

Mayer's

Restaurant

DEGUSTATIONS MENU

Chatreuse of quail

Club/asparagus/quail egg/chervil

Clear gazpacho soup

Lobster/peas/peppermint/cucumber/emperor shrimps

Mountain char

Mountain shrimps/carot raviolis/beets/crustacean foam & soup

Austrian pike perch

Calf's head/tomato specialities/green beans/tomato fond

Atlantic turbot

Truffled fond/mushrooms/truffled ravioli/pumpkin

Goose liver

Cherries/balsamico/goose liver icecream

Local deer

Back/club/ceps/eggplant/celery/red cabbage

Pinzgau organic beef served in two courses

1. Course: Beef tea/root vegetables/beef/tatar
2. Course: Beef/oxtail/short ribs/mashed celery

Sweet cheese soufflé

Peach/waldmeister icecream/cotton candy

Lemon

Tarte/espresso foam/cucumber sorbet

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)

Mountain cheese & melanzani

Tomato jam/pesto/icecream/chip

(Vegetarian)

Lemon gras

Soup/foam/clear ravioli/marinated grapefruit

(Vegetarian)

70 minutes baked organic egg

Pumpkin cream/pumpkin espuma/pumpkin icecream/pumpkin seeds

(Vegetarian)

Redwine-raspberry granité

(Vegetarian)

Beets

Risotto/mashed beets/orange icecream

(Vegetarian)

Cherry & chocolate

Cake/mousse & terrine/stone pine icecream

(Vegetarian)

RECOMMANDATION

Fine cheese selection from Tölzer Kasladen

Variation of raw milk cheese

3 Courses Euro 82,--

4 Courses Euro 112,--

5 Courses Euro 132,--

6 Courses Euro 152,--

Cover charge Euro 6,--