

# APPETIZER

Sea scallops with crispy local ramps and mustard greens  
21,

Foie Gras terrine with poached rhubarb and brioche  
23,

Local market greens with spicy radishes and pumpkinseed oil  
14,

Spring pea soup with mint and lobster ravioli  
16,

Quark Spätzle with braised rabbit, wild mushrooms, corn, peas, and tarragon  
17,

Soft shell crab with pickled ramps and spicy marinade  
19,

4 course \$80 / Wine pairing \$55

6 course \$110 / Wine pairing \$80

Owner/Executive chef - Kurt Gutenbrunner    Chef De Cuisine – Daniel Kill

# FISH

Poached Maine lobster with avocado, dried tomatoes, buttermilk, and pea shoots  
25,

Steamed halibut with cucumbers, dill, chanterelles, and chamomile  
34,

Wild striped bass with sautéed ramps and spicy marinade  
34,

Brook trout with market baby spinach and radish marinade  
32,

Dover sole and langoustine with bok choy, curry broth, and flowering Claytonia  
42,

# MARCHFELD ASPARAGUS

White asparagus with Asian pear marinade, salmon tartare, and quail egg  
24,

White asparagus with fingerling potatoes and béarnaise sauce  
24,

White asparagus with tomatoes and chervil  
24,

White asparagus with Morels and Sherry  
24,

# MEAT

Oxtail goulash with bread dumpling and green asparagus  
32,

Classic Kavalierspitz with creamed spinach and apple horseradish  
30,

Wiener Schnitzel with potato-cucumber salad and lingonberries  
34,

Smoked Virginia squab with foie gras and local ramps  
38,

Rack of lamb with green asparagus and tomato onion confit  
39,

# SIDE DISHES

Quark spätzle	9,	Potato-cucumber salad	9,
Potato rösti	9,	Creamed spinach	9,
Scallions	9,	Fingerling potato purée	9,
Baby carrots	9,	Spring peas	9,
Organic Beets	9,	Green asparagus	9,

# DESSERT

Chocolate and raspberry tart with verbena geleé  
14,

“Mangaro” mousse and mango parfait with pomegranate sorbet  
14,

Champagne lychee cake with white peach sorbet  
14,

Vanilla parfait with roasted pumpkinseed oil  
14,

Salzburger Nockerl with huckleberries  
14,

Rhubarb strudel with strawberry ice cream  
14,

## AUSTRIAN CHEESE SELECTION

Bergkäse Alt- Bregenz, Austria – Cow 10,

Hudson Red – New York, USA – Cow 10,

Gunzesrieder – Allgäu, Germany – Cow 10,

Couple – Vermont, USA – Goat 10,

Four cheeses with chutneys 25,

*For your convenience, a discretionary gratuity for the service staff, equal to 20% of the total food & beverage charges, will be added to checks for parties of 6 or more. You may adjust this optional gratuity based on your service experience.*