

APERITIFS

NEGRONI

gin, vermouth, campari

€ 8.50

COSMOPOLITAN

vodka, cointreau, lime juice, cranberry

€ 8.90

GLENFIDDICH HIGHBALL

Whisky, soda

€ 11,00

GIN MARE MEDITERRANEAN GIN TONIC

€ 11.00

PIMM'S NO. 1

pimm's, ginger ale

€ 11.00

MOSCOW MULE

vodka, lime, ginger ale

€ 11.00

WINES BY THE GLASS 0,125

GRUENER VELTLINER

josef högl, spitz, wachau, austria

€ 4.20

RIESLING "FEDERSPIEL"

dürnstein, domäne wachau, austria

€ 4.50

ZWEIGELT SELECTION

markus iro, gols, burgenland, austria

€ 4.20

CABERNET FRANC "HEIDEBODEN"

markus iro, gols, burgenland, austria

€ 5.20

CONDE DE VALDEMAR RIOJA CRIANZA

bodegas martinez bujanda, rioja, spain

€ 5.20

APPETIZERS

GARLIC BREAD

*tyrolese arlberg spitz bread roasted with garlic butter
topped with garden fresh cress A G*

€ 5.80



VARIATIONS OF OLIVES WITH PROSCIUTTO CRUDO DI PARMA

*variety of **organic olives**, tomato tartare, beef carpaccio,
aioli garlic sauce & black pacific ocean salt C G M*

€ 17.80

SOUPS

THAI CHICKEN & COCONUT MILK SOUP

*chicken, vegetables & **organic shrimp** B F L*

€ 13.80

TYROL MOUNTAIN HAY SOUP WITH GREY CHEESE

with poached and truffled egg, garden fresh cress & vinschgerl bread A C L G

€ 14.90



“HAZIENDA” CREAMY SEAFOOD CHOWDER

*the best from the rivers & seas, saffron, **organic shrimp**,
roasted scallops, aioli garlic sauce & garlic bread A B G R*

€ 28.50

STARTERS

ANGUS BEEF TARTARE WITH AVOCADO CRÈME

on a cushion of marinated herbs M

€ 21.80

BEST OF BEEF & VEAL

beef tartare & beef carpaccio & breaded veal escalope A C M

€ 23.50

CARPACCIO OF "BLACK ANGUS" TENDERLOIN

tossed with parmesan cheese, arugula & garden fresh cress G

€ 18.90

"VITELLO TONNATO" - MILK FED VEAL FROM THE TYROL

rosy slices of veal tenderloin in a velvety tuna sauce,

spiked with marinated kenya beans & capers C D G

€ 19.50

TOMATO HONEY MARINATED TUNA ROLLMOP

with marinated shrimp & crisp avocado crostini A B M

€ 25.90

CREAMY FRENCH CAMEMBERT CHEESE

with fig and mustard sauce, truffle honey & red beetroot espuma G M E

€ 17.90



BEST OF TUNA

dressed with wasabi vinaigrette & sesame seeds on a cushion of marinated herbs D F K

€ 19.60

VINEGAR & OIL

BOWL OF MIXED SALADS C M

€ 7.80



LAMB'S LETTUCE & ARUGULA SALAD DRESSED WITH APPLE BALSAMIC VINEGAR

with avocado cubes, datterini tomatoes & parmesan cheese G

€ 13.90



TOMATO TARTAR WITH AVOCADO CRÈME

buffalo mozzarella, capers, extra virgin olive oil & balsamic vinegar C G

€ 18.60



RED BEET SALAD WITH RIPENED GOAT CHEESE AU GRATIN

on a cushion of arugula, dressed with acacia honey & white balsamic vinegar

and crisp almond thins G E

€ 17.90



SALAD HEARTS WITH ROASTED ORGANIC SHRIMP & SCALLOPS

with avocado cubes, thai mango, passion fruit balsamic vinegar & daikon cress C M

€ 26.90

HOT ENTRÉES

FINE BUTTERED LINGUINE PASTA
with white truffle sauce & fresh perigord truffle A C
€ 29.50



SCALLOP SALTIMBOCCA
with tomato risotto & lobster foam G R L
€ 28.90

HOMEMADE PASTA A C

LINGUINE PASTA WITH GREEK FETA CHEESE
extra virgin olive oil, avocado cubes, sun dried tomatoes, fresh herbs, arugula & capers G
€ 23.80



“TAGLIATELLE NERO DI SEPPIA”
*the best from the rivers & seas, extra virgin olive oil,
datterini tomatoes, **organic shrimp**, roasted scallop & lobster foam* L H B G
€ 29.80

LINGUINE PASTA WITH **ORGANIC PRAWNS** FRIED IN OLIVE OIL
tossed with garlic, sautéed tomatoes, chili & fresh herbs D
€ 28.90

TAGLIATELLE PASTA WITH PORCINI MUSHROOMS
in cream sauce with datterini tomatoes & fresh parsley G L
€ 25.60



“BAMI GORENG”
*indonesian fried noodles with chicken and **organic prawns**,
chili, paprika, pulses, sprouts & pak choi chinese cabbage* F G
€ 25.50

