

Aurelio's Gourmet Menu

Choose between Intro, Classic and Grand – three menu experiences offering different levels of depth and character:

Intro – a first taste of our cuisine. (EUR 116.00 per person)

Classic – balanced and complete. (EUR 165.00 per person)

Grand – the full, extensive menu experience.
(EUR 238.00 per person)

Head chef

Karl Eggetsberger and team

Restaurant manager

Daniel Korntner and team

All information is subject to change!

Snacks

jerusalem artichoke | fermented apple | Zuger Stolz
beef heart
air bread | trout | kimchi mayonnaise | salt lemon
Kiachl | sauerkraut | sig | Verevo Grand Selection

Couvert

Char

fir | buttermilk | chives

Chamois

juniper | spruce tips | trumpet chanterelle
smoked celery

Catfish

Kaluga Signature Selection | walnut miso | beurre blanc

Pork cheek

fried onion | parsnip | yoghurt
pickled chanterelles | mustard

Carrot

ginger | tarragon

Saddle of deer

spiced jus | potato | lingonberry
dried pear | pointed cabbage

Plum

cardamom | kefir

Pear

almond | truffle | manjari

Petit Fours

pumpkin seeds | lemon
hazelnut in textures
poppy | yoghurt | elderberries