

Mayer's

Restaurant

Mayer's asparagus menu

Chartreuse of quail and asparagus with watercress, herbs salad
and quail egg

Spiny lobster with Austria asparagus, passion fruit-vinaigrette
and roasted cauliflower

Tarte, crème brûlée and ice-cream of with asparagus with roasted gooseliver
and morels

Seasonal young venison with white asparagus, white onion and stuffed mushroom

Selection of cheese: cow, sheep and goat

The best of nougat with raspberry and raspberry ice-cream

Euro 115,--

Wine recommendation Euro 75,--

Mayer's Aroma Menu

Variation of gooseliver with smoked gooseliver, pear-caviar
and Brioche (goose liver aroma)

Slice from halibut with celery soup, celery vegetables
and mussel-ravioli (celery aroma)

Roasted codfish on lasagna from tomatoes and belly bacon with tomatoes vinaigrette
and big beans (roast pork aroma)

Red wine granite with port wine-ginger-cream (ginger aroma)

Roasted young deer with onions, filled mushroom
and parsley puree (forest mushroom aroma)

Cream and dumpling of curd cheese with sweet herbs salad
and rocket ice-cream (tarragon aroma)

Eur104,--

Wine recommendation Euro 64,--

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Mayer's Classical Menu

Mosaic of marinated wild salmon and smoked cat fish with lobster

Filet and osso-buco from "Pinzgauer" lamb
with Shiitake jelly and filled zucchinis, eggplant-tartar and tomatoes-
semolina served in two courses

Variation of pineapple with coconut

Euro 79,--

Wine recommendation Euro 45,--

Mayer's Vegetarian

Two kinds of watermelon and tomatoes with tomatoe whip
and balsamic ice-cream

Clear ravioli and soup of white asparagus
with grapefruit

Buckwheat balls with beet root, spring leek and
horseradish sauce

Two kinds of strawberry and rhubarb with
orange sour cream ice-cream

Euro 89,--

Wine recommendation Euro 69,--

Recommendation for two

Austrian beef filet with fresh herbs, filled zucchini, egg-plant tartar,
pesto tomatoes and rosemary potatoes

per person Euro 55,--

Angler fish in lardo with potatoe ravioli and egg-chervil vinaigrette

per person Euro 54,--