

# ORANGERIE

## STARTERS

<b>potatoe combination</b> <sup>a,c,g,i,j,l</sup> truffle, mushrooms with herbs, figs, Taleggio peacress, grape seed-vinaigrette	13,50 €
<b>carpaccio of beef</b> <sup>g</sup> Rucola, fried mushrooms, plum-vinaigrette parmesan	15,50 €
<b>pickled wild salmon</b> <sup>d,g,e,h,i</sup> horseraddish-mousse, frisée , orange-forest honey-vinaigrette	13,50 €
<b>terrine of pheasant</b> <sup>a,c,e,g,h,i,j,k</sup> sesame-poppy-granola, prickly pear, watercress	16,50 €

## SOUPS

<b>cauliflower soup</b> <sup>b,g,i</sup> tandoori-shrimps, beetroot sprouts	8,50 €
<b>double beef broth</b> <sup>a,c,g,i</sup> pancake slices	7,50 €

## FROM THE GRILL

<b>faroe salmon 200 g</b> <sup>a,e,g,h,i,j,k,l</sup>	22,00 €
<b>tuna 200 g</b> <sup>a,e,g,h,i,j,k,l</sup>	26,00 €
<b>fillet of pork 250 g</b> <sup>a,e,g,h,i,j,k,l</sup>	20,00 €
<b>US beef fillet 200 g</b> <sup>a,e,g,h,i,j,k,l</sup>	38,00 €
<b>US rumpsteak 200 g</b> <sup>a,e,g,h,i,j,k,l</sup>	32,00 €

all dishes are served with baked potato, sour cream,  
herbal butter, side salad or grilled vegetables.

**steak doness**  
rare – medium rare –  
medium – medium well – well done

# ORANGERIE

## Tradition, handcraft – passion!

A big portion of handcraft, a well prepared pice of tradition, a pinch of devotion and a lot of passion – our basic ingredients for all dishes.

Besides, only the best products of the season – and the culinary journey can start ...

*Head of kitchen Marco Granitza & Team*

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### Main courses

**green thai curry** <sup>b,d,f,i</sup>  
**chicken breast** asian vegetables, mu-err-mushrooms  
mamuang mango, jasmin rice 17,50 €

**shrimps** asian vegetables, mu-err-mushrooms  
mamuang mango, jasmin rice 19,50 €

**breast of barbarie duck** <sup>g,i</sup>  
garam masala, beetroot, onion, pear, radicchio, risotto 24,50 €

**roasted saddle of deer** <sup>g,i</sup>  
licoricesauce, cellery, romanesco, blue cabbage 34,50 €

**sauerbraten of monkfish** <sup>a,d,i,g,j</sup>  
redwinesauce, white red cabbage, mashed potatoes 28,50 €

### VEGETARIAN

**gnocchi** <sup>a,c,g</sup>  
brin d'amour, figs, babyspinach, honey  
candy of violets, roasted shallots 22,00 €

**dumblings from south of tyrol** <sup>a,c,g,i,j,l</sup>  
spinach dumbling, red cabbage dumbling, kaspress dumbling  
chanterelles with cream 18,50 €

### CHEESE

**choice of the cheese manufacture, Maitre Affineur Volker Waltmann**  
50g per variety, figmustard, baguette <sup>a,g</sup>  
Brin d'Amour, Comte, Taleggio, Morbier, Valencay 25,00 €  
Tasting portion 13,00 €

### DESSERT

**dessert variation** <sup>a,c,g</sup> 9,50 €

**bananasplit** <sup>a,c,g</sup> 8,50 €

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## Menu „Schlemmermenü“

**pickled wild salmon** <sup>d,g,e,h,i</sup>  
horseraddish-mousse, frisée,  
orange-forest honey-vinaigrette

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**breast of barbarie duck** <sup>g,i</sup>  
garam masala, beetroot, onion,  
pear, radicchio, risotto

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**bananasplit** <sup>a,c,g</sup>

42,00 €

## Vegetarian Menu

**potatoe combination** <sup>a,c,g,i,j,l</sup>  
truffle, mushrooms with herbs, figs, Taleggio,  
peacress, grape seed-vinaigrette

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**gnocchi** <sup>a,c,g</sup>  
brin d'amour, figs, babyspinach, honey  
candy of violets, roasted shallots

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**bananasplit** <sup>a,c,g</sup>

42,00 €

### allergens substances:

a. includes gluten, b. shellfish, c. egg, d. fish, e. peanut, f. soy, g. milk, h. nuts, i. celeriac, j. mustard, k. sesam seeds, l. sulfite, m. lupines, n. mollusks

### additives:

1. dyes, 2. preservatives, 3. antioxidant, 4. flavor enhancers, 5. sulfurized, 6. blackened, 7. phosphates, 8. milk protein, 9. caffeine, 10. quinine, 11.