

Menu

Starters

	½	1
Boiled rump of beef in aspic with pumpkin-seed-oil (L)	€ 10,00	€ 12,50
Beef tartare, with butter and toasted bread (A,C,D,M,O)		
90 grams		€ 13,50
150 grams		€ 19,00
add 1 prawn		€ 4,50
add slice of foie gras		€ 6,00
Pickled arctic char with salt lemon, apple-olive oil emulsion and peas (C,D,F,G,L,M,N,O)		€ 17,00
Red beet root caprese, leaf lettuce and scallops in panko crumbs (A,B,C,F,G,H,L,M,N,O,R)		€ 16,50
Potato-endive salad with venison ham and deep fried breaded free range egg (A,C,G,N,O)		€ 13,00

Soups

Consommé with sliced pancakes (A,C,G,L), semolina dumplings (A,C,G,L) or liver dumpling (A,L)		€ 4,20
Cream soup of the day		€ 4,50

Mains

Boiled rump "Vienna style" with its traditional sides (G,L,A,C)		€ 21,00
side order of creamed spinach (A,G)		€ 4,50
side order of creamed horseradish (A,G,L)		€ 4,00
Glazed veal liver and sweet breads set on truffle crème, salsify, carrots and chicken glace (A,E,F,G,L,M,O)		€ 24,00
Venison ragout with dumplings, cranberries and brussels sprouts (A,C,F,G,L,M,O)		€ 24,00
Braised veal cheeks, potato roll, leeks and sour cream (A,C,F,G,L,M,O)		€ 23,00
Wiener schnitzel with lingonberries and salad with pumpkin seed oil (A,C,G,O)		€ 22,00
Saddle of lamb with filled polenta slice and chervil root (A,C,F,G,L,M,O)		€ 31,00
Beef tenderloin with truffle, gnocchi and sautéed baby spinach (A,C,F,G,L,M,O)		€ 36,00
Lamb lights with dumpling, leeks and quail egg (A,C,G,L,M,O)		€ 18,00

Allergy information according to Codex recommendation.

A – Grains containing gluten | B – Crustaceans | C – Eggs | D – Fish | E – Peanuts | F – Soy | G – Milk or lactose | H – Edible nuts | L – Celery | M – Mustard | N – Sesame | O – Sulphites | P – Lupines | R – Molluscs

Fish

Arctic char filet set on red beetroot risotto and horseradish foam (C,D,F,G,L,M,N,O) € 25,00

Codfish set on sepia pasta and bouillabaisse fonds (A,B,C,D,F,G,H,L,M,R) € 24,00

Vegetarian Main

Homemade semolina gnocchi with herb pesto and asmonte cheese espuma (A,C,E,F,G,H,L,M,O) € 17,50

Braised red cabbage with chestnut dumpling and porcini mushroom gel (A,C,E,F,G,L,M,N,O) € 18,00

Salads

salad € 4,00

with french dressing (C,M)/italian dressing/yoghurt dressing (G) original styrian pumpkin-seed-oil/walnut-oil/, apple-, pear- or raspberry vinegar, house dressing (C,D,G,M)

Desserts

"Popsicle" Zotter chocolate and passion fruit (C,G,P) € 9,00

Cheese curd dumplings with vanilla cookie crumble, raspberry sherbet and caramel sauce (A,C,E,G,H,O) € 9,00

Crème Brûlée (C,G) € 8,50

Homemade apple or curd cheese strudel (A,C,G) € 4,80

Cheese

Small variation of selected cheese (G,A,H) € 9,90

Big variation of selected cheese (G,A,H) € 12,90

Served with strawberry-pepper chutney or apricot-pepper chutney

**** Cover charge Lunch € 2,30 – Dinner € 2,90 ****

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal, when placing your order. Thank you.

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