



Family Ebenkofler-Unterkircher
Farmhotel Moosmair & herb restaurant Arcana
Ahornach Kirchdorf 81 | www.moosmair.it | info@moosmair.it

   [farmhotel_moosmair](https://www.youtube.com/channel/UC...)



DEAR GUESTS,

said the natural physician Paracelsus in the 16th century and began extracting the essence – the “Arcanum”- of plants and herbs.

He was convinced that Man and Nature form a cosmic unity and that a feeling of harmony can only be aroused by letting yourself in for these interactions. The language of nature is best expressed in herbs – their smell, their taste and their effects have to be understood as messages that bring to our minds the origin of all being.

We tried to translate those messages into culinary enjoyment and refer to the knowledge of our ancestors, to their wisdom and traditions.

Enjoy the variety of flavours and get surprised by the unlimited expressiveness of nature!

Cordially yours

Ebenkofler Anneres

Holistic nutrition expert
Schooling in modern and traditional herbal medicine





3-course surprise menu

€ 55,00

4-course surprise menu

€ 67,00

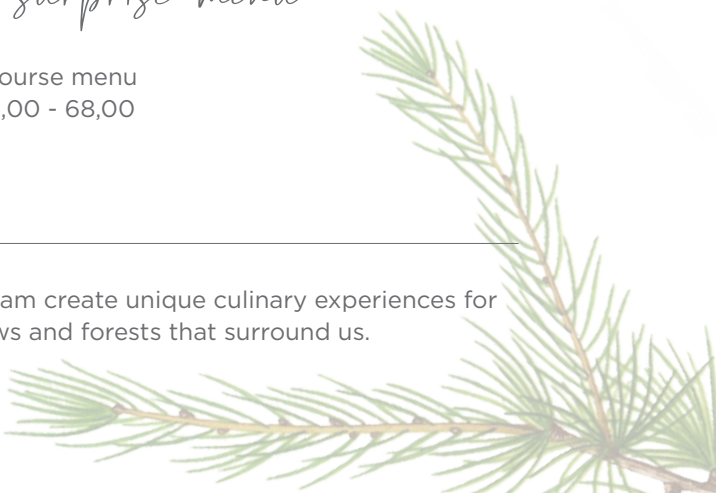
5-course surprise menu

€ 75,00

Vegetarian surprise menu

3-5 course menu
€ 52,00 - 68,00

Wild treats - Chef Dominik and his team create unique culinary experiences for you with wild herbs from our meadows and forests that surround us.





COLD APPETIZERS

Beef tartare

paprika mayonnaise | herb butter | tomato basil toast bread |
sweet mustard ice cream
€ 22,00



Goat cheese variation

from „Goasroscht“ | dandelion chutney | pear | „Schüttelbrot“
zucchini carpaccio
€ 21,00



Pickled salmon

cucumber | radish | lime foccacia | dill | wasabi mousse
€ 22,00



vegetarian



regional



gluten-free



lactose-free





SOUPS

Wild herbs cream soup

ham crumble | quail egg | sommer blooms

€ 10,80



Asparagus cream soup

cress | herb croutons | hay milk foam

€ 10,80



Venison consommé

veggie julienne | nettle ravioli | lovage

€ 10,80



vegetarian



regional



gluten-free



lactose-free





WARM APPETIZERS

Burrata tortelli

mixed tomatoes | basil pesto | pine nuts | raw ham

€ 22,80

Wild garlic risotto

asparagus | buffalo mozzarella | hazelnut | lime



€ 22,80

Potato gnocchi

rabbit ragù | thyme espuma | roasted onions
aronia chutney

€ 22,80



vegetarian



regional



gluten-free



lactose-free





MAIN DISHES

Beef in summer freshness

potato leek puree | colourful vegetables | yarrow jus

€ 39,80



Saddle of lamb

sweet potato | asparagus | grilled storo polenta

€ 38,80

Stir fried vegetables

herb shrimps | basmati rice | roasted peanuts

€ 32,00



vegetarian



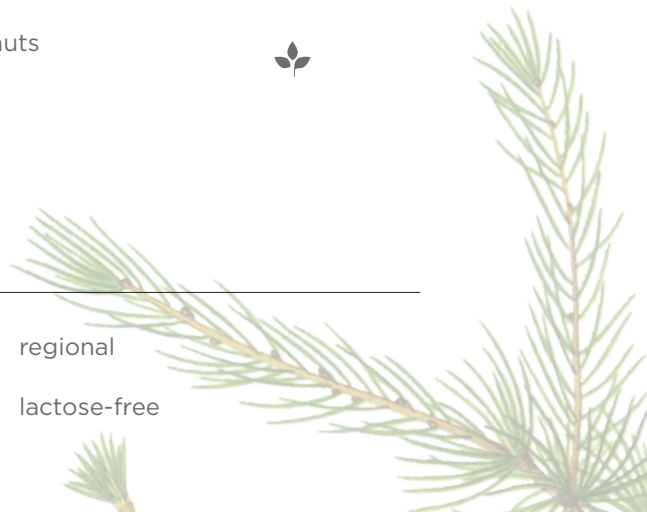
regional



gluten-free



lactose-free





DESSERT

Chocolate variation

sweet clove ice cream | strawberries

€ 14,80



Tonka bean parfait

nougat foam | raspberry | pistachio

€ 13,80



Profiteroles

curd cheese | mountain pine | apple sorbet | almond crumble

€ 12,80



vegetarian



regional



gluten-free



lactose-free

