

## FIRST COURSES

*Refreshing  
& light*

**OX HEART TOMATO** 15,50

Fresh cheese from goat,  
puff pastries, lemon

**CARPACCIO OF PASTURE BEEF** 23,50

Candied fennel, orange dressing,  
parmesan cheese, root bread

**STYRIAN SALAD** 14,50

Summer salad, styrian runner beans,  
roasted pumpkin seeds, pumpkin  
seed oil

+ styrian air dried ham  
OR fried camembert 19,50

**CLEAR BEEF SOUP** 9,50

with sliced pancakes  
or semolina dumpling

**VEGETABLE SOUP  
OF THE DAY** 9,50

*& to share*

**"MEXIKANER"** 9,00

baked loaf of bread filled with  
mountain cheese or garlic butter

**FINEST MOULD CHEESE** 14,00

au gratin with rustic bread

**HORSE CHEESE KRANSKY** 9,50

with plum mustard, root bread

## SECOND COURSES

**BEEF STEAK ENTRECOTE** 46,00

bernaise sauce,  
grilled cherry tomatoes, crispy fries

**GRATINATED BOILED BEEF** 31,00

tafelspitz beef,  
white bread-horseradish dip,  
root vegetables, potatoes

**OVEN FRESH PORK ROAST** 26,50

Grilled bread dumplings, crisp  
cabbage salad, beer sauce

*from field & lake*

**STUFFED POINTED PEPPERS** 25,50

vegetarian - Stuffed with bulgur,  
tomato stew and mint yogurt

**SALMON TROUT FILET** 34,50

sourdough lemon crunch, grilled  
romaine lettuce, young potatoes &  
beurre blanc

**ROASTED CAULIFLOWER** 24,50

and carrot, beetroot hummus,  
coriander sour cream

*dessert ...*

**"SALZBURGER NOCKERL"** 31,00

iconic austrian fluffy soufflé- last call 21:30

**AND MUCH MORE ON  
OUR APRES DINNER MENU**

## Breaded & Fried

### SCHNITZEL-HEAVEN

#### WIENER SCHNITZEL

FRIED GOLDEN-BROWN IN CLARIFIED BUTTER.  
SERVED WITH CRANBERRIES AND LEMON

VEAL ..... 27,50  
from austrian veal

PORK ..... 16,00  
lucky from Austria

#### SCHNITZEL WITHOUT SCHNITZEL

FRIED FISH pikeperch 23,50

COURGETTE SCHNITZEL vegetarian 15,00

FRIED CHICKEN SALAD Chicken breast, 25,50  
crisp salad, Pumpkin seed crunch

## Fries

À LA FRANÇAISE

### THE AUSTRIANS FAVOURITE FRUIT

per portion 7,00

**Pretty LUISE** – thin-cut and crispy

**Big BERTA** – rustic and earthy

**Wavy WILMA** – beautiful for gourmets

*and along with it...*

Hand-whipped MAYONNAISE 2,50

SAFRAN AIOLI 2,50

HOT AJVAR 2,50

JOPPIESAUCE 2,50

pimped KETCHUP 2,50

## Sides

**VIENNESE GARNISH** 3,00

parsley, capers, anchovy and egg

**PARSLEY POTATOES** 7,50

...tried and tested

**POTATOE SALAD** 7,50

**PUMPKIN SEED MAYONNAISE** 7,50

**& POTATOES** — the salad for the  
unreasonable

**LETTUCE / MIXED SALAD** 9,00

**CUCUMBER SALAD** 7,50

**WEISS & NATURALS**

<b>GLUEGLICH UNFILTERED BIO</b> FRED LOIMER, KAMPTAL	49,-
<b>GRÜNER VELTLINER BERGDISTEL</b> SMARAGD, TEGERNSEERHOF WACHAU DÜRNSTEN	68,-
<b>SAUVIGNON BLANC VULKANLAND</b> DIE KRISPELS, HOF BEI STRADEN STEIERMARK	53,-
<b>GELBER MUSKATELLER MITZI</b> GROSS & GROSS, SÜDSTEIERMARK	44,-
<b>STEIRISCHER PANTHER (SB &amp; RR)</b> MARION & GERHARD WOLLMUTH, KITZECK SAUSAL	41,-
<b>CHARDONNAY CUVÉE TOM'S OAK</b> THOMAS MALLOTH, ILLMITZ	49,-
<b>WEISSBURGUNDER CARNUNTUM</b> DORIS & WALTHER GLATZER, GÖTTLESBRUNN	48,-
<b>RIESLING DONAUSCHOTTER</b> CLEMENS STROBL, WAGRAM	59,-
<b>LUGANA I FRATI</b> CA DEI FRATI, LAGO DI GARDA	55,-
<b>PINOT GRIGIO FRIULI</b> SILVIO JERMANN, FRIAUL	62,-

