

ALTWIENER MARILLENBUCHTERL ^{A | C | G | H | F | V} 14,5
Vanillesauce

AUSTRIAN STYLE SWEET BRIOCHE WITH APRICOT JAM ^{A | C | G | H | F | V}
vanilla sauce

ZARTBITTER SCHOKOLADENTARTE ^{A | C | F | I | G | H | V} 13,5
Crème fraîche | hausgemachtes Vanilleeis

DARK CHOCOLATE TARTE ^{A | C | F | I | G | H | V}
crème fraîche | homemade vanilla ice cream

“RASPBERRY BONFIRE“ ^{C | F | I | G} 13,5
Himbeersorbet | geeister Himbeerespuma | getunktes Vanilleeis

RASPBERRY BONFIRE ^{C | F | I | G}
raspberry sorbet | chilled raspberry espuma | dipped vanilla ice cream

“KEY LIME PIE“ ^{A | C | G | H} 14
Lemontarte | Mascarpone Creme | knusprige Meringue

KEY LIME PIE ^{A | C | G | H}
mascarpone cream | crispy meringue

WILLIAMS BIRNE IM SCHLAFROCK ^{A | C | F | I | G | H | V} 13
Schokoladensauce

WILLIAMS PEAR IN NIGHT SHIRT ^{A | C | F | I | G | H | V}
chocolate sauce

DO & CO KLASSIKER | DO & CO CLASSICS

HIMBEERGRÜTZE ^{A | E | F | I | G | H} 12,5
Vanille Crème fraîche

RASPBERRY RAGOUT ^{A | E | F | I | G | H}
vanilla crème fraîche

DREIERLEI MOUSSE AU CHOCOLAT ^{C | E | F | I | G | H} 13
weiß | nougat | dunkel

POTPOURRI OF MOUSSE AU CHOCOLAT ^{C | E | F | I | G | H}
white | nougat | dark

A-Glutenhaltiges Getreide | C-Eier | E-Erdnuss | F-Soja | G-Milch
H-Schalenfrüchte | N-Sesam | O-Sulfite
A-cereals containing gluten | C-egg | E-peanut | F-soy | G-milk
H-nuts | N-sesame | O-sulfites

V vegetarisch | vegetarian



KÄSETELLER | CHEESE

17

CRAVANZINA ^G

Kuh | Schaf | Weichkäse | pasteurisiert | Piemont
Cow | sheep | soft cheese | pasteurised | Piedmont

WÄLDER EDELZIEGE ROTKULTUR ^G

Ziege | Rotkultur | thermisiert | Vorarlberg
Goat | red mould | thermised | Vorarlberg

FOURME D'AMBERT ^G

Kuh | Blauschimmel | pasteurisiert | Auvergne
Cow | blue mould | pasteurised | Auvergne

BERGKÄSE ^G

Kuh | Hartkäse | Rohmilch | Tirol
Cow | hard cheese | raw milk | Tyrol

PARMIGIANO REGGIANO ^{C | G}

Kuh | Hartkäse | Rohmilch | Emilia Romagna
Cow | hard cheese | raw milk | Emilia Romagna

SCHNÄPSE | REISETBAUER

4 cl

MARILLE | APRICOT

9

WILLIAMS | PEAR

9

INGWER | GINGER

15

KAROTTE | CARROT

12

ELSBEERE | ALICIER

2 cl 21

SÜSSWEINE | ALOIS KRACHER

1/16 l

2015 RED ROSES

6,2

2017 CUVÉE BEERENAUSSLESE

5,2

2015 SCHEUREBE

7

C-Eier | G-Milch

C-egg | G-milk

