

# Dinner

## Chefs choice

4-course tasting menu with digestif and a coffee for 75.0 Euro.  
Drinks accompanying each course, wine or non-alcoholic for 28.0 Euro.  
We serve the Chefs Choice menu vegan, vegetarian, fish or meat, depending on your wishes.

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

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

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<b>Home made Focaccia (V) <sup>(A)</sup></b>	6.0	
freshly baked every day!		
<b>Marinated Olives</b>	6.0	
with mediterranean herbs		
<b>Labneh &amp; Dukkah <sup>(G,H,N)</sup></b>	6.0	
<b>Potatoes baked in Hay (V)</b>	8.0	
<b>&amp;flora Salad (V) <sup>(M,O)</sup></b>	9.0	
mustard OR balsamic dressing		
<b>Portion of Öfferl Sourdough Bread <sup>(A)</sup></b>	3.0	
<b>Portion of Bread and Butter <sup>(G)</sup> OR Olive Oil</b>	7.0	

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<b>X.O. Beefsteak Tatar 100g/150g <sup>(A,M,F)</sup></b>	23.0/29.0	
beef tartare cut by hand pumpkin cream / chive mayo / jerusalem artichoke chips / shallots / served with Öfferl brioche		
<b>Melanzani Tartar (V) <sup>(A,F,O)</sup></b>	20.0	
fried capers / shallots / focaccia		
<b>Goat cheese creme brûlée <sup>(A,C,G,L,M,O)</sup></b>	22.0	
apple chutney / mille feuille / onion ice cream		
<b>Miso celery (V) <sup>(A,F,M)</sup></b>	19.0	
smoked melanzani cream / pomegranate / blood orange		
<b>Glazed burnded golden beets <sup>(G,H,L,M,N,O)</sup></b>	19.0	
labneh / pickled beets / dukkah		
<b>Mangalitzta <sup>(A,F,M,O)</sup></b>	23.0	
red onions / pickles / braised onion mayo / Öfferl baguette		
<b>Grilled cauliflower florets (V) <sup>(O,H)</sup></b>	23.0	
Red beet root purée / red chicorée / kale chips / verjus raisins / almonds		
<b>Grilled Broccoli (V) <sup>(F,H,N)</sup></b>	16.0	
sweet chili / hazelnuts / sesame mayo		
<b>Cream soup of the Day</b>	10.0	
please ask our service team		

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<b>Hokkaido braised in Sake (V) <sup>(M,O)</sup></b>	23.0	
pumpkin dashi / raw marinated pumpkin / chive oil		
<b>Pointed Cabbage from the oven (V) <sup>(N,O)</sup></b>	18.0/23.0	
green tahina / pomegranate / shatta		
<b>Pumpkin Emmer „Risotto“ <sup>(A,G)</sup></b>	25.0	
ancient grain / caramelized red onion chicory / mürgü		
<b>Char <sup>(D,G,L,M,O)</sup></b>	32.0	
parsnip / salsify / mustard-honey glaze / fish jus		
<b>Home made Ravioli <sup>(A,C,G,M)</sup></b>	29.0	
mushroom / cream cheese / belper knolle cheese / sage butter		
<b>Creamy Polenta <sup>(C,G,L,M,O)</sup></b>	25.0	
roasted mushrooms / mushroom jus with Onsen egg	3.0	
<b>Melanzani (V) <sup>(H,M,O)</sup></b>	23.0	
pomegranate molasses / walnuts / herb bouquet		
<b>Dry Aged X.O. Sirloin 150/300g <sup>(G,L,O)</sup></b>	32.0/51.0	
Jus OR chimi churri & shatta SIDE DISH OF YOUR CHOICE: potatoes baked in hay OR &flora salad OR grilled broccoli		

## Desserts

<b>Hazelnut Cake <sup>(A,C,G,H,O)</sup></b>	13.0	
pumpkin ice cream / pickled pumpkin		
<b>Coconut-Lime Panna Cotta (V) <sup>(A,G)</sup></b>	12.0	
lemon sorbet / crumble / blood orange		
<b>&amp;flora Ice Cream Variation <sup>(allergens on request)</sup></b>	12.0	
three homemade ice creams / sorbets		
<b>Variation of cheese <sup>(A,G,H,N)</sup></b>	14.0/20.0	
quince cream / nuts / Öfferl baguette		

### FRIENDS OF &flora:

Dirndl in am Feld, Krautwerk, Öfferl, Thum, X.O. Beef, Jumi, Alpine hay by Matthias Digruber, 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.