

restaurant alpes

as culinary journey in four acts € 74, six acts € 98
or á la carte

„forest and pasture“

tartare of sarner beef
with cauliflower, butter brioche,
coffee shoyu and popcorn
€ 23

local wool pig
with panko crunch, sherry jus,
cabbage taco and “pain au oignon”
€ 24

variation of local beef
entrecôte and skirt steak,
nettle and garum
€ 35

strawberry sour
sour cream, wood sorrel, and
meringue
€ 12

„water and meadows“

salmon trout & field
rhubarb variation, mustard and
sourdough
€ 21

genussbunker – cheese
ravioli del plin with larch and spruce
sprouts and beer essence
€ 19

aquaponic catfish
glazed skewer and goulash with
kohlrabi and horseradish
€ 32

botanic bliss
elderflower yogurt ice cream, lemon
thyme, sumac and crumble
€ 12

“flavours from the depths”

“orbis vegetalis
celeriac ², chickpeas, and szechuan
pepper
€ 19

„schüttelbrotgnocchi“
with watercress, forest berries and
soufflé waffle
€ 17

wellington “bad schörgau” style
vegetables, mushrooms and puff pastry
with roasted vegetable jus
€ 28

altri coffee
lupin ice cream, almond - parfait -
sandwich, buckwheat and egg liquor
€ 12