

Slices of veal fillet served with avocado,
vegetable lemon and grated parmesan € 18,50

Salad of green mango and celeriac
served with coriander – chili dressing and fried shrimps € 16,80

Mediterranean vegetable salad served with pine nuts,
burrata and basil pesto € 14,50

small/regular

Mixed gardener salad served with
pumpkin seeds and croûtons € 6,80/8,80



Carrot cream soup served with ginger foam
and corn chicken skewer € 7,80

Beef consommé served with pancake slices,
semolina dumplings or pressed cheese dumplings € 6,20



small/regular

Chanterelles in parsley cream
served with Tirol – bacon bread dumplings
and calves sweet breads € 17,80/22,80

Pike dumplings served with kohlrabi – pearl barley risotto
in chervil stock and crayfish € 19,50/24,50

Preise verstehen sich inkl. aller Abgaben
Gedeck pro Person € 2,50

Filet of beef in shallot – Zweigelt sauce gratinated marrow crostini and crispy chanterelle – beans	€	33,00
Lamb's cutlet served with herb crust, chorizo jus, aubergine – paprika compote and olive polenta	€	27,50
Filet of wild char served with pea mousseline chanterelles, sherry – vinegar butter and gnocchi	€	23,50
Filet of bass fried with fennel timber served with saffron aioli, grilled vegetables and pine nut – couscous	€	25,50
Whole sole served with almond butter, leaf spinach and parsley potatoes	€	35,00
„Tafelspitz“ prime boiled Tyrolean beef served with roasted potatoes, creamy spinach, apple – horseradish and chive sauce	€	20,80
„Wiener Schnitzel“ breaded veal cutlet served with parsley potatoes and cranberries	€	19,80
Boned half fried chicken served with potato – field salad and pumpkin seed oil	€	18,90
Goulash of beef served with butter – spaetzle and herb crème fraîche	€	14,90

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