

Menu

Starters

Prime boiled beef in aspic pumpkin-seed-oil (L)	€ 14,00	€ 16,00
Beef tartare butter toasted bread (A, C, D, M, O, G)		
90 grams		€ 16,00
150 grams		€ 21,00
add 1 prawn		€ 6,00
Vegetable roll apple-ginger chutney mushroom jus (A, F, H, L)		€ 18,00
Fish carpaccio of salmon and char lemon mayonnaise sea asparagus coriander (D, G)		€ 20,00
Duck liver panna cotta Madeira duck giblets red cabbage cream (G, M, O)		€ 21,00
Premium caviar from siberian sturgeon whipped butter toast		
50 gram Alpine Caviar Baeri (calcalps)		€ 120,00

Soups

Consommé with sliced pancakes (A, C, G, L), semolina dumplings (A, C, G, L) or liver dumpling (A, L)	€ 5,50
Cream soup of the day	€ 6,00

Mains

Veal rump cap with its traditional sides (G, L, A, C)	€ 25,00
side order of creamed spinach (A, G)	€ 5,50
side order of creamed horseradish (A, G, L)	€ 5,00
“Wiener Schnitzel” cranberries salad with pumpkin seed oil (A, C, G, O)	€ 27,00
Liver of veal glazed with sage mashed potatoes green beans with bacon (A, G, L, M, O)	€ 25,00
Ragout of ox bourguignon vegetables mushrooms Café de Paris puree (G, L, M, O)	€ 26,00
Roast and cheek of pig cabbage roulade (A, C, L, M, O)	€ 22,00
Veal loin cut duck liver mushroom strudel fig chutney (A, C, G, L, M, O)	€ 39,00
Back of lamb spinach quiche red onion tomato (A, C, G, O)	€ 38,00



Fish

Filet of char gnocchi chorizo swiss chard Beurre Blanc (A, G, L, O)	€ 29,00
Filet of pike perch rolled barley chive fond lardo (A, G, L, O)	€ 28,00

Vegetarian Main

Stewed eggplants zucchini-tomato vinaigrette avocado (A, C, G, M)	€ 21,00
Savoy cabbage slice mushroom fond chickweed (A, C, G, M)	€ 22,00

Salads

Salad	€ 6,00
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

Filled cannoli pistachio hazelnut creamy ice cream (A, C, G, H)	€ 13,00
Homemade poppy seed noodles elderberry roaster apple-cinnamon ice cream (A, C, G, H)	€ 13,00
Cherry vanilla chocolate (A, C, F, G)	€ 13,00

Cheese

Small variation of selected cheese (A, G, H)	€ 12,50
Big variation of selected cheese (A, G, H)	€ 16,50

Served with strawberry-pepper chutney or apricot-pepper chutney.

Covers:
Lunch € 3,50
Diner € 4,50

