

APERITIFS

NEGRONI

gin, vermouth, campari

€ 9.00

COSMOPOLITAN

vodka, cointreau, lime juice, cranberry

€ 9.50

HAZIENDA GIN TONIC

€ 13.00

GIN MARE MEDITERRANEAN GIN TONIC

€ 12.00

PIMM'S NO. 1

pimm's, ginger ale

€ 12.00

MOSCOW MULE

vodka, lime, ginger beer

€ 12.00

WINES BY THE GLASS 0.125

GRUENER VELTLINER

josef högl, spitz, wachau, austria

€ 4.90

SAUVIGNON BLANC

weingut dillinger, leutschach, südsteiermark

€ 5.50

ZWEIGELT SELECTION

markus iro, gols, burgenland, austria

€ 4.90

CABERNET FRANC "HEIDEBODEN"

markus iro, gols, burgenland, austria

€ 5.50

RIOJA CONDE VALDEMAR CRIANZA

bodegas valdemar

€ 5.60

APPETIZERS



GARLIC BREAD

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

€ 6.80

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*

€ 18.60

SURF & TURF "OCTOPUS MEETS ALPINE BEEF"

*lukewarm marinated octopus with tafelspitz head cheese,
horseradish espuma, potatoes, crostini, red onion & pumpkin seed oil C G M*

€ 21.80

SOUPS

THAI CHICKEN & COCONUT MILK SOUP

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

€ 14.80



TYROL MOUNTAIN HAY SOUP WITH GREY CHEESE

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

€ 15.90

"HAZIENDA" CREAMY SEAFOOD CHOWDER

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

€ 31.50

STARTERS

ANGUS BEEF TARTARE WITH AVOCADO MOUSSE
carrot crème, toast & marinated herb salad M
€ 23.80

BEST OF BEEF & VEAL
beef tartare & beef carpaccio & breaded veal escalope A C M
€ 25.50

CARPACCIO OF "BLACK ANGUS" BEEF TENDERLOIN
with parmigiano cream sauce, basil pesto & garden fresh cress G E
€ 18.90

"VITELLO TONNATO" – MILK FED VEAL FROM THE TYROL
*rosy slices of veal tenderloin in a velvety tuna sauce,
horseradish espuma, herb emulsion & crispy wontons C D G*
€ 22.50

TOMATO HONEY MARINATED TUNA ROLLMOP
with marinated prawns, beefsteak tomatoes & crisp avocado crostini A B M
€ 26.90

CREAMY FRENCH CAMEMBERT CHEESE 
with fig and mustard sauce, truffle honey, walnuts & red beetroot espuma G M E
€ 18.90

BEST OF TUNA
*dressed with wasabi vinaigrette & lime sesame mousse
on a cushion of marinated herbs D F K N*
€ 19.60

VINEGAR & OIL

BOWL OF MIXED SALADS C M
€ 8.60

LAMB'S LETTUCE & ARUGULA SALAD DRESSED WITH APPLE BALSAMIC VINEGAR 
avocado cubes, datterini tomatoes & parmesan cheese G A
€ 16.90

TOMATO TARTARE WITH AVOCADO CRÈME 
burrata cheese, cucumber, extra virgin olive oil & tomato gelée C G
€ 20.60

RED BEET SALAD WITH RIPENED GOAT CHEESE AU GRATIN 
*on a cushion of arugula, dressed with dukkah spice,
acacia honey & white balsamic vinegar G E*
€ 18.90

SALAD HEARTS WITH ROASTED **ORGANIC PRAWNS & SCALLOPS**
with avocado cubes, thai mango, passion fruit caviar & daikon cress C M
€ 32.90

HOT ENTRÉES

FINE BUTTERED LINGUINE PASTA



with white truffle sauce & fresh perigord truffle A C G L
€ 34.50

SCALLOP SALTIMBOCCA & **ORGANIC PRAWNS**

with tomato risotto & lobster foam G R L
€ 32.80

SMOKED US-BEEF SHORT RIBS WITH TAFELSPITZ RAVIOLI

on potato mousseline, port onion confit, spinach & horseradish espuma A C G L
€ 28.90

HOMEMADE PASTA AC

SPAGHETTI PASTA WITH GREEK FETA CHEESE

*extra virgin olive oil, avocado cubes, sun dried tomatoes,
fresh herbs, arugula & capers G*
€ 25.80