**ROSE**

<b>FRÄULEIN ROSÉ VON DÖBLING</b> MAYER AM PFARRPLATZ, WIEN	49,-	99,-
<b>HAMPTON WATER</b> JON BON JOVI & GERARD BERTRAND, SOUTH FRANCE	55,-	115,- 250,-

**ROT**

<b>BLAUFRÄNKISCH THE BUTCHER</b> HANS SCHWARZ, NEUSIEDLERSEE	49,-
<b>ZWEIGELT BIENEFRESSER</b> JOHANNES PITNAUER, CARNUNTUM	58,- 119,- 245,-
<b>PINOT NOIR FURTH</b> MICHAEL MALAT, KREMSTAL	54,-
<b>DAS PHANTOM (BF, CS, ME, SY)</b> K+K KIRNBAUER, MITTELBURGENLAND	69,- 155,- 330,-
<b>FETTER SCHNITT (CF, ME, PN)</b> GESCHWISTER KRESS, BODENSEE	79,-
<b>TIGNANELLO (SG, CS, CF)</b> MARCHESI ANTINORI, TOSKANA	195,- 450,-

# Vino & Bar

**HAUSWEIN**  
*Deluxe*

07

15

3L

<b>GRÜNER VELTLINER</b>	41,-	84,-	169,-
<b>ZWEIGELT</b>	44,-	89,-	179,-

## SCHNITZEL trifft SPRUDEL

<b>PROSECCO</b> VALDOBBIADENE	7,50	45,-
<b>CREMANT ROSÉ'</b> CATTIN, ELSASS	9,50	57,-
<b>ROSE FRIZZANTE</b> HUTSCHPFERD BUBBLES, WAGRAM	7,00	42,-
<b>Laurent-Perrier CHAMPAGER 0,375 / 0,7</b>	69,-	129,-

**WEINTRINKER**  
*haben' s besser*

NACH 3 FLASCHEN WEIN: DREI „DIRNDL LIKÖR“  
 NACH 5 FLASCHEN WEIN: EIN „MUSIKWUNSCH MIT WUMM“  
 NACH 10 FLASCHEN: 10 MIN. SPERRSTUNDEN VERLÄNGERUNG

## BIER

<b>SCHLEPPE – vom Fass</b>	PFIFF	3,50
<b>SCHLEPPE – vom Fass</b>	SEITERL	4,90
<b>Weissbier WEIHENSTEPHAN</b>	SEITERL	5,50

## APERÖ

Lillet Heidelbeer	9,50
Pfirsich Spritz	9,50
Aperol Sour	11,50
Wermuth Spritz	9,50
Negroni	11,00

**MIXES**

Espresso Martini	13,50
Rharbarber Fizzy Gin	12,00
Gin & Tonic 4cl	12,00
Pornstar-Martini	13,50

# Antialc

## WASSER

TIROLER QUELLWASSER AUS DEM ALPACHTAL – NUR 49KM ANREISE

<b>MONTES STILL / PERLEND</b>	0,75L	7,50
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## ALKOHOLFREI

<b>Crodino Spritz</b>		7,50
<b>Wermuth Spritz alkoholfrei</b>		8,50
<b>Prosecco alk frei</b>		7,50
<b>Tiroler Kola / leicht</b>	0,33L	4,90
<b>Almdudler</b>	0,35L	4,90
<b>Frucade</b>	0,35L	4,90
<b>Schartner Bombe Zitrone</b>	0,33L	4,90
<b>Skiwasser / Holler gespritzt</b>	0,25L / 0,5L	3,90 5,90