

— S T A R T E R S —

BELL PEPPER AND SHEEP'S CHEESE BASIL / PESTO / PIGNOLIA	9,90
PICKLED SALMON TROUT ASPARAGUS MOUSSE / CHERVIL	12,90
LUKEWARM PORK'S CHEEKS KOHLRABI CREAM / SALSA VERDE	11,90

— S O U P S —

BEEF BROTH WITH: SEMOLINA DUMPLINGS OR FRIED LIVER DUMPLINGS OR SLICED PANCAKES	3,90
YOUNG ONION SOUP DEEP FRIED CALF'S HEAD	4,90
RAVIOLI WITH RICOTTA STUFFING BRAISED TOMATOES / HERBS	13,90
PAPPARDELLE SUGO OF VENISON / ASPARAGUS	12,90
CALF'S KIDNEYS WITH MUSTARD-SAUCE MASHED POTATOES / LEAF SPINACH	13,90

GREEN OR MIXED SALAD MUSTARD-, SOURCREAM- OR BALSAMICOMARINADE SMALL BIG	3,90 4,80
CIABATTA WITH GARLIC BUTTER OR BRUSCHETTA WITH TOMATOE AND BASIL	2,90

COVER: 2,90

NEW WORK:
OUR RESTAURANT & BAR OFFERS ACCESS TO WIRELESS LAN.
PLEASE GET AN ACCESS AT OUR RECEPTION.

— C L A S S I C S —

CLASSIC »TAFELSPITZ« (PRIME BOILED BEEF)
ROASTED POTATOES / SPINACH / CHIVES SAUCE 17, 50

DEEP FRIED IN BUTTER:

DEEP FRIED CHICKEN POTATOE - CUCUMBER - SALAD	14, 90
WIENER SCHNITZEL PARSLEY POTATOES / CRANBERRIES VEAL ESCALOPE PORK ESCALOPE	16, 90 12, 90

ROASTED BIO CALF'S LIVER
CELERY / MASHED POTATOES 19,90

ROASTED FILET OF CHAR
CHANTERELLES / YOUNG PEAS 19,90

ROASTED SADDLE OF DEER
FROM THE UPPER TAUERN AREA
FINE VEGETABLE SALAD 24,90

BRAISED SHOULDER OF VEAL
RISOTTO WITH CHANTERELLES 19,90

ROASTED CHICKEN BREAST WITH LIMES
HERB SALAD / PESTO 16,90

— D E S S E R T —

HOMEMADE SHEEP'S MILK ICE CREAM
STRAWBERRY-RHUBARB RAGOUT 7,90

HOMEMADE SORBETS
RHUBARB / STRAWBERRY / PASSION FRUIT 9,90

CURD CHEESE DUMPLINGS
MARINATED MEDLARS 9,90

SOUFFLÉ SALZBURG STYLE WITH RASPBERRIES
(FOR 2 PERSONS, PLEASE ALLOW 20 MIN.
WAITING TIME) 13,90

ASSORTED AUSTRIAN CHEESE
BELL PEPPER JAM / FIG MUSTARD 12,90

HEIDI NEULÄNDTNER MIT MATTHIAS, DOMINIK, JULIA, STEFFI,
GEORG, LUKAS, WERNER, BRIGITTE, BESIM, MURAT



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