

Mayer's

Restaurant

DEGUSTATIONS MENU

Octopus

Carpaccio/caviar/fennel/radish/garden cress

Goose liver

Crème brûlée/icecream/mango/hibiscus jelly

Breton lobster ravioli

Mountain shrimps/peas/peppermint

Filet of turbot

Chanterelles/kohlrabi/tapioka/forest mushroom jus

Baked organic egg

Veal cheeks/parsly puree/sauce bernaise

Bresse pigeon

Breast/club/green vegetables/ricotta ravioli/licorise

Local lamb

Carrée/merguez/sweet pepper/couscous

Pinzgau organic beef served in two courses

1. Course: Beef tea/root vegetables/beef/tatar
2. Course: Flanksteak/BBQrips/leek/fried potato/truffle foam

Chocolate soufflé

Pear icecream/smoked pear praliné/marzipan

Plum

Plum cake/foam/vanilla icecream/cinnamon sponge/cotton candy

3 Courses Euro 89,--

4 Courses Euro 119,--

5 Courses Euro 139,--

6 Courses Euro 159,--

8 Courses Euro 178,--

Mayer's

Restaurant

VEGETARIAN MENU

(Vegetarian)

Red & yellow carrots

Chocolate/raspberry/truffle cream/carpaccio

(Vegan)

Porcini mushrooms & truffle

Aubergine/clear ravioli/essence

(Vegetarian)

Forest & Meadow

Celery puree/young spinach/chanterelles

(Vegan)

Redwine Raspberry granité

(Vegetarian)

Orzo Risotto

Saffron/garden herbs/champagne spoom

(Vegetarian)

Espresso & lemon

Espresso macaron/salty lemon/Budha's hand

3 Courses Euro 82,--

4 Courses Euro 112,--

5 Courses Euro 132,--

6 Courses Euro 152,--

Cover charge Euro 6,--