

BEEF CLUB MENU

SNACKS

Beef tartare, Sechuan pepper, Asian mushroom
Smoked eel, pumpernickel, pearl onion, Williams pear
Parmesan cheese, olive, tomato, basil
Black pudding sausage, crème fraîche, Imperial caviar

AMUSE

Venison ragout, celeriac, cranberries, black nuts

MENU

Tristan crayfish
Wakame seaweed, radish, green apple

Grouper fish
Duck liver, parsley root, hazelnut

Miéral pigeon
Mountain pine, black pudding sausage, goose liver

Matcha
Buddha's hand citron, buttermilk, miso

Japanese Wagyu beef
Black garlic, mustard seed, potato, leek

DESSERT

Saffron, pistachio, tangerine, white port wine

PETIT FOURS

White chocolate, cream cheese, banana, basil
Hay praline
Pumpkin, Pink Lady, verjus
Coconut, pineapple, cocoa, rum

4 course menu (without Miéral pigeon & matcha)

€ 145,00

6 course menu

€ 165,00

Only possible per table.

À LA CARTE

Starter

Beef tatar	€ 26,00
beetroot, duck liver, buttered brioche bread	
Huchen	€ 22,00
kumquat, pumpkin, curry	
Shiitake egg royale	€ 19,00
pickled mushroom, parsley, ponzu sauce	
add some imperial caviar 5 or 10 grams	€ 15,00 / € 30,00

Soups

Game consomme	€ 12,00
root vegetables, chestnut ravioli, winter truffle	
Foamed onion soup	€ 11,00
alpine cheese, french toast, mayoran	

Pasta

Homemade penne pasta	€ 20,00
duo of ox, mushrooms, pearl onion	
Risotto	€ 26,00
sepia, red royale prawn, tomato	

Homemade tagliolini pasta € 22,00
egg yolk, kohlrabi, truffle foam

Additionally on top:

- black perigord truffle per gram € 8,00
- white alba truffle per gram € 12,00

Main course

Sturgeon € 38,00
hazelnut, romanesco, broccoli,
dashi beurre blanc

Smoked char filet € 36,00
potato, spinach, matured portwine

Tyrolean grey cheese dumpling € 22,00
melted butter, champagne cabbage,
caraway seeds

Desserts

Chocolate € 14,00
mandarin, yuzu, quatre espice spice

Figs € 12,00
cassis, praline, kaffir lime

Pear € 12,00
vanilla, saffron, almond

Cheese selection € 18,00
truffled honey, fruit bread, chutney

SPECIALS FROM THE BIG GREEN EGG

Big Cuts

Tomahawk USA 1,2 kg	€ 120,00
Porterhouse Austria 1,0 kg	€ 105,00
Chateaubriand Austria 500 gram	€ 110,00
Knuckle of pork Austria 350 gram	€ 39,00
Beef fillet Austria 150 or 250 gram	€ 38,00 / € 48,00
Rib eye USA 250 - 300 gram	€ 46,00

For all grilled options please choose a sauce:

Red wine sauce	Herbal butter
Green peppercorn sauce	Cafe de Paris butter
Chimichurri sauce	Sauce hollandaise

Please choose your favorite side dish:

Sweet corn ribs rice, parsley	Pinsa grilled in our Green Egg chives, alpine mountain cheese
Baba ganoush stew yoghurt, sesame seeds	Curly fries or french fries parmesan cheese, rosemary
Wild cauliflower japanese breadcrumbs, egg	Potatoes au gratin chives, beurre blanc

Inclusive price in €. Any questions for allergies? Please ask our service crew.