Menu à la carte

PURE AND PRESENT

At stieg'nhaus, dining becomes a special experience that goes far beyond what is served on the plate. Our cuisine, inspired by the elements pasture, water, earth, fire and nectar, creates moments that leave a lasting impression. Each dish is crafted with dedication and reflects the connection between nature, precise craftsmanship and a signature that is unmistakably our own.

stieg'nhaus

Cover per person spread . sour cream butter . bread regional cured meats	7
Yellowtail Mackerel black radish . wasabi . shallot vinaigrette	34
Chicken Consommé shiitake . spring onion . mushrooms	14
Egg Custard button mushrooms . chives . croutons mountain cheese . truffle	22
Prime Beef Filet sweet potato . wild broccoli . jus	49
Dark chocolate mousse pineapple . aged rum . vanilla	16

Tasting menu

3 courses	95
4 courses	115
5 courses	135

A vegetarian or vegan menu is available on request.

MENU

A LA CARTE

Cover per person spread . sour cream butter . bread . regional cured meats	7
Aubergine quinoa . ginger marinade . poke . daikon cress	22
Pumpkin Velouté butter foam . croutons . roasted pumpkin seeds	16
Chicken Consommé shiitake mushrooms . spring onions wild mushrooms	14
Caesar salad romaine lettuce . mushrooms . cherry tomatos quail egg . radish . grissini	24
Homemade Truffle Pasta creamy butter foam . fresh truffle	32
Prime beef fillet sweet potato . wild broccoli . jus	49
Salmon FIlet Fregola Sarda . cherry tomatoes green asparagus . Hollandaise sauce	32
Viennese veal schnitzel parsley potato . lemon . lingonberry	29

Lemon Tart 14
arugula . mango . vanilla curd . yogurt

Curd Dumplings 14
homemade . preserved apricot . vanilla

Kaiserschmarrn 16
plum . apple . vanilla ice cream

Sorbets per Scoop 4
yuzu . mango . raspberry

Ice Cream per Scoop 4
vanilla . arugul . pistachio

DESSERTS