

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

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

••	X.O. Beefsteak Tatar 100g/150g ^(A,G,M,F)	23.0/29.0
	beef tartare cut by hand black garlic mayo / celery stick / shallots served with Öfferl brioche	
	Tartar of various mushrooms (V) ^(A,FL,M,O)	19.0
	sweet potato / yuzu mayo / focaccia	
	Crudo of Char ^(A,D,F,O)	23.0
	mountain lentils / mustard caviar / pickled pearl onions	
	Pumpkin Rarities ^(G,N)	19.0
	labneh / roasted pumpkin seeds / oven-braised grapes	
	Carrot Rarities ^(A,G,F)	19.0
	miso labneh / nori / amalfi lemon cream VEGAN: with hummus ^(N,O)	
	Chinese Cabbage (V - without katsuobushi) ^(A,D,F)	16.0
	hoisin / katsuobushi / mustard salad / spring onion	
	Grilled Broccoli (V) ^(A,F,H)	16.0
	miso / garlic confit / pickled apricot / almonds	
	Cream soup	9.0
	please ask our service team	

(V) vegan

All prices in euros, incl. taxes.

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Oyster Mushroom Braised (V) ^(A,F,O,M)	22.0
young root vegetables / sourdough bread dumplings	
Konro Cabbage (V) ^(N,O)	16.0/23.0
tahina / chimi churri / shatta	
Carrots Emmer Risotto ^(A,G)	23.0
fried leek / belper knolle cheese	
Trout / two kinds of Celery ^(D,G,L)	29.0
trout caviar / foamed beurre blanc	
Portobello / Mashed Potatoes (V) ^(A,FL,M,O)	23.0
mushroom consommé / fried shallots	
Braised Lamb / Plum ^(G)	35.0
mashed potatoes / young leek	
Eggplant / Radicchio Salads (V) ^(A,F,H,N,O)	23.0
miso pomegranate glace / dukkah	
Dry Aged X.O. Sirloin 150/300g ^(G,L,O)	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

Kadaifi / Cream Cheese ^(A,C,G)	12.0
blackberry-shiso ice cream / pickled physalis	
Merengue / Poached Pear (V) ^(F)	12.0
salted lemon caramel	
&flora Ice Cream Variation ^(allergens on request)	10.0
three homemade ice creams / sorbets	
Aprés Soleil Cheese from Jumi ^(C,G)	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 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