PAPPARDELLE PASTA WITH CHORIZO & BURRATA

*sautéed tomatoes, chili, ricotta, spinach,
capers, olive oil, garlic & herbs F G*
€ 29.50

“TAGLIATELLE NERO DI SEPPIA”

*the best from the rivers & seas, extra virgin olive oil, clams, datterini tomatoes,
organic prawns, roasted scallops & lobster foam L H B G*
€ 33.80

LINGUINE PASTA WITH **ORGANIC PRAWNS** FRIED IN OLIVE OIL

tossed with garlic, sautéed tomatoes, chili & fresh herbs D
€ 29.80

PAPPARDELLE PASTA WITH PORCINI MUSHROOMS



in cream sauce with datterini tomatoes, baby spinach & fresh parsley G L
€ 26.90

“BAMI GORENG”

*indonesian fried noodles with chicken and **organic prawns**,
chili, bell pepper, pulses, sprouts & pak choi chinese cabbage F G*
€ 26.50

Vegetarian
€ 24.50



BEEF...

HAZIENDA CLUB SANDWICH

WITH TRUFFLE MAYONNAISE

*grilled 180grs black angus filet mignon with crisp bacon, tomato and red onions
on roasted sesame bread, served with mixed green salads & rosemary potatoes A C G*

€ 30.60

"THAI" SIRLOIN STEAK 250GRS

with bell pepper, pea pods, coriander, chili, jus, ginger & sesame rice F G L N

€ 38.60

"CLASSIC" SIRLOIN STEAK 300GRS

AUSTRALIAN BLACK ANGUS BEEF

served with herb butter & mixed green salads C G

€ 39.60

FILLET STEAK

BLACK ANGUS BEEF

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

€44.80

"CLASSIC" FILLET STEAK

BLACK ANGUS BEEF

served with herb butter & mixed green salads C G

220grs € 39.80 300grs € 52.80

TENDERLOIN

BLACK ANGUS BEEF

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

220grs € 39.80 300grs € 52.80

"THAI" TENDERLOIN TIPS

BLACK ANGUS BEEF

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

€ 36.80

BLACK ANGUS BEEF TARTARE 180GRS

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

€ 35.60

... & MORE

ROASTED CORN-FED CHICKEN BREAST WITH CASHEWS

*on indian curry noodles, vegetables, chili,
pak choi & sprouts G L E N*

€ 29.80

WALNUT CRUSTED **DEER LOIN STEAK**

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

€ 45.80

MUSTARD SEED CRUSTED **LAMB LOIN ROAST** WITH BRAISED KNUCKLE OF LAMB

*served with bell pepper purée, bean ratatouille, dried tomatoes
& rosemary potatoes A G L M*

€ 42.90

TRUFFLED DUROC PORK CORDON BLEU

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

€ 34.60

CRISP **DUROC PORK** BELLY ROAST

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

€ 29.80

FROM THE RIVERS & SEAS

GRILLED TUNA STEAK

*with soybean sprouts, coriander, pulses,
pea pods & sesame rice F L*

€ 39.40

GRILLED **ORGANIC KING PRAWNS**

*with bell pepper, 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*

€ 48.80

DESSERTS



TAHITI VANILLA CRÈME BRÛLÉE

*valrhona manjari chocolate crumbs, sorbet,
quark and rum ice cream & caramel corn A C E G*
€ 16.80

BERRY & FRUIT TEMPTATION

cotton candy, sorbet varieties, panna cotta, fresh fruit & orange mist A C E G
€ 17.90

NOUGAT MOUSSE CAKE ON PINEAPPLE CARPACCIO

*succulent sponge cake, saffron, caramel nuts
& creamy damson plum ice cream A C E G*
€ 17.90

BEST OF VALRHONA CHOKOLATE

*chocolate truffle terrine on thai mango, warm chocolate cake
& crumbled valrhona brownie with fir cone ice cream A C E G*
€ 18.90

CHEESE DEGUSTATION FOR TWO

*eight cheese varieties, hot stone fondue with "belper knolle" swiss hard cheese specialty,
served with homemade chutneys, truffle honey & walnut bread A E M O*
€ 26.80

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