



## FRANZ FECKL'S CLASSIC

Salad variation with fried mushrooms	21,00 €
Lobster salad à la Chef with baked prawn	48,00 €
Our festival day soup	20,00 €
Lobster soup with tarragon	22,00 €
Symphony of fine fish in lobster sauce with fried cauliflower and mixed rice	49,00 €
Catfish fillet "Swedish style" with beetroot, shrimps, egg yolk and parsley potatoes	48,00 €
Onion roast of Angus beef with "Maultaschen", fried potatoes and salad	46,00 €
Oxtail ragout with bean vegetables and hand scraped swabian noodles	46,00 €
Viennese veal escalop "Wiener Schnitzel" with cranberries, cucumber salad and parsley potatoes	44,00 €

## OUR DESSERT CLASSICS

Mousse of three kinds of chocolate	22,00 €
Dessert-Potpourri	25,00 €
Christmas cheesecake with spiced mandarins and sorbet	23,00 €

## MENU

*Fine yellowtail mackerel with white pepper mousse, grapefruit and avocado*  
38,00 €

*Monkfish medallion in Noilly-Prat-Sauce on fennel with black garlic*  
39,00 €

*Pink fried beef fillet and braised veal cheek in Barolo sauce with winter vegetables and pommes dauphine*  
56,00 €

*Raw milk cheese with grapes, fig mustard, black nuts and homemade chutney*  
or  
Dessert of choice

**Menü 135,00 €**  
Starter/main course/Dessert (3 courses)  
99,00 €

*Our wine recommendation for the menu*  
for 3 course 40,00 € / 4 course 48,00 € per Person

**- ON REQUEST ALSO CARBOHYDRATE- REDUCED-**

## VEGETARIAN MENU

*Winter vegetable salad with watercress and marinated quinoa*  
30,00 €

*Braised celery "in salt dough" with egg yolk, nut butter foam and truffle jus*  
32,00 €

*Pumpkin goulash with stuffed peppers and bread dumplings*  
39,00 €

*Dessert of choice*  
or

*Raw milk cheese with grapes, fig mustard, black nuts and homemade chutney*  
Complete Menü 111,00 €

Starter/Main course/Dessert 92,00 €

## OUR CHEESEPLATE

*Raw milk cheese with grapes, fig mustard, black nuts and homemade chutney* 25,00€

*Prices will be adjusted for special orders.*