

## *APERITIVOS*

- GREEN OLIVES Jalapeño-Cucumber, Goat Milk Curd 8  
FLAMED EEL Green Apple, Sea Grape 7  
DAS LOFT QUICHE Bacon, Leek 7  
CAVIAR TIN Ossetra Caviar, Cauliflower, Sour Cream 8

## *TASTE OF LOFT*

- FOUR COURSE MENU 89  
selected by our chef de cuisine  
accompanying wines by our sommelier 45

## *SMALL PLATES*

- BEEF TATAR & OYSTERS black Radish, salty Herbs 24  
SALMON 48° Avocado, Radish, Miso 25  
LUKEWARM ARTICHOKE Burrata, Buckwheat 19  
TAGLIATELLE "CARBONARA STYLE" Parmesan, Egg Yolk 24  
LOBSTER BISQUE Lobster Ravioli, Vervain, Carrot 26  
PULPO NDJUA Saffron, Salt Citron, Pepper 23

## *LARGE PLATES*

- WINTER COD Bean, Pear Vinegar, Lardo 33  
ZANDER Spring Onion, Elder, Yoghurt, Poppy 34  
SCALLOP & MUSSEL Cidre, Fennel, Arroz Bomba 36  
FREGOLA Hazelnut from Piedmont, Trevisano, Rowan Berries 22  
SADDLE OF LAMB Argan Oil, Aubergine, Pomegranate 38  
STYRIAN CHICKEN Umeboshi, Pointed Cabbage, Celery 34  
SIRLOIN Black Truffle, Jerusalem Artichoke, Water Cress 44

## *DESSERT*

- TOFFEE CRÈME BRÛLÉE Granny Smith, Mascarpone 12  
OAT FLAN Buttermilk, Hazelnut, Honey 12  
ORIGINAL BEANS CHOCOLATE Cheesecake, Cherry 14  
SORBET Three scoops á la chef 8  
CHEESE FROM JUMI Fruit Bread, Fig Mustard 12

CHEF DE CUISINE ANTON GSCHWENDTNER

INFORMATION ON ALLERGENS AND SPECIAL DIETARY REQUESTS  
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE DO LET US KNOW

ALL PRICES IN EURO INCLUSIVE OF APPLICABLE TAXES AND FEES  
COVER CHARGE 5

DAS  
loft

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VIBRANT  
VIEWS & DINING