

# Dinner

## Chefs choice

4-course tasting menu with &flora Spritz as an aperitif and a coffee for 75.0 euros.  
Drinks accompanying each course, wine or non-alcoholic for 28.0 euros.  
We serve the Chefs Choice menu vegan, vegetarian, fish or meat, depending on your wishes.

In order to fully enjoy the variety of tastes in our kitchen line, we recommend putting several dishes in the middle and sharing them with each other!

• Snacks / •• Starters / ••• More Than Starters

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<b>Homemade Focaccia</b> <sup>(A)</sup>	5.0	
freshly baked every day!		
<b>Marinated Olives</b>	6.0	
with mediterranean herbs		
<b>Labneh &amp; Dukkah</b> <sup>(G,H,N)</sup>	5.0	
<b>Potatoes baked in Hay</b>	8.0	
<b>&amp;flora Salad</b> <sup>(M,O)</sup>	9.0	
mustard OR balsamic dressing		
<b>Portion of Öfferl Sourdough Bread</b> <sup>(A)</sup>	3.0	
<b>Portion of Butter</b> <sup>(G)</sup> OR <b>Olive Oil</b>	2.5	

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<b>X.O. Beefsteak Tatar</b> 100g/150g <sup>(A,G,M,F)</sup>	23.0/29.0	
beef tartare cut by hand black garlic mayo / celery stick / shallots served with Öfferl brioche		
<b>Kohlrabi Tartar</b> <sup>(V)</sup> <sup>(M,O)</sup>	19.0	
green apple / mustard caviar		
<b>Crudo of Salmon Trout</b> <sup>(D,O)</sup>	23.0	
apricot / shatta oil / coriander / red onion		
<b>Baby Zucchini</b> <sup>(G,H,N)</sup>	19.0	
Pistachio labneh / oven-braised grapes / dukkah		
<b>Kohlrabi Ramen</b> <sup>(V)</sup> <sup>(E,F)</sup>	19.0	
coconut lime / asian chimi churri / lemon granité / peanuts		
<b>Carrot Rarities</b> <sup>(A,G,F)</sup>	19.0	
miso labneh / nori / amalfi lemon cream VEGAN: with hummus <sup>(N,O)</sup>		
<b>Konro Grilled Peas / Pickled Green Beans</b> <sup>(C,G,O)</sup>	21.0	
ricotta / pickled and dried egg yolk		
<b>Variation of Tomato</b> <sup>(V)</sup>	21.0	
fermented / infused / clear tomato stock / basil oil		
<b>Grilled Broccoli</b> <sup>(V)</sup> <sup>(A,F,H)</sup>	16.0	
miso / garlic confit / pickled apricot / almonds		

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<b>Oyster Mushroom Braised</b> <sup>(V)</sup> <sup>(A,F,O,M)</sup>	22.0	
young root vegetables / sourdough bread dumplings		
<b>Konro Cabbage</b> <sup>(V)</sup> <sup>(N,O)</sup>	16.0/23.0	
tahina / chimi churri / shatta		
<b>Kohlrabi Emmer Risotto</b> <sup>(A,G)</sup>	23.0	
chanterelles / chive oil		
<b>Mountain Char / Buttermilk</b> <sup>(D,G)</sup>	29.0	
zucchini raw marinated / zucchini blossom in tempura batter / green shatta		
<b>Celery "Root to Leaf" / Shallot Sauce</b> <sup>(V)</sup> <sup>(A,L,O)</sup>	28.0	
celery straw / lovage		
<b>Braised Lamb / Plum</b> <sup>(C,G,H)</sup>	35.0	
stuffed vine leaves / saffron		
<b>Melanzani / Dukkah</b> <sup>(V)</sup> <sup>(H,N)</sup>	23.0	
pomegranate molasses / pea and mint puree		
<b>Dry Aged X.O. Sirloin</b> 150/300g <sup>(G,L,O)</sup>	29.0/47.0	
Jus OR chimi churri & shatta SIDE DISH OF YOUR CHOICE: potatoes baked in hay OR &flora salad OR grilled broccoli		

## Deserts

<b>Kadaifi / Cream Cheese</b> <sup>(A,C,G)</sup>	12.0	
blackberry-shiso ice cream / pickled physalis		
<b>Apple / Chocolate / Black Sesame</b> <sup>(G,N)</sup>	12.0	
<b>&amp;flora Ice Cream Variation</b> <sup>(allergens on request)</sup>	10.0	
three homemade ice creams / sorbets		
<b>Aprés Soleil Cheese from Jumi</b> <sup>(C,G)</sup>	14.0	
onion ice cream / wild plum gel		

### FRIENDS OF &flora:

Dirndl am Feld, Krautwerk, Öfferl, Thum, X.O. Beef, Jumi, Alpine hay by Matthias Digruher, Grünzeug vom Feld, Mushroomondo, Demeter Wurzerhof, Biohof Riedl, Oberwasser, Blün, Biohof Figl, Süßmund Kaffee, Paper & Tea, Trumer Bier.

A...Gluten / B...Crustaceans / C...Eggs / D...Fish / E...Peanuts  
F...Soybeans / G...Milk / H...Nuts / L...Celery / M...Mustard  
N...Sesame / O...Sulphite / P...Lupin / R...Molluscs

(V) vegan

All prices in euros, incl. taxes.