

Our kitchen crew recommends

chanterelle



Vitello Trotato

veal | trout creme | lime gel | crispy anchovy | caper

Lamb's lettuce

fried chanterelle | bacon

✓ **Cream of chanterelle**

Tagliatelle with chanterelle

✓ starter or main dish

with pan fried char



✓ **Chanterelle goulash**

sliced dumpling | fresh herbs

Grilled tomahawk steak from the Duroc pork

(gross weight ca. 350g) chanterelle | roast potatoes

Chanterelle pan

ravioli filled with chanterelle

grilled medallions of pork | creamy sauce

✓ without filet of pork



Chanterelle roast beef

roast beef | mushroom sauce | potato puree

LÖCHL Burger

100% Austrian beef

bacon | coleslaw | BBQ and truffle sauce

perfectly complemented with: potato wedges

Elderflower Crème brûlée | strawberry

Coconut Pineapple cake slice

Batida zabaione

Menu

Cream of chanterelle



Chanterelle pan

ravioli filled with chanterelle
grilled medallions of pork | creamy sauce

Coconut Pineapple cake slice

Batida zabaione

3-course-menu

oder als **2-course-menu**

choose between starter or dessert

Aperitif recommendation

PINK Spritz

Pink Grapefruit | Aperol | Prosecco | Bitter lemon

Crodino **ROSSO** without alcohol

Bitter sweet | light taste of mixed berries | soda water

Wine recommendation

Chardonnay

vineyard Hillinger Jois, Burgenland
zesty notes | nutty | ripe & velvety | minerla notes
0,75l | 1/8

La Capilla

vineyard Marques de Cacereres, Spain
Crianza, Ribera del Duero (Tempranillo)
crisp | lively | elegant | creamy
0,75l | 1/8