## Seasonal Menu

to start

 Seasonal Leaf Salad with Goat Cheese
 V
 13.50 €

 pickled pumplin | fried mushrooms
 13.00 €

 Marinated Matie Filet in Beetroot Bun
 13.00 €

 beluga lentils | young leeks | beets | spinach | horseradish | honey mustard dip

## Pasta

Pumpkin Ravioli V Alpine cheese   walnuts   apple	13.00 €
<b>Gnocchi in Salsiccia Ragout</b> capers   dried tomato   Grana Padano	12.50 €

Main Courses

Filet & Cheek of Pork seasonal vegetables   red wine onions   mashed potatoes with herbs	16.00 €
<b>Grilled Duck Breast</b> king oyster mushroom   crisp savoy   young leeks   fig   Brazil nuts	20.50 €

Dessert

Pumpkin Rose vanilla ice cream | nut crumble | pumpkin seed oil 6.50 €