

# Dinner

## Chef's 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 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>	6.0
	Freshly baked every day!	
	<b>Marinated Olives</b>	6.0
	With mediterranean herbs	
	<b>&amp;flora Pickles <sup>(L,M,O)</sup></b>	7.0
	<b>Labneh &amp; Dukkah <sup>(G,H,N)</sup></b>	6.0
	<b>Potatoes baked in Hay (V)</b>	9.0
	<b>&amp;flora Salad (V) <sup>(M,O)</sup></b>	9.0
	Mustard OR balsamic dressing	
	<b>Öfferl Petit Crousto Bread (for 2 people) <sup>(A,G,L,M,O)</sup></b>	9.0
	+ butter / spread / &flora Pickles	+7.0
	<b>Portion Butter from Wurzerhof <sup>(G)</sup> OR</b>	
	<b>Noan Olive Oil</b>	3.0

••	<b>X.O. Beefsteak Tartare 100g/150g <sup>(A,C,F,G,M)</sup></b>	23.0/29.0
	cut by hand	
	Belper Knolle cheese / confit egg yolk cream / pickled shallots / chive oil / Öfferl brioche	
	<b>Red Beet-Mushroom Tartare (V) <sup>(A,F,O)</sup></b>	22.0
	Horseradish mayo / pickled red beet / focaccia	
	<b>Char in Citrus Heaven <sup>(D)</sup></b>	23.0
	Citrus fruits / olive oil / red onion gel / chervil	
	<b>Grilled Cauliflower (V) <sup>(M,O)</sup></b>	22.0
	Coconut chips / kumquat / mustard caviar / turmeric-calamansi dressing	
	<b>Grilled Radicchio <sup>(vegan with crunchy tofu) <sup>(G,H,O)</sup></sup></b>	20.0
	Poached pear / candied walnuts / Nuart blue cheese	
	<b>Chicken Liver Paté <sup>(A,C,G,L,O)</sup></b>	21.0
	Pickled sour cherries / &flora pickles / Öfferl brioche	
	<b>Broccoli (V) <sup>(A,E,F,H,N,O)</sup></b>	18.0
	Panko crumbs / chili crunch oil / yuzu mayo	
	<b>Soup of the Day</b>	10.0
	Please ask our service team	

(V) vegan

All prices in euros, incl. taxes.

•••	<b>&amp;flora Cheese Spätzle <sup>(A,C,G,M,O)</sup></b>	28.0
	Small leaf salad / braised onions / crunchy shallots / pear-apple compote	
	<b>Pointed Cabbage from the Oven (V) spicy <sup>(A,F,E,O)</sup></b>	19.0/26.0
	Saté sauce / shatta / spring onion / coriander	
	<b>Celeriac (V) <sup>(O,L)</sup></b>	28.0
	Celeriac-leek purée / braised port wine shallots / lovage oil	
	<b>Red Beet Emmer - „Risotto“ <sup>(A,G,H)</sup></b>	26.0
	Emmer grain / stracciatella / oranges / hazelnuts	
	<b>Hand made Jerusalem artichoke Ravioli <sup>(A,C,G,O)</sup></b>	26.0
	+ winter truffle	+ 6.0
	<b>Poached Viennese Catfish <sup>(A,D,O)</sup></b>	34.0
	Pearl barley / root vegetables / fig leaf oil / potato straw	
	<b>Eggplant (V) <sup>(A,H,N,O)</sup></b>	23.0
	Tahini sauce / preserved lemon glaze / spiced granola	
	<b>Dry Aged Sirloin 150/300g <sup>(A,D,G,L,O)</sup></b>	33.0/52.0
	Jus OR chimi churri & shatta OR Café de Paris	
	SIDE DISH OF YOUR CHOICE: potatoes baked in hay OR &flora salad OR grilled broccoli	

## Desserts

	<b>Chocolate Mousse (V) <sup>(H,N)</sup></b>	12.0
	Sweet rosed tahini / merengue chip / tangerine sorbet	
	<b>&amp;flora Apple Tart <sup>(A,C,G,H)</sup></b>	12.0
	Caramel cream / vanilla ice cream	
	<b>Variation of cheese <sup>(A,G,H,N)</sup></b>	14.0/20.0
	Quince cream / nuts / Öfferl baguette	

### FRIENDS OF &flora:

Dirndl'n 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,-