Vegetarian Pasta of Your Choice
€ 23.50



FROM THE RIVERS & SEAS

GRILLED TUNA STEAK
with soybean sprouts, coriander, pulses, pea pods & sesame rice F L
€ 38.40

GRILLED **ORGANIC JUMBO SHRIMPS**
with paprika, onion, garlic, chili & sautéed tomatoes, served with garlic bread A L D
€ 38.80

BRETON LOBSTER ON ZUCCHINI LINGUINE PASTA
with fresh herbs, datterini tomatoes, baby spinach & crustacean foam G R L
€ 42.80

BEEF & MORE

HAZIENDA CLUB SANDWICH WITH TRUFFLE MAYONNAISE

*grilled 180grs black angus filet mignon with crisp bacon, tomatoes,
red onions & mixed green salad on roasted sesame bread, served with rosemary potatoes A C G*
€ 29.60

“THAI” SIRLOIN STEAK 250GRS

*with paprika, pea pods, coriander, chili,
jus, ginger & sesame rice F G L N*

€ 36.60

“CLASSIC” SIRLOIN STEAK 300GRS

AUSTRALIAN BLACK ANGUS BEEF

served with herb butter & mixed green salad C G

€ 38.60

FILLET STEAK

BLACK ANGUS BEEF

*with tafelspitz-ricotta ravioli,
fresh herb mousseline & sautéed pea pods A C G L*

€ 39.60

FILLET STEAK “CLASSIC”

BLACK ANGUS BEEF

served with herb butter & mixed green salad C G

220grs € 38.90 300grs € 49.80

TENDERLOIN

BLACK ANGUS BEEF

in green pepper cream sauce, served with fresh vegetables & fine pasta A C G L

220grs € 38.90 300grs € 49.80

TENDERLOIN TIPS “THAI”

BLACK ANGUS BEEF

*with vegetables, shiitake, chili, coriander, pea pods,
ginger & sesame rice G N*

€ 35.60

TARTARE BLACK ANGUS BEEF 180GRS

served with avocado cream sauce and crisp mountain hay potatoes G M

€ 28.80

MUSTARD SEED CRUSTED

MILK FED VEAL STEAK FROM THE TYROL

*served with mediterranean vegetable linguine pasta,
baby spinach, & marsala jus A C G L M*

€ 39.80

WALNUT CRUSTED DEER LOIN STEAK

*served with broccoli tartare, saffron apple, marsala jus
& sour cream spaetzle A C G L E M*

€ 38.80

MUSTARD SEED CRUSTED LAMB LOIN ROAST

*served with paprika purée, bean ratatouille,
dried tomatoes & mountain hay potatoes A G L M*

€ 39.80

TRUFFLED DUROC PORK

CORDON BLEU

*served with cranberry jam, shallot jus,
rosemary potatoes & fine green salads A C G*

€ 33.60

CRISP DUROC PORK BELLY ROAST

*served with smoked pork cheeks and vegetable hash,
fresh herbs & fine green salads A C G*

€ 28.90

DESSERTS



TAHITI VANILLA CRÈME BRÛLÉE

*sweet crumbs, sorbet, quark and rum ice cream
& caramel corn A C G*

€ 14.80

BERRY & FRUIT TEMPTATION

*cotton candy, sorbets,
fresh fruit & orange mist A C G*

€ 12.80

NOUGAT-FILLED CREAM CHEESE DUMPLINGS

*with apricot compote, bilberry tiramisu,
and quark & rum ice cream A C G*

€ 15.90

BEST OF VALRHONA CHOCOLATE

*chocolate truffle terrine on thai mango, warm chocolate cake &
crumbled valrhona brownie with fir cone ice cream A C E G*

€ 16.90

CHEESE DEGUSTATION FOR TWO

*eight cheese varieties, hot stone with "belper knolle" swiss hard cheese specialty,
served with homemade chutneys, truffle honey & walnut bread A E M O*

€ 24.60

DIGESTIFS

ESPRESSO MARTINI 5CL

vodka, kahlúa, espresso

€ 11.00

RON ZACAPA CENTENARIO, 23 YEARS

€ 6.00

RON ZACAPA X.O

€ 8.60

PLANTATION BARBADOS X.O., 20 YEARS

€ 6.00

GRAPPA BRUNELLO, BAROLO CAPOVILLA

€ 6.20

GRAPPA BERTA ELISI

€ 6.00

GRUENER VELTLINER EISWEIN 2011

josef högl, spitz, wachau, austria

€ 8.50

A - Cereals containing gluten

B - Crustaceans and products thereof

C - Eggs and products thereof

D - Fish and products thereof (except fish gelatin)

E - Peanuts and products thereof

F - Soybeans and products thereof

G - Milk and products thereof (including lactose)

H - Tree Nuts and products thereof

L - Celery and Celeriac products thereof

M - Mustard and products thereof

N - Sesame Seeds and products thereof

O - Sulphur Dioxide and Sulphites

P - Lupin and products thereof

R - Molluscs (for example escargots, mussels, oysters, squid) and products thereof