

# Menu

## Starters

|  |         |         |
|--|---------|---------|
| Boiled rump of beef in aspic/pumpkin-seed-oil (A,C,G,O,M,L)                  | € 12,00 | € 14,00 |
| Beef tartare/butter/toasted bread (A,C,D,M,O,G)                              |         |         |
| 90 grams   |         | € 13,50 |
| 150 grams  |         | € 19,00 |
| add 1 prawn  |         | € 4,50  |
| add slice of foie gras   |         | € 6,00  |
| Cream soup from watercress/fried quail egg (A,C,G,L,O)                       |         | € 6,50  |
| Pickled salmon trout/asparagus/fermented soya/beluga-lentils (G,C,D,F.O,A,M) |         | € 18,50 |
| Sour veal cheeks/spring-aromas/crisp from spalt pastry (A,C,G,H,L,M,N,O)     |         | € 16,50 |

## Soups

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

## Mains

|   |         |
|---|---------|
| Boiled rump "Vienna style" with its traditional sides (G,L,A,C)                                 | € 22,00 |
| side order of creamed spinach (A,G)   | € 4,50  |
| side order of creamed horseradish (A,G,L)   | € 4,00  |
| Wiener schnitzel with lingonberries and salad with pumpkin seed oil (A,C,G,O)                   | € 22,50 |
| Glazed liver of veal with mashed potatoes, beans with bacon and apple (A,G,L,M,O)               | € 24,00 |
| 24 <sup>h</sup> Breast of veal/solo asparagus/spinach-swiss roll (A,C,G,L,M,O)                  | € 23,50 |
| Minced meat from roebuck/celery puree/morels (A,C,G,L,M,O)                                      | € 18,00 |
| Raviolo filled with boiled rump/spinach of nettles/horseradish/apple (A,C,G,L,M,O)              | € 19,50 |
| Pink fried saddle of lamb/gold of pleasure/farmers curd/aubergine (A,C,G,L,M,O)                 | € 33,00 |
| Dry aged loin of vulcanland-pork/poppy dumplings<br>"Innviertler" style/vegetable (A,C,G,L,M,O) | € 21,50 |

**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*

Very gently cooked salmon trout/asparagus-mousse/  
stock of nettles (B,C,D,G,L,F,M,O,R) € 26,50

Medallions from pikeperch/chorizo/Mousseline from beans (B,C,D,G,L,F,M,O,R) € 27,50

## *Vegetarian Main*

Solo asparagus/63° organic egg/tomatoes (A,C,F,G,L,M,O) € 19,50

Homemade "Bonbon" from noodles/farmers curd/nettles/morel-sauce  
(A,C,G,F,L,M,O) € 17,00

## *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*

May-cherry/chocolate from the Zotter manufacture (A,C,F,G,O) € 8,50

Chocolate-nut cake at the recipe of grandmother (A,C,F,G,O,H;E) € 7,50

Rice pudding/strawberries/rhubarb/macaron (A,C,G,O,H) € 8,50

Homemade apple or curd cheese strudel (A,C,G) € 5,00

## *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.

### Allergy information according to Codex recommendation.

|   |
|---|
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