

# Dinner

## Chef's choice

5-course tasting menu with digestif and a coffee for 87 Euro.

Drinks accompanying for 4 courses, wine or non-alcoholic for 28 Euro.

We serve the Chef's Choice menu vegan, vegetarian, with 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

•	<b>Home made Focaccia (V) <sup>(A)</sup></b>	6
	Freshly baked every day!	
	<b>Marinated Olives</b>	6
	With mediterranean herbs	
	<b>&amp;flora Pickles <sup>(L,M,O)</sup></b>	7
	<b>Labneh &amp; Dukkah <sup>(G,H,N)</sup></b>	6
	<b>Potatoes baked in Hay (V)</b>	9
	<b>&amp;flora Salad (V) <sup>(M,O)</sup></b>	9
	Mustard OR balsamic dressing	
	<b>Öfferl Petit Crousto Bread (for 2 people) <sup>(A,G,L,M,O)</sup></b>	9
	+ butter / spread / &flora Pickles	+7
	<b>Portion Butter from Wurzerhof <sup>(G)</sup> OR</b>	
	<b>Noan Olive Oil</b>	3

••	<b>X.O. Beefsteak Tartare 100g/150g <sup>(A,C,F,G,M,O)</sup></b>	23/29
	cut by hand	
	Fermented wild garlic mayo / mustard caviar / potato chips / Öfferl sourdough toast	
	<b>Grilled oak leaf lettuce <sup>(vegan on request) <sup>(E,F,H,N,O)</sup></sup></b>	21
	Caramelized cauliflower cream / orange-honey dressing / chili crunch	
	<b>Arctic Char Tartare <sup>(D,N,G)</sup></b>	24
	Amalfi lemon gel / reduced yuzu whey / furikake	
	<b>36-month aged Bellota Iberian ham <sup>(M,O)</sup></b>	26
	Pickled chanterelles / cherry tomatoes / dates	
	<b>Rhubarb &amp; Solo Asparagus (V) <sup>(H,O)</sup></b>	24
	Pickled / strawberries / green almonds / lemon basil	
	<b>Coeur de boeuf Tomato „Tonnato“ <sup>(A,D,G,O)</sup></b>	22
	Cold-smoked trout / shatta / tarragon oil / fried capers / focaccia	
	<b>Soup of the Day</b>	12

(V) vegan

All prices in euros, incl. taxes.

•••	<b>Fresh from the market</b>	price upon request
	Made with seasonal ingredients from our farmers	
	<b>Pointed Cabbage from the Oven (V) <sup>spicy <sup>(A,F,E,O)</sup></sup></b>	19/26
	Saté sauce / shatta / spring onion / coriander	
	<b>Croquetas „Kookoo Sabzi style“ (3 pcs) <sup>(A,G,F,M)</sup></b>	27
	Saffron mayo / barberries / smashed cucumbers persian style	
	<b>Nettle Emmer - „Risotto“ <sup>(A,G,O)</sup></b>	26
	Ancient grain / braised cherry tomatoes / fresh sheep's cheese	
	<b>Carottes râpées (V) <sup>(A,F,N)</sup></b>	25
	on a roasted carrot purée / black olives / sunflower seeds / orange gel	
	<b>Trout <sup>(A,C,D,G,L,O)</sup></b>	34
	Peas & sugar snap peas / lettuce / beurre blanc / gnocchi	
	<b>Eggplant (V) <sup>(A,H,N,O)</sup></b>	25
	Tahini sauce / preserved lemon glaze / spiced granola	
	<b>Bio Dry Aged Sirloin 150/300g <sup>(A,D,G,L,M,O)</sup></b>	36/58
	Chimi churri & shatta OR Café de Paris OR Jus	
	SIDE DISH OF YOUR CHOICE: potatoes baked in hay OR &flora salad OR grilled broccoli	

## Desserts

	<b>Chocolate Ganache (V) <sup>(A,F,G)</sup></b>	12
	Sweet potato / miso caramel / sour cherries / sour cherry fruit leather	
	<b>Rhubarb Tatar <sup>(A,C,G,H)</sup></b>	14
	Milk ice cream / lemon verbena / strawberries	
	<b>Choco Choc <sup>(A,C,G,H)</sup></b>	14
	Strawberry sorbet / fresh strawberries / shiso	
	<b>Variation of cheese from Jumi <sup>(A,G,H,N)</sup></b>	14/20
	Quince cream / nuts / Öfferl baguette	

### FRIENDS OF &flora:

DirndlIn am Feld, Krautwerk, Öfferl, Thum, X.O. Beef, Jumi, Alpine hay by Matthias Digruber, Grünzeug vom Feld, Demeter Wurzerhof, Biohof Riedl, Oberwasser, Blün, Biohof Figl, Pilzbrüder, Süßmund Kaffee, Demmers Teehaus, 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. double room / breakfast for 2 people - 150