

# DESSERTS

## COFFEE MOUSSE VEGAN

WITH BRIK PASTRY CHIP AND CANDIED KUMQUATS

13.50

## PEARS POACHED IN RED WINE

WITH DULCE DE LECHE-MASCARPONE CREAM AND COCOA CRUMBLE

14.50

## HOMEMADE CHOCOLATE CAKE

WITH DOUBLE CREAM AND BERRY SAUCE

15.–

## TUB OF ICE CREAM BY L'ARTISAN GLACIER

ACCORDING TO AVAILABILITY

8.–

## CAFÉ GOURMAND

COFFEE OR ESPRESSO WITH PETITS FOURS

10.–

# EVENING MENU WINTER

# STARTERS

## WINTER LEAF SALAD

WITH POTATO DRESSING, PEARS AND WALNUTS

14.—

## DUO OF CELERIAC (TARTARE AND CARPACCIO)

WITH HAZELNUT-APPLE VINAIGRETTE, HERB QUINOA CRACKERS

15.—

## GOAT'S CHEESE TARTLET

WITH ORANGE SALAD, HERB OIL AND BALSAMIC VINEGAR

17.—

## VIADUKT BEEF TARTARE (ORGANIC)

CARNE CRUDA STYLE WITH PARMESAN, ROCKET, TOAST AND BUTTER

25.—

# SOUP

## FRENCH ONION SOUP

WITH COMTÉ CHEESE BAGUETTE  
(VEGAN)

14.—  
12.50

# FISH

## FILLET OF HALIBUT (NWA)

ON RÖSTI, CREAMED SAVOY CABBAGE AND PIL-PIL ESPUMA

39.—

# MEAT

## WINTER BRATWURST

WITH DRIED PLUMS, LEEK AND WHITE PORT WINE

WITH PAN-FRIED POTATOES, LEAF SALAD AND ROSEHIP MUSTARD

29.—

## BOILED BEEF

WITH PARSLEY POTATOES, JULIENNE VEGETABLES AND HORSE RADISH FOAM

38.—

## VIADUKT BEEF TARTARE (ORGANIC)

CARNE CRUDA STYLE WITH PARMESAN, ROCKET, TOAST AND BUTTER

39.—

## VEAL CUTLET

WITH LEMON-THYME-CRUST, TAGLIATELLE AND BRAISED MINIATURE LEEKS

45.—

# VEGAN | VEGETARIAN

## SPAGHETTINI

WITH CHILLI TOMATO SAUCE, MASCARPONE, PINE KERNELS AND BASIL  
(ALSO AVAILABLE GLUTEN-FREE AND/OR VEGAN)

29.—

## ROASTED CABBAGE

ON VENERE RICE, CANDIED KUMQUATS AND WINTER CRESS

31.—

## CARAMELIZED SESAME-PARNSNIPS

ON TURMERIC HUMMUS, HARISSA SAUCE AND OLIVE SALT

31.—

## TUSCAN SPINACH GNUDI

(SMALL DUMPLINGS) WITH SAGE, PINE NUTS AND PECORINO

33.—

SUSTAINABLE, REGIONAL, FRESH: WHENEVER POSSIBLE, THESE ARE OUR GUIDING PRINCIPLES. OUR PRODUCTS COME FRESH DAILY FROM LOCAL SUPPLIERS. WHEN NOT DECLARED OTHERWISE, THE MEAT IS FROM SWITZERLAND. SOME OF OUR VEGETABLES ARE GROWN ON OUR OWN PLOT IN SEEGRÄBEN.