
MAYER'S RESTAURANT

RECOMMANDATION FISH & MEAT

MANGALITZA PIG

24 hours belly | cheek | mustard icecream

LUPIN (SEA BASS)

smoked | stained | red turnips | caviar | cauliflower

TURBOT

tatar | beurre blanc | pumpkin ravioli | pumpkin | rice leafs

CHAR

portwine onions | potato puree | romensco

ALPINE SHRIMPS

bouillabaisse fond | fennel | ocean asparagus | yellow turnips

GOOSE LIVER

braised | essence | goose ravioli | apple tarte | selery puree

LOCAL DEER

saddle | shoulder | red cabbage | brussels sprouts | sweet cheese dumpling

PINZGAU ORGANIC BEEF

Served in two courses

1st course: beef tea | root vegetables | filet

2nd course: back | heart | short ribs | red onions

GINGERBREAD SOUFFLÉ

cinnamon | smoked pear praliné | macaron

TANGERINE

mulled wine sauce | Christmas chocolate | tangerine ice cream

3 courses 89

4 courses 119

5 courses 139

6 courses 159

Covercharge 6

All prices including tax.

Informations regarding ingredients,
allergies & allergic reaction can be
given by our service.

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VEGETARIAN RECOMMANDATION

TRUFFLED POLENTA

Treviso | mountain cheese | truffle

CEPE & TRUFFLE VEGAN

eggplant | savoy cabbage | essence

ORGANIC FRIED EGG

parsley puree | parsley chip | vegetarian jus | truffle

CELERY & KOHLRABI

puntalette | buckwheat | apple | truffle

TRUFFLE CHEESE PIZZA

pumpkin cream | leaf spinach | Brie de Meaux

NOUGAT

crème brûlée | passion fruit icecream | pomegranate

NEW EDITION

„Der Duft von Gemüse“

Vegetarian dishes for gourmets

The new vegetarian cooking book of Andreas Mayer

Order your signed copy if desired also with
a personal dedication, here in the restaurant.

3 courses 82

4 courses 112

5 courses 132

Covercharge 6

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