

FIRST COURSES

*Refreshing
& light*

RED BEET & OVENWARM 19,50

SMOKED TROUT

hand-torn horseradish, puff pastry,
horseradish mayo

CARPACCIO OF PASTURE BEEF 23,50

Port wine glaze, marinated egg yolk,
walnut, parmesan, root bread

WINTER SALAD 14,00

leaf lettuce, figs & glazed chestnuts
OPTIONALLY with
fried camembert cheese 19,50

CLEAR BEEF SOUP 9,00

with sliced pancakes
or semolina dumpling

VEGETABLE SOUP 9,00
OF THE DAY

& to share

"MEXIKANER" 8,00

baked loaf of bread filled with
mountain cheese or garlic butter

FINEST MOULD CHEESE 12,50

au gratin with rustic bread

HORSE CHEESE KRANSKY 9,00

with plum mustard, root bread

SECOND COURSES

BEEF STEAK ENTRECOTE 42,00

bernaise sauce,
grilled cherry tomatoes, crispy fries

GRATINATED BOILED BEEF 29,50

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

BRAISED ROULADE OF BEEF 31,00

creamy polenta, cabbage sprouts

from field & lake

STUFFED POINTED PEPPER 22,50

Vegetarian, filled with bulgur, tomato
ragout, mint yogurt
– vegan option available

SALMON TROUT FILLET 33,00

locally grown, sautéed Swiss chard,
fragrant rice, mustard sauce

RED LENTILS STEW 20,50

winter-style with curry, leaf spinach,
braised pumpkin, sour cream
– vegan option available

dessert ...

"SALZBURGER NOCKERL"

iconic austrian fluffy soufflée- 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 26,00
from austrian veal

PORK 15,00
lucky from Austria

**SCHNITZEL
WITHOUT
SCHNITZEL**

FRIED FISH pikeperch 22,00

COURGETTE SCHNITZEL vegetarian 14,00

FRIED CHICKEN SALAD Chicken breast, crisp 24,00
salad, Pumpkin seed crunch

Fries

A 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

JOPPISAUCE 2,50

pimped **KETCHUP** 2,50

Sides

VIENNESE GARNISH 3,00

parsley, capers, anchovy and egg

PARSLEY POTATOES 7,00

...tried and tested

POTATOE SALAD 7,00

PUMPKIN SEED MAYONNAISE 7,00

& POTATOES — the salad for the
unreasonable

LETTUCE / MIXED SALAD 8,50

CUCUMBER SALAD 6,50

WEISS & NATURALS

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

0,7L 1,5L 3L

ROSE

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

ROT

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

Vino & Bar

HAUSWEIN <i>Deluxe</i>	0,7	1,5	3L
GRÜNER VELTLINER	41,-	84,-	169,-
ZWEIFELT	44,-	89,-	179,-

SCHNITZEL trifft SPRUDEL

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

WEINTRINKER <i>haben's besser</i>
NACH 3 FLASCHEN WEIN: DREI „DIRNDL LIKÖR“
NACH 5 FLASCHEN WEIN: EIN „MUSIKWUNSCH MIT WUMM“
NACH 10 FLASCHEN: <u>10 MIN.</u> SPERRSTUNDEN VERLÄNGERUNG

BIER

SCHLEPPE – vom Fass	PFIFF	3,50
SCHLEPPE – vom Fass	SEITERL	4,90
Weissbier WEIHENSTEPHAN	SEITERL	5,50

APERÖ

Lillet Ribisel	9,50
Ingwer Spritz	9,50
Aperol Sour	11,50
Wermuth Spritz	9,50
Fiaker Negroni- Aperö im Galopp	11,00

MIXES

Espresso Martini	13,50
Ribisel Mule	12,00
Gin & Tonic 4cl	12,00
Schi-Martini	13,50

Antialc

WASSER

TIROLER QUELLWASSER AUS DEM ALPACHTAL – NUR 49KM ANREISE

MONTES STILL / PERLEND	0,75L	7,50
-------------------------------	-------	------

ALKOHOLFREI

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