

appetizer

Roasted Butternut Squash Soup, Pumpkin Seed Oil

15

Quail Ballotine, Brussel Sprouts, Grapes, Cannellini Beans

23

Roasted Local Rainbow Beets, Grapes, Vermont Goat Cheese

19

Smoked Wild Salmon, Hackleback Caviar, Cauliflower Cream, Romanesco

23

Bibb Lettuce, Lemon Vinaigrette, Pumpkin Seeds, Radishes

14

Spätzle, Rabbit, Corn, Tarragon, Mushrooms

21

Foie Gras Terrine, Apples, Tuscan Basil, Brioche

24

Roasted Porcini, Pappardelle, Melted Leeks, Parsley

24

entrée

Grass Fed Beef Tenderloin, Red Wine Shallots, Kohlrabi-Potato Gratin

40

Black Sea Bass, Lentils, White Beans, Butternut Squash

35

Icelandic Cod, Kohlrabi, Spinach, Riesling Sauce

36

Roasted Monkfish, Concord Grape Sauce, Savoy Cabbage, Glazed Shallots

38

East Coast Halibut, Cucumbers, Dill, Black Trumpet Mushrooms

38

Wiener Schnitzel, Potato Cucumber Salad, Lingonberries

38

Hudson Valley Duck Breast, Red Cabbage, Semolina Dumpling

36

Venison Cheek Goulash, Brussel Sprouts, Bacon, Apples

37

Beef Strip Loin “Zwiebelrostbraten“, Cipollini Onions, Potato Rösti

38

dessert

Topfenmousse, Quince, Cardamom Ice Cream

12

Sacher Cake, Apricot Ice Cream

12

Salzburger Nockerl, Huckleberries

14

Mozartkugel “Wallse Edition” Chocolate Mousse, Pistachio Parfait

12

Pear Strudel, Caramel Ice Cream

12

Murray’s Cheese Selection

16

beverage

coffee

7

Wiener Mélange

Espresso w/ Steamed Milk and Foam

Kaiser Mélange

Fresh-Ground Coffee w/ Whipped Cream

Einspänner

Double Espresso w/ Whipped Cream

Milchkaffee

Café Latte

devi tea

7

Chamomile, Earl Grey, Vervain, Caribbean, Green, Peppermint, Assam

schnaps

Reisetbauer(1 oz)

Plum 23, Cherry 23, Carrot 24, Rowanberry 35, Pear 24