ZOMM tasting menu

Three.Courses 66

Surprise – honest, creative, and a little in love.
An invitation to uncover our culinary secrets.

Four.Courses 88

Alpine Shrimp - Teriyaki Salad
Citrus, quinoa & Sencha Green Tea

Celery baked in salt dough
BBQ, pickled elderberries, almond & Sarawak pepper

Venison – Braised & Briefly Seared
Celeriac, Parsnip, Pistachio & Cocoa

Fruity Winter
Jerusalem artichoke, passion fruit & coffee

Wine pairing 44

Six.Courses 111

Alpine Shrimp - Teriyaki Salad
Citrus, quinoa & Sencha Green Tea

Hattinger Jerusalem Artichoke
Clementine, red onion & black winter truffle

Celery baked in salt dough
BBQ, pickled elderberries, almond & Sarawak pepper

Pan-seared Duck Liver
Beetroot millefeuille & Miso buerre blanc

Venison – Braised & Briefly Seared
Celeriac, Pistachio & Cocoa

Fruity Winter
Jerusalem artichoke, passion fruit & coffee

Wine pairing 66

Order menus per table.

Our Dishes

Starters

Alpine Shrimp - Teriyaki Salad 19
Citrus, quinoa & Sencha Green Tea

Pan-seared Duck Liver 20
Beetroot millefeuille & Miso beurre blanc

Beef Tenderloin Tartare 25
Jerusalem Artichoke, Egg, Hazelnut, Winter Truffle & Sourdough Toast

Bouillabaisse winter edition 23|33
Alpine shrimp & local noble fish, Jerusalem artichoke, winter vegetables & sourdough toast

• French-style onion soup 16
With cheese - brioche & thyme

Blattl'n Royal – perfect for sharing 20|30
Crispy fried Alpine flatbread, a Tyrolean classic reimagined, with Champagne sauerkraut, Imperial Osietra caviar & crème fraîche

Celery baked in salt dough 16
BBQ, pickled elderberries, almond & Sarawak pepper

Main Courses

Grilled pike-perch 34
Smoked meat, beluga lentils, kale, apple & split pea foam

Venison – braised & briefly seared 42
Celeriac, pistachio, beetroot & cocoa

Pot au Feu of Kemater Beef 38
Boiled Beef, tongue, bone marrow, vegetables, Consommé, horseradish, mustard & winter truffle

Tagliolini with Venison Ragout 29
Ötztal Lingonberries, Forest Mushroom Foam & Hazelnut

Viennese veal schnitzel 31
With parsley new potatoes, lingonberries & lemon

ZOMM's cheese spätzle deluxe 30
With black Piedmontese winter truffle

- Upgrade: Portion of black Piedmontese winter truffle 1 gram – 4 euros

From the Open Fire

Entrecôte or rib-eye? Two cuts, two characters!

Entrecôte

Cut from the rib section of the beef loin, specifically the front part between the neck and sirloin.
A muscle that barely works – that's why it's so tender.

- 250 grams 50
- 350 grams 70

Rib - eye

Also from the front rib section, this cut includes the signature "eye" of fat that gives it its bold flavor.

- 250 grams 50
- 350 grams 70

Sides each 7,50

- Parsley new potatoes
- Potato gratin
- Seasonal vegetables with character
- Bitter leaf salad, Viennese dressing, roasted seeds

Sauces

- Red wine jus 4,50
- Pepper sauce 4,50
- Truffle jus 6,50

Add-on

- 1 gram of black Piedmontese winter truffle 4

Our charcoal grill

Built by oven maker Elias Neuner based on ideas from Waal and Thomas – robust, precise, and the heart of our kitchen.

We use a variety of regional woods, each adding its own distinct character to the dishes.

The grill functions as a barbecue, smoker, and ember pit all in one.
Whether vegetables, fish, meat, or herbs – much of what we serve has met the flame.

This creates an honest, pared-down cuisine with natural depth and a delicate smoky aroma.

Our Sweet Side

Fruity Winter 13,50
Jerusalem artichoke, passion fruit & coffee

ZOMM's choux pastry fritters 13,50
Hazelnut, caramel & redcurrant

Homemade ice cream (per scoop) 4,50
- Madagascar vanilla
- Original Beans simple dark chocolate
- Piedmont hazelnut
- Butter caramel

Homemade sorbet (per scoop) 4,50
- Citrus Kumquat
- Quince
- Mirabelle plum

Local Cheese Specialties

From Hofkäserei Scheiber (Silz/Tyrol) and
Sennerei Lingenau (Lingenau/Vorarlberg) with bread, mustard & pickled goods from our cellar

- Three varieties 14,50
- Five varieties 19,50