

APPETIZER

SEAFOOD AND FISH SERVED THREE WAYS

Salmon filet | smoked | nori | wasabi
marinated octopus
scallop | fried

€ 15,80

LAMB'S LETTUCE

fried bacon | egg
mustard dressing

€ 10,60

BOUILLON OF BEEF

semolina dumplings

€ 6,50

PUMPKIN SOUP

carrot straw

€ 8,80

MAIN DISH

CLUB SANDWICH

grilled turkey breast | cocktail sauce
toasted bread | lettuce
tomatoes | eggs | onions | bacon

€ 14,90

BAKED CHICKEN SALAD

mixed lettuce | pumpkins seeds | croutons
french dressing | pumpkin seeds oil
crispy pan fried chicken

€ 15,90

LEAF SALAD | SLICES OF BEEF FILET

cherry tomatoes | Grana Padano
balsamic dressing

€ 17,90

PIKEPERCH | FILET

fried
potato celery mash
orange savoy cabbage | plum chutney

€ 28,90

PRAWNS

grilled prawns with herbs and butter
saffron risotto
vegetables

€ 33,90

MAIN DISH

FILET STEAK

Potato pear gratin | blue mould cheese
vegetables
port wine gravy

€ 35,90

WIENER SCHNITZEL

veal escalope in breadcrumbs | deep fried
cranberry sauce
optional:
parsley potatoes | fries | leaf salad

€ 22,90

TAFELSPITZ

boiled rump of veal
braised leaf spinach
roasted potatoes
apple horseradish | chives horseradish sauce

€ 23,90

RAGOUT OF VENISON

parsnip dumpling
red cabbage | wild mushrooms

€ 24,80

PUMPKIN QUICHE (VEGETARIAN)

beetroot salad
hazelnut vinaigrette

€ 20,90

Our staff will kindly inform you on allergenic ingredients in our dishes

DESSERT

VARIATION OF CHOCOLATE

mousse au chocolate
semi liquid chocolate cake
blood orange shot

€ 10,90

VARIATION OF SORBET

homemade sorbet

€ 9,90

APRICOT DUMPLINGS (20min)

butter crumbs
wild berry sauce

€ 8,50

CRÈME BRULÉE

pistachio sponge
cherry sorbet

€ 10,90

WIENER EISKAFFEE

vanilla ice cream and coffee
with coffee liqueur

€ 8,10

VARIATION OF CHEESE WITH FIG MUSTARD

alpine dairy butter

€ 14,60

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