

# Dinner

## Chefs choice menu

4-course tasting menu – vegan, vegetarian, with fish or meat.  
68 Euros with coffee and digestive. Wine / non-alcoholic pairing (4 glasses) 28 Euros.

### &flora Mix & Share Plates cold & warm

**Baby Zucchini** <sup>(G,H,N)</sup> 19  
Pistachios labneh / baked grapes / dukkah

**Grilled salad** <sup>(G)</sup> 18  
Buttermilk / raspberries / chive oil

**Char** <sup>(D,F,O)</sup> 22  
Peach / cucumber / kohlrabi / red current

**Root Variation** <sup>(L,M,O)</sup> 19  
Preserved lemon labneh / stonefruit  
Vegan with hummus <sup>(N,O)</sup>

**Variation of tomatoes** (V) 21  
Fermented / infused / clear tomato broth / basil oil /  
lemon verbena

**&flora Cevapi** (V) <sup>(A,M,O,H)</sup> 12 / 21  
Chickpeas / shiitake / cabbage salad /  
pickled vegetables  
2 pc. / 4 pc.

**Cream Soup** <sup>(Allergenes on demand)</sup> 9

### Tatar

**X.O. Beefsteak Tatar** 100g/150g <sup>(A,C,G,M,F)</sup> 23 / 29  
Beef tartare hand cut  
Quinoa shalotts crumble / fried onion-lemon mayo /  
Öfferl Brioche Toast

**Aubergine Tatar** (V) <sup>(A,M)</sup> 19  
Yellow carrots & za'atar / home-made focaccia

**Serving of bread** 3

**Serving of home-made focaccia** 5

**Serving of butter or olive oil** 2,5

**Serving of marinated olives** 6

(V) vegan / All prices in euros, incl. taxes.

FRIENDS OF &flora: Blün, mushroommondo, Dirndln am Feld,  
Krautwerk, Öfferl, Thum, X.O.Beef, Jumi, Alpine hay by  
Matthias Digruber, Grünzeug vom Feld, Biohof Riedl, Oberwasser,  
Biohof Figl, Süßmund Kaffee, Paper & Tea, Trumer Bier, Hödl, Deme-  
ter Heumilch Wurzerhof

### Warm

**Braised oyster mushroom** (V) <sup>(A,F,O,M)</sup> 22  
yung root vegetable / sourdoughbread dumpling

**Cabbage from the fire** (V) <sup>(N,O)</sup> small/large 16/21  
Tahina sauce / Chimi Churri / Shatta

**Kohlrabi Emmer Risotto** <sup>(A,G)</sup> 23  
Chanterelles / wild garlic oil

**Char / Buttermilk** <sup>(D)</sup> 29  
Raw marinated Zucchini / tempura zucchini flower /  
green shatta

**Aubergine / Dukkah** (V) <sup>(H,N)</sup> 23  
Pommegranate molasses / carrot puree / fava beans

**Dry aged Sirlion** 150/300g\* <sup>(G,L,O)</sup> 29 / 47  
Jus or Chimi Churri & Shatta  
Side dish of choice:  
Potatoes baked in hay OR &flora salad  
OR Grilled Broccoli (+4)  
\*Meat weight

### Sides

**Potatoes baked in hay** (V) 8

**Grilled Broccoli** (V) <sup>(A,F,H)</sup> 13  
Miso / garlic confit / almonds

**&flora salad** (V) <sup>(M,O)</sup> 9  
Mustard or balsamico dressing

**Labneh & Dukkah** <sup>(G,H,N)</sup> 5

### Dessert

**Carrot** <sup>(A,C,G)</sup> 14  
Pistachio / saffron

**Hay milk ice cream** <sup>(C,G)</sup> 12  
Baked strawberries / coriander blossom

**&flora ice cream** (V) <sup>(Allergenes on demand)</sup> 10  
Choice of 3 home made ice creams / sorbets

**Après soleil by Jumi** <sup>(G,H)</sup> 14  
Onion ice Cream / wild plums

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 130