

Philosophy

Our dishes are always about harmony and the perfect interaction of excellent, predominantly local products.

The menu reflects the closeness to nature, which is what sets our head chef Hendrik Friedrich and his team Noah Meijer, Jonas Zeyfang, Tim Krüger, Marek Svihel, Henrik Boronowsky, András Kiss and Daniel Kocsis apart.

Our friendly service team Laura Kamperhoff, Thuy Linh Isabell Nguyen, Vasco Regalo Lameiras, Nicolas Poets and the Restaurant Manager Katharina Schreiner serve you these delicacies in combination with selected wines from our cellar. Further we are delighted to inform you about the daily recommendations by our head chef.

Starter*s

Flamed Salmon Trout € 25
buckwheat | red onion | mushrooms

Beef Tartar € 28
buckwheat | red onion | mushrooms

A C D F G L M

Braised Celery (v) € 21
lettuce | hazelnut | vanilla

C F G H L M

Winter Salad (v) € 18
wild rice | sour cream | ginger

A C F L M

Between*s

"Severin*s" Mountain Soup (v) € 19
mushroom | black salsify | apple

A C F G L M

Pearl barley risotto (v) € 28
beans | radicchio | black garlic

A C F L M P

Tyrolean Alpine Prawn € 28
bisque | veal | chives | bell pepper

B D L M

Fish & Meat

Fried Pike Perch € 40

eggplant | plum | ginger

D F L M G

Confit of red Alpine Char € 38

fennel | cucumber | radish

F G L M

Local Corn Chicken € 42

pear | cauliflower | tarragon

A C G L M

„Wiener Schnitzel“ of Milk Veal € 34

potato - lamb lettuce | mountain cranberry | lemon

A C G L M

Dry Aged Entrecôte € 45

white onion | shiitake | leek

F G L M

The Grand Finale

"Severin*s Kaiserschmarrn" (v) € 16

roasted plums | applesauce | rum raisin

waiting period 20 minutes

A C G

Poached Apple (v) € 19

vanilla | buckwheat | salted caramel

A C G

Iced Lemon (v) € 19

zabaglione | almond | citrus fruits

A C G

Homemade Sorbets & Ice Cream (v) € 6

ask about our daily offer

C G

Cheese selection (v) € 24

dried fruits | thyme bread

A G H L M C

Hendrik Friedrich pays special attention to organic & sustainable food, preferably from the region. He maintains a special relationship with our producers and suppliers, whom we would like to thank for the good cooperation:

Andreas Mittermeyer Fish & Kaviar

Käse Casper Cheese

Bettina Lenz Vineger & Oil

Nesslu Josef Heimisches Rind

Handl Tyrol

Heinz Burtscher Domestic Beef & Poultry

Dorfmetzgerei Hagen's Fleisch &Wurst

Metzgerei Walser Meat & Cold Cuts

Fruchtexpress Vegetable & Fruits

Alpenaquafarm Tirol Alpine Prawn