



SCHLOSSHOTEL

ISCHGL

GOURMET JOURNEY

Executive Chef de Cuisine Patrick Raaß recommends

I

Tristan langouste
Tangerine | spinach

Turbot
Red cabbage | N.25 caviar

Shoulder of beef
Celery | liver of goose

Saddle of venison
Brussels sprouts | polenta

Mille Feuille
Coffee | chocolate

Petit Fours

II

Soufflé egg
Sour cream | leek

Octopus
Port wine | mashed potatoes

Quail egg Crêpinette
Artichoke | Madeira

Ora king salmon
Fourme d'Ambert

Curd cheese soufflé
Blood orange | sour cream

Petit Fours

Menu price 5 courses € 178,00

Menu price 4 courses € 148,00

Menu price 3 courses € 112,00

Selection of finest cheeses from Maître Antony

€ 25,00

Executive Chef de Cuisine
Patrick Raaß

Maître
Daniela Wille

Owner
Ing. Arnold Tschiderer