



SCHLOSS PICHLARN

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## *Tradition meets Innovation*

### Amuse Bouche



**I**

#### Delice of goose liver

macadamia nut | brioche | strawberry

€ 26,00



**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**

#### Saddle of venison "Sous Vide"

black nut | chanterelle | celery | blackberry

€ 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 until 8:30 p.m.*

*Menu 4-courses € 65,00 (I, II, V, VI)*

*Menu 3-courses € 53,00 (I, V, VI)*