayo		
served with Öfferl brioche		
Melanzani Tatar (V) ^(A,F,O)	20.0	
chive mayo / radish / focaccia		
Char ^(D,F,N,M,L,O)	23.0	
sakura dressing / pickled red onion / celery / yuzu mayo		
Broccoli-Pea Croquettes (3pcs.) ^(A,C,F)	16.0	
preserved lemon / lovage mayo / pea shoots		
Fennel Salad ^(G,L,M,N,O)	16.0	
apple / celery stalk / capers / parmesan		
Beetroot Variation (V without labneh) ^(G,L,M,O)	20.0	
beetroot purée / labneh / mustard caviar		
Green Asparagus (V) ^(O)	22.0	
potatoe-boulanger / sake beurre blanc		
Grilled Broccoli (V) ^(A,E,F,N,O)	18.0	
herb emulsion / chili crunch oil		
Cream soup of the Day	10.0	
please ask our service team		

(V) vegan

All prices in euros, incl. taxes.

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Homemade Gnocchi ^(C,G)	26.0	
sautéed spinach / leek hollandaise		
Pointed Cabbage from the oven (V) ^(O)	18.0/23.0	
Sauerkraut sauce / chimi churri / shatta		
White Asparagus (V) ^(H)	21.0/27.0	
Pistachio-Berberries Gremolata		
+ Ham from Thum	+6.0	
Parsnip Emmer „Risotto“ ^(A,G)	25.0	
goat cheese / wild garlic oil		
Char ^(D,G,O)	34.0	
carrots / pickled beech mushrooms / wild garlic velouté		
Mangalitza Pork Loin Steak 200g ^(M,L,O)	38.0	
celery roll / jus / blackcurrant		
Melanzani (V) ^(H,M,O)	23.0	
pomegranate molasses / walnuts / herb bouquet		
Dry Aged X.O. Sirloin 150/300g ^(G,L,O)	32.0/51.0	
Jus OR chimi churri		
SIDE DISH OF YOUR CHOICE: potatoes baked in hay OR &flora salad OR grilled broccoli		

Desserts

Rhubarb ^(C,G)	12.0	
sponge / home made raspberry sorbet / rose dust		
Coconut-Yuzu Panna Cotta (V) ^(A)	12.0	
lemon sorbet / crumble		
&flora Ice Cream Variation ^(allergens on request)	12.0	
three home made ice creams / sorbets		
Variation of cheese ^(A,G,H,N)	14.0/20.0	

FRIENDS OF &flora:

Dirndl am Feld, Krautwerk, Öfferl, Thum, X.O. Beef, Jumi, Alpine hay by Matthias Digruber; Grünzeug vom Feld, Mushroomondo, Demeter Wurzerhof, Biohof Riedl, Oberwasser, Blün, Biohof Figl, Süssmund Kaffee, Paper & Tea, Trumer Bier.

A...Gluten / B...Crustaceans / C...Eggs / D...Fish / E...Peanuts
F...Soybeans / G...Milk / H...Nuts / L...Celery / M...Mustard
N...Sesame / O...Sulphite / P...Lupin / R...Molluscs

Late Night Special Gilbert Stay with us tonight!
From 9:00 p.m. for 2 people 110.00 €