

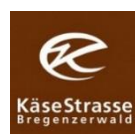
Dear guest

We as the family Metzler and our staff members are happy to welcome and entertain you to our menus.

Beneath we understand the claim to give our best and to pamper you in a pleasant and personal way.

Precondition therefore are assorted and essentially regional products and the passion or a individual handsign of our kitchen

– even enjoy the Metzler way.



scallop | carrot | black sausage | passion fruit | edamame

or

marinated beef | tomato | frisée | hay | black bread

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**poussin & carabiniero** | buttermilk | almond | romanesco-broccoli | lemongrass

or

„**Steirer**“ **sturgeon** | pearl barley | spring onion | sour cream | caviar

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breast of wild duck | foie gras | green asparagus | celery

or

beef shoulder | morels | kohlrabi | egg plant

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**essence of calf** | bone marrow | tartar

or

**cucumber ice cream** | rose bloom | shiso | Gin

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saddle of venison

will garlic | corn | oyster mushroom | spruce

or

meagre

lotus root | rhubarb-dashi | chicory

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„**Bachensteiner**“ **cheese** | mustard | truffle | beer | chorizo

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white chocolate | soy | avocado | „Thom Kha Gai“ ice cream | lemon

or

curd dumpling | nougat | rhubarb | basil sorbet

Tradition meets auf Modern

Choose

in five or seven courses
regional and international

3 courses	EUR 69,00
5 courses	EUR 87,00
7 courses	EUR 105,00

including wines (3 glasses)	EUR 25,00
including wines (4 glasses)	EUR 35,00
including wines (5 glasses)	EUR 45,00

Our staff members of course inform you about allergenic contents.