



Winter time in Kufstein

CHAMOIS carpaccio

Orange jelly | onion jam | pickled chanterelle

✓ FaLAFel

*quinoa | hummus
with sweet potato french fries*

✓ OVENpumpkin soup

tumeric | cream | seed oil



✓ ORZO Pasta

*beurre rouge | mushroom
with roast **char***

Saddle of VENISON wrapped in HERBS and SPICES

cherry ragout | potato noodles | turnip | wild broccoli

Grilled Tomahawk STEAK of DUROC pork

oven potato | sour cream | braised vegetables

Löchl BURGER

*medium roast slices of beef fillet
pumpkin curd | onion jam | sweet potato | cheese | pepper mayo
with french fries*

Wildragout „KOASAMANDL“

sliced dumpling | red cabbage | baked apple



✓ homemade lukewarm APPLE pie

bourbon-vanilla ice cream



✓ CURD dumpling

plum roaster | advent ice cream

✓ Tonka bean CREME BRULEE

mango sorbet

Menu

OVENpumpkin soup
tumeric | cream | pumpkin seed oil

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

Tonka bean CRÈME BRULEE
mango sorbet

3-COURSE-Menü
or as a **2-COURSE-Menü**
optionally with STARTER or DESSERT

Aperitif recommendation

Cranberry Winter Spritz
Aperol | Cranberry Syrup | Prosecco

Cranberry Winter Spritz Bleifrei“
Cranberry Syrup | Soda | Bitter Lemon

Winter Companion

Weißburgunder
Weingut Domäne Müller

Rubin Carnuntum
Weingut Gerhard Markowitsch

Cromas Gran Reserva
Los Vascos, Colchagua Valley, Chile

Platinum Cuvée
Blaufränkisch, Merlot, Shiraz
Weingut Pfneisl

