DINNER

18.30–20.30 Uhr

Lana, 20.11.2026

STARTER

Tartar vom Lachs, Brioche, Dill, rote Bete, Sauerrahm
Tartare di salmone, brioche, aneto, barbabietola, panna acida
Salmon tartare, brioche, dill, beetroot, sour cream

Blattsalat, Polentachips, Paprika, Avocado
Insalata, chips di polenta, peperoni, avocado
Salad, polenta chips, bell peppers, avocado

What is ready to be harvested from our Arnica Acker,
finds its way on to your plate.

S M A L L

Fenchelschaumsuppe, Orange, Anis
Vellutata di finocchio, arancia, anice
Fennel cream soup, orange, anise

Calamarata, Ragout vom heimischen Hirsch, Pecorino
Calamarata, ragù di cervo locale, pecorino
Calamarata pasta, local venison ragout, pecorino

Knuspriger Blumenkohl, zweierlei Dip
Cavolfiore croccante, due salse
Crispy cauliflower, two dips

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MAIN

Kalbstafelspitz, Pastinake, Edelpilze, Chimichurri
Bollito di vitello, pastinaca, funghi pregiati, chimichurri
Boiled veal, parsnip, wild mushrooms, chimichurri

Wolfsbarsch, Risinabohnen, Krustentier, Olivenwürze
Branzino, fagioli risina, crostacei, condimento alle olive
Sea bass, risina beans, shellfish, olive seasoning

Gemüsecurry, Basmatireis, Erdnuss
Curry di verdure, riso basmati, arachidi
Vegetable curry, basmati rice, peanuts

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S W E E T

Apfel, Mascarpone, Nougat
Mela, mascarpone, torrone
Apple, mascarpone, nougat

Kaki, Rosmarin, Limette
Cachi, rosmarino, lime
Persimmon, rosemary, lime

Käsevariation, Chutney, Roggen-Früchtebrot
Selezione di formaggi, chutney, pane di segale e frutta
Cheese selection, chutney, rye fruit bread

vegetarisches Gericht
veganes Gericht

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