

# Mayer's

## Restaurant

### DEGUSTATIONS MENU

#### Octopus

Carpaccio/caviar/fennel/radish/eatable paper

#### Goose liver

Crème brûlée/brittle praline/mango/hibiscus jelly

#### Mountain char

Mountain shrimps/shrimp fond/pumpkin ravioli/pumpkin

#### Austrian pike perch

Leek grid/jerusalem artichoke/beurre rouge

#### Turbot

Fennel/saffron fond/ocean asparagus/rice leaf

#### Bresse pigeon

Breast/club/beets/celery puree/herbs/licorise

#### Local deer

Back/shoulder/red cabbage/Brussels sprouts

#### Pinzgau organic beef served in two courses

1. Course: Beef tea/root vegetables/beef cube
2. Course: Flanksteak/cheek/duo of carrots/salsify

#### Sweet cheese soufflé

Forest berries/beets/raspberry sauce

#### Green apple

Champagne icecream/lavender/vanilla tarte

3 Courses Euro 98,--

4 Courses Euro 119,--

5 Courses Euro 139,--

6 Courses Euro 158,--

8 Courses Euro 178,--

# Mayer's

Restaurant

## VEGETARIAN MENU

(Vegetarian)

Red & yellow turnip

Chocolate/cream cheese/truffle

(Vegan)

Pink grapefruit

Clear ravioli/green asparagus/vanilla mayonnaise

(Vegetarian)

Organic fried egg

Parsley puree/vegetable jus/gold leaf

(Vegetarian)

Celery & kohlrabi

Orzo risotto/apple/pomegranate

(Vegetarian)

Pizza à la Prielau

Pumpkin cream/cress salad/truffled brie

(Vegetarian)

Caramel & grain

Mousse/caramel icecream/grain tarte

Black truffle from Perigord per gram Euro 5

3 Courses Euro 85,--

4 Courses Euro 112,--

5 Courses Euro 132,--

6 Courses Euro 152,--

Cover charge Euro 6,--