



SCHLOSS PICHLARN

Tradition meets Innovation

Amuse Bouche



I

Mackerel escabeche

cucumber | bacon | asparagus

€ 21,00



II

Pea garden foam

iberico belly praline | topinambour | olive oil caviar

€ 12,00



III

Halibutt BBQ

pea | dashi | crunchy chicken skin | bean

€ 29,00



IV

Sorbet of lime & mint

gin tonic | cucumber

€ 9,00



V

Alpine meadow lamb

-Nose to tail-

buckwheat | chioggia turnip | roasted onions

€ 32,00



VI

„The Chocolate“

ganache | mousse | brownie | sorbet

€ 13,00



Petit Fours

Menu 6-courses € 99,00 (I, II, III, IV, V, VI)

We will serve the 6 courses menu to 8:30 pm

Menu 4-courses € 65,00 (I, II, V, VI)

Menu 3-courses € 49,00 (I, V, VI)