

**Green, green, green** are many of my herbs;  
**Green, green, green** is much of what I have.  
That's why I love all that is green –  
Because my sweetheart is the herb garden. ■

### **Hello from the Graf,**

A warm welcome to this blossoming season in the valley.  
Everything is growing, turning colorful, and thriving –  
just like our joy at your visit!

Let's begin with a smile – that helps most things succeed ■

With culinary and heartfelt greetings  
from my little creative kitchen,

Joggl and the Ladies

## **Menu – Orient & Coast**

### **Tempura**

Fish & vegetable sticks ■ Two types of melon ■ Wasabi mayo

### **Potato Gnocchi**

Saltwater fish ■ Fresh herbs ■ Lime

### **Deep-sea Pike in Root Broth**

Horseradish

### **Berry Gazpacho**

Mango sorbet ■ Meringue

**€60.00**

## **Menu – Mountain & Sea**

### **Vitel tonn  APEX**

Veal slices ■ Tuna ■ Pickled apple

### **Basil Tagliolini •**

Burrata cream ■ Cherry tomatoes

### **Alpine Beef Fillet**

Potato pearl skewer ■ Baby spinach ■ Fresh herbs

### **Warm Apple Tart**

Stirred vanilla ice cream

** 65.00**

Our menus can be ordered:

At lunchtime until 1:30 PM

And in the evening until 8:45 PM

We serve them per table.

## **Gladly also as individual dishes**

### **Three Starters**

#### **Vitel tonné APEX**

Veal slices ■ Tuna ■ Pickled apple – €15.00

#### **Colorful Salad Bowl •**

Spring onion tartlet – €13.00

#### **Tempura**

Fish & vegetable sticks ■ Two types of melon ■ Wasabi mayo – €14.00

## **To Warm Up**

### **Herb Consommé •**

Small chive-curd dumplings – €9.00

### **Cress Foam Soup •**

Quail egg “Houfahütte” – €9.50

## **The Feast**

**...with love and spirit, all handmade...**

### **Basil Tagliolini •**

Burrata cream ■ Cherry tomatoes – €16.00 | €20.00

### **Potato Gnocchi**

Saltwater fish ■ Fresh herbs ■ Lime – €18.00 | €22.00

### **Ravioloni**

Ragout ■ Parmesan “DOP” Salsa – €17.00 | €21.00

## Just for Countesses

### Vegi <sup>3</sup> •

Tomino ■ spicy & baked

Mediterranean refined – €18.50

**The Little Gift**

In the evening, we offer our homemade bread and fine spread.  
No extra charge for cover.

## **Our Cheese and Three Delights**

### **Regional Cheese •**

Honey nuts ■ Fruit mustard ■ Local farm – €16.00 | €20.00

### **Deep-sea Pike in Root Broth**

Horseradish – €27.00

### **Suckling Pig Shank**

Rosemary polenta ■ Beer sauce – €25.00

### **Alpine Beef Fillet**

Potato pearl skewer ■ Baby spinach ■ Fresh herbs – €32.00



## **The Little Sweets in New Mini Format**

### **Berry Gazpacho**

Mango sorbet ■ Meringue – €6.50

### **Warm Apple Tart**

Stirred vanilla ice cream – €7.50

### **Affogato “A&G;”**

Premium coffee by Hausbrandt ■ Vanilla ice cream ■ Hippy – €5.50