

MENUS

Fine Dining Restaurant Paznaunerstube

Surprise Menu

We would like to surprise you! – vegetarian upon request

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| served in four courses | € 150,00 |
| served in six courses | € 175,00 |
| served in eight courses | € 185,00 |

Royal Menu

You are welcome to enjoy the Royal menu...

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| in six courses | € 195,00 |
| in eight courses | € 235,00 |
| in ten courses | € 275,00 |

Our wine selection

We offer more than 800 international wines in our wine list!
Enjoy the flavour of our Austrian, European and international wines,
individually matching with our menus.

Our sommeliers would be pleased to counsel with your wine order!

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| Wine tour with four stops | € 60,00 |
| Wine tour with six stops | € 90,00 |
| Wine tour with eight stops | € 120,00 |

On request we are happy to serve you a non-alcoholic accompaniment
to your menu.

ROYAL MENU

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Organic goose liver
strawberry | thyme | rhubarb

De berao
tartar | wild garlic | olives

Yellowfin tuna
asparagus | seaweed | citrus fruit

Norway lobster
sweet carrot | kimchi | saffron

Scallops
Jerusalem artichoke | warm salted caramel
with Perigord truffle per gram € 8,00

Freezing cold
coconut | kalamansi | shiso cress

French pigeon
the best of the pigeon | the first morels | wild garlic

Choose your favourite cheese from our cheese trolley

Raspberry Royal
raspberries | honey | "Manjari Chocolate"

Sour cream
white chocolate | yuzu | lime

A LA CARTE HIGHLIGHTS

of the 3 Sieberer Chefs

the best from our regional producers

Enjoy à la carte
the best ingredients of your choice
from our culinary treasure chest

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|---|---------|
| Pure Vitamins pickled and marinated vegetable asparagus lettuce | € 28,00 |
| Asparagus asparagus mousse marinated asparagus wild garlic | € 30,00 |
| Truffle pasta Tagliatelle cream sauce Perigord truffle per gram € 8,00 | € 22,00 |
| Venison from the local forest saddle chestnut root vegetable cranberry jam | € 52,00 |
| Arctic char Filet tartar radish cress leek | € 42,00 |
| “Das Paznauner Schaf!” – local lamb roasted saddle mustard seed bell pepper green beans | € 48,00 |
| Apricot hazelnut caramel Mountain salt Swiss pine | € 24,00 |
| Raspberry chocolate frozen herbs honey | € 24,00 |