



MENU



Lieblings-Aperitif **Rose Royal** Born Rose Brut Barcelona with Wild Berry and iced berries € 6
& **Vermouth** white or Rosé v. Weingut Maitz, Südsteiermark € 6

"Take a look at our homemade refreshments, spritzers, and aperitifs on the first page."

Clear soup with sliced pancake

€ 6,5

Creamy garlic soup

€ 7

Clear soup with small semolina dumplings

€ 6,5

Our beer recommendations

Augustiner Bräu Kloster Mülln, Salzburg 0,5 l € 5,5

- served in the original stone jug -

Stiegl Zwickl 0,5 l € 5,4 / 0,3 l € 4,3

Falafel

sour cream / salad

€ 10

Smoked duck breast

pickled chanterelles / side salad / bread roll

€ 18

Fried trout

from „Ennsmann farmer“ Unken

stuffed with garlic and herbs / parsley potatoes / brown butter

€ 29

WINE RECOMMENDATION

A glass Grüner Veltliner Federspiel Weingut Johann Donaubaum, Spitz a. d. Donau, Wachau € 7

Fettuccine with Chanterelles

cherry tomatoes / parmesan cheese / garlic

€ 18

Briefly fried onion roast beef
Spaetzle / fried onions
€ 25

Venison ragout
napkin dumpling / red cabbage
€ 26

WINE RECOMMENDATION

A glass Cabernet Sauvignon Weingut Erich Scheiblhofer, Burgenland € 6

Oven baked Spare Ribs
rustic chips / sour cream
(gluten free)
€ 24

Pulled Pork Burger
Brioche Burger Bun (bakery Tiefenthaler, Lofer) with smoked pulled pork,
chili-mayonnaise / red cabbage relish / rustic chips / sour cream
€ 19

Viennese Schnitzel
parsley potatoes / cranberries
pork € 16 / turkey € 17

Cordon bleu (pork)
chips / cranberries (surcharge for turkey € 1,-)
€ 18,5

Mixed grill (pork, beef, turkey)
chips / vegetables / herb butter / grilled sausage
(gluten free without gravy)
€ 24

Toast with turkey fillet
spicy sauce / salad garnish
(gluten free without toast)
€ 19

Tyrolean gröstl
roasted potatoes with meat / fried egg
(gluten free)
€ 16

Hake fillet
potato salad / Tartare sauce
€ 20

WINE RECOMMENDATION

A glass Sauvignon blanc Weingut Dillinger - die 7 Jungwinzer, Südsteiermark DAC € 6

Mixed leaf salad
with turkey strips and bread roll
€ 18

Styrian fried chicken salad
with chicken breast fillet / homemade pumpkin seed dressing
€ 20

Grilled sausages
chips / salad garnish (gluten free)
€ 16,5

Spinach dumplings (3. Pcs.)
Parmesan cheese / brown butter / leaf salad
€ 17

Cheese spaetzle „served in a pan“
with fried onions
€ 16

Vegan: Spaghetti with Bolognese sauce
€ 16

Vegan: Stuffed peppers with potatoes and tomato sauce
(filled with bulgur and vegetables)
€ 18

Garlic bread
€ 6

Cheese and ham toast
with salad garnish
€ 10

Small, mixed salad
€ 7

1 pair boiled sausage
with bread
€ 7

Sliced sausage with vinegar and oil dressing
with bread
€ 11,5

NEW FAVOURITE WINE

Sauvignon blanc DAC by Lena, Skringer, Südsteiermark 0,75l € 39

Salzburg's Organic Ice Cream by "Eiswerk"

Stirred iced coffee with vanilla ice cream and whipped cream	€ 9
Coupe Dänemark with vanilla ice cream, chocolate sauce and whipped cream	€ 8,5
Heiße Liebe vanilla ice cream with warm raspberries and whipped cream	€ 9
Schokotraum (hazelnut, chocolate, banana) with chocolate, nuts and whipped cream	€ 9
Sorbetvariation (elderflower, blackberry-lavender) on fresh fruits	€ 6
Schoko Solo (chocolate ice cream) on raspberry ragout with whipped cream	€ 6
Vanilla ice cream with pumpkin seed oil, whipped cream and strawberries	€ 6
Gemischtes Eis (vanilla, strawberry, chocolate) with whipped cream	€ 8
Kinderbecher with chocolate lentils and whipped cream	1 scoop € 4,5 2 scoops € 6,5
Eispalatschinke with