



# Winter time in Kufstein



## CHAMOIS carpaccio

*Orange jelly | onion jam | pickled chanterelle*

## ✓ FaLAFel

*quinoa | hummus*

*perfect with sweet potato french fries*



## ✓ OVENpumpkin soup

*tumeric | cream | seed oil*



## ✓ ORZO Pasta

*beurre rouge | mushroom*

*optional add-on with roast **char***

## Saddle of VENISON wrapped in HERBS and SPICES

*cherry ragout | potato noodles | turnip | wild broccol*

## Grilled Tomahawk STEAK of DUROC pork

*oven potato | sour cream | braised vegetables*

## Löchl BURGER

*100% Austrian beef*

*tomato | salad | pickled gherkin | bacon | brie*

*perfect 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*



## Winter Menu

### Ovenpumpkin soup

*tumeric | cream | pumpkin seed oil*

### Sirloin tips „Stroganoff“

*delicate pasta*

### Tonka bean Crème Brulee

*mango sorbet*

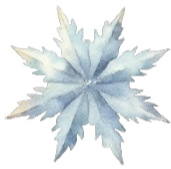
**3-COURSE-Menü**

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

winery Domäne Müller, Styria

### Grüner Veltline Kamptal DAC

*Limited Edition*

winery Weixelbaum, lower Austria

### Cuvée Steinberg 2016

Blaufränkisch, Merlot, Cabernet Sauvignon

*92 Falstaff*

winery Jalits, Burgenland

### K+K Cuvée, the “little Phantom”

Blaufränkisch, Merlot, Cabernet, Zweigelt, Shiraz

winery Kirnbauer, Burgenland

