



## appetizers / starters

the season of culinary fans €

### potato soup

wittgenstein

### rustic charcoal-potatosoup ☺

„from iron boilers“  
grilled bacon cubes / crôtons

8

### spring salad

switzerland

### mixed salad „edible landscapes“

potato-dressing / alm-bacon cubes /  
crôtons / chopped egg

11

### carpaccio

italy

### spring carpaccio cipriani – „served on crushed ice“ ☺

-the best of the beef-  
wafer-thin / rucola / tomato / olive / parmesan  
**...with fresh truffle**

18

26

### burrata di buffalo

italy - ravello - capri

### the noble - mozzarella - with creamy core ♡

garlic crôtons / parmesan / tomato  
iceberg lettuce (also for two persons a small starter – a wonderful idea)

16

### oysters

bretagne - archachon

### fine de claire – „served on crushed ice - classic“

shallots vinaigrette / chesterbread / citron

¼ dozen (3)

12

½ dozen (6)

22

### oysters

rockefeller

### fine de claire „à la rockefeller“ ☺ *warm serviert*

delicately steamed / au gratin on spinach with sauce hollandaise

4 piece

19



**escargots**

france - burgund

**pata negra**

espana

**seafood / fisch**

**pulpo**

mediterranean sea

**lobster tail**

canada

**jagdhof snailpan „real classic“**

au gratin with café de paris-butter / fresh baguette / redwine tip

**iberico from acorn feeding – air dried**

(24 month matured) served on wooden board  
 olive / potato-chips (alone or in pairs – a wonderful idea)

the best of the sea - „from iron boilers“  
 tomato estragon salsa/ baguette

**create your individual surf` n turf – cracked in shell**

the perfect upgrade from grill « wild » grilled canadian lobster tail  
 from josper charcoal – with citron butter



15

24

24 32

apiece

19,50

**JAGDHOF TIPP**

**Jagdhof Asparagus Classical**

**Asparagus in Jagdhof** „This is the Time for Royal Vegetables “

**Original Vienna Escalope – from Veal**

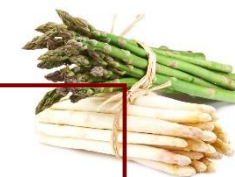
in very thin... very big... favorite food  
 hearty and crispy

with citron, berries, potato-cucumber salad

**and fresh asparagus**

**We will serve you to all dishes in addition 250g fresh asparagus**

„fresh peeled, fresh cooked, with fresh herbs and Hollandaise or Butter“



26,80

29,80

+ 9,80



<b>potato sausage</b> wittgenstein	<b>the special from charcoal grill</b> ☺ popular in wittgensteiner highlands - so only in our hotel - mushrooms / potatoes / onions	19
<b>spare ribs</b> wittgenstein	<b>josper charcoal ribs – deluxe – „for barbecue expert“</b> grilled on bone / unique taste / coleslaw / baguette	19
<b>guinea fowl</b> france	<b>breast from guinea-fowl – BIO</b> „from the breeder claude miéral“ / BIO <b>inkl TOP BBQ trimmings</b>	25
<b>veal chops</b> wittgenstein	<b>veal-chop with truffle - ca. 300 g with bone grilled &amp; served</b> grilled vegetables / truffled mashed potato	36
<b>roastbeef</b>	<b>- the best in taste -</b>	
<b>us prime steak</b> usa	<b>the classic bow, a piece of nature, ca 300g</b> us premium beef with bold border, juicy marbled jagdhof recommendation: <b>medium rare 52°C inkl TOP BBQ trimmings</b>	39

...Asparagus...Asparagus...Asparagus...Asparagus...Asparagus...Asparagus...Asparagus...Asparagus...Asparagus...

### Asparagus – Jagdhof

„The Time for the Royal Vegetable has coming“

**Fresh Asparagus – mediterran „Cooked in foil from charcoal grill“** 16,80 €

With Potatoes, Tomatoes, Sage und Olives for Asparagus Gourmets

**Asparagus – Crust „Small Spring Portion“** 18,60 €

served with Potatoes

**Jagdhof Salmon and Tuna– cold, smoked and marinated** 25,80 €

our Tipp – fresh asparagus with Potatoes



*Guestcook in Ars Vivendi  
Spring Recommendations  
our Fine Dining Executive Chefs  
Mi.-Sa. - 18 Uhr Sakoschek"*



*„Christopher*

*Finalist in*

*Chef of the year*

*Competition*

*2017*

**Countryside Dishes „Taste has Tadtion“**

**veal meat**

**balls**

austrlia

**„special art of austria“**

with mushed potatoe and cucumber salad

**21,00**

**dear -goulash**

steiermark

**„steirisches royal dear goulash“**

with beans, cranberries and polenta dumplings

**32,00**

**kaiserschmarrn**

tiroi

**„self-made“ art of christopher sakoschek**

with rhubarb and vanilla icecream

**12,00**

