

Mayer's

Restaurant

DEGUSTATIONS MENU

Octopus

Carpaccio/caviar/fennel/radish/garden cress

Goose liver

Crème brûlée/icecream/strawberry/rhubarb/hibiscus jelly

Mountain char

Mountain shrimps/carot ravioli/peas/peppermint

Austrian pike perch

Pork belly/tomato/artichoke/broad beans

Baked organic egg

Pork belly/tomato/artichoke/peas

Bresse pigeon

Breast/club/green vegetable/ricotta ravioli/licorise

Local lamb

Ossobuco/merguez/filet/mashed sweet pepper/couscous

Pinzgau organic beef served in two courses

1. Course: Beef tea/root vegetables/beef cube
2. Course: Flanksteak/heart/potatoe cakes/potatoe foam

Sweet cheese soufflé

Peach/woodruff icecream/foam/cotton candy

Valrhona chocolate

Cherries/sorbet/tarte/praliné

3 Courses Euro 89,--

4 Courses Euro 119,--

5 Courses Euro 139,--

6 Courses Euro 159,--

8 Courses Euro 178,--

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VEGETARIAN MENU

(Vegetarian)

Parmesan & aubergine

Tomato jam/basil pesto

(Vegan)

Lemon gras

Clear ravioli/soup/foam

(Vegan)

Redwine Raspberry granité

Parsley puree/vegetable jus/gold leaf

(Vegetarian)

Orzo Risotto

Radicchio/blue cheese/champagne topping

(Vegetarian)

Pizza à la Prielau

Pumpkin cream/cress salad/truffled brie

(Vegetarian)

Strawberry & rhubarb

Praliné/sorbet

3 Courses Euro 82,--

4 Courses Euro 112,--

5 Courses Euro 132,--

6 Courses Euro 152,--

Cover charge Euro 6,--