

Bergblick's gourmet menu



BERGBLICK
Gourmet

Yellow Beetroot

Grüll caviar | watercress | buttermilk |
activated charcoal | quince



Oxtail

Bún-Chả flavours | lemongrass | Kyoto leek oil



Ried Cameroonian sheep

Pearl couscous | dried fruits | Fiss mountain hay



Duo of turbot

Cauliflower | Thai curry | yuzu



Beetroot

Dark chocolate | umeboshi | Jerusalem artichoke | coffee



Galtür Red Goat

Apple | maple syrup



4-course menu € 88,-

5-course menu € 94,-

6-course menu € 99,-

Wine pairing € 73,-

Bergblick Gourmet

WEDNESDAY - SUNDAY

6:00 PM

We ask for advance reservation.