

Nachspeisen



Sorbet

2
€



Apfel

9

Alkoholische Getränke



Bier

Suppen



Cream of apple and celery with cinnamon biscuit

5
€



Beef broth with three ingredients

7
€



Cream of horseradish with crispy black pudding praline

7
€



Salatuppe

Pasta



Nudeln Rindfleisch

10

Pizza



Garten



Spinat

10

Salat



Salat mit Pekannüssen

9

Menüs



Speisekarte

Chicken



Gebratenes Huhn

14

Vegetarische Gerichte



Gemüse



Alpine-Curry with mountain lentils and pumpkin

17
€



Creamy chanterelles with roasted dumplings, fresh herbs and green salad

Rigatoni



Rigatoni à la Chef

10

Mittagsangebot - Asiatisch



Gemüse

Our wine suggestions per glass 1/8 l



2018 Grüner Veltliner Federspiel „Dürnstein“, Winery Tegernseerhof, Wachau

6
€



2017 Grüner Veltliner Smaragd „Ried Stein am Rain“, Winery J. Bäuerl, Wachau

7
€



2018 Riesling „Ried Fumberg“, Winery Gerhard Kolkmann, Fels am Wagram

6
€



2018 Sauvignon Blanc „Ried Altenberg“, Winery Manfred Hebenstreit, Weinviertel

5
€



2017 Morillon „Arte Styria“, Winery E. Elsnegg, Eckberg, Gamlitz

5
€



2018 Zweigelt Rosé Selection, Winery J. Bäuerl, Wachau

5
€



2017 Blauer Zweigelt „Goldberg“, Winery Werner Achs, Neusiedlersee

5
€



2017 Blaufränkisch Leithaberg DAC, Winery Markus Altenburger, Jois

8
€



2017 St. Laurent, Winery Rosi Schuster, St. Margarethen

7
€



2017 Cuvée Rusterberg (BF/CS/CF), Winery Günter Triebaumer, Rust „Magnum“

7
€



2017 Barbera d’Alba, Azienda Agricola Vigna Rionda Massolino, Piemont

6
€

Warm and cold starters



Beef tartar with homemade brioche



Duet of marinated arctic char

15
€



Salzburger “Fleischkrapfen”

12
€



Italian salad of crayfish and shrimps with crispy avocado

15
€



Small mixed lettuce with potatoes, cucumber, tomato, bell pepper and radish

6
€



Large mixed lettuce with potatoes, cucumber, tomato, bell pepper and radish

8
€

Variation of fish & meat



Ragout of deer

19
€



Medium roasted filet of beef

34
€



Whole roasted char with parsley potatoes and green salad

24
€



“Viennese” escalope of veal with parsley potatoes and lingonberries

22
€



Grilled filet of pike-perch with variation of corn and Chorizo

25
€



Fried chicken with potato-cucumber salad and lingonberries

18
€



Two kinds of boiled beef

21
€



Braised pork cheeks with potato-celery mash and broccoli

19
€

Sin clasificar



Risotto

8



Variation of local organic cheese with homemade chutney

11
€



“Kaiserschmarrn” with stewed apricots and apple mush

10
€



Curd-cheese dumplings with homemade stewed plums

10
€



Variation of dark chocolate and raspberry

11
€



“Heidelbeerdatschi”

12
€



Getränke



Hauptkurs



Nachspeise