



„autumn-time“
with venison out of our own hunting ground

CHAMOIS carpaccio
orange gel | onion jam | pickled chanterelle


marinated SALMON
gherkins | pumpkin | red roots

✓ OVENpumpkin soup
tumeric | cream | seed oil

✓ creamy POTATO-PUMPKIN ragout
with fried atlantic salmon



Saddle of VENISON wrapped in HERBS and SPICES
cherry ragout | potato noodles | carrots | wild broccoli



By the way, the steak actually gets its name because of its appearance. In the spread out the steak actually resembles a bat or a spider web. In Austria the steak is known as bat steak, in Germany it is called shawl leaf or tiled meat and in the USA it is served as spider steak.

„SPIDER STEAK“
„Bat“ of Beef
stewed vegetable | potato purée | pear

Löchl POACHER Burger
100% venison
onion jam | white mushrooms | Camembert | pepper mayo | brioche
with sweet potato french fries

Ragout of venison „KOASAMANDL“
sliced dumpling | red cabbage | baked apple

✓ homemade lukewarm APPLE pie
bourbon-vanilla ice cream

✓ „Vinschgauer“ APRICOT
buckwheat | sour cream | curd ice cream



CREME BRULEE of ELDERflower
Wild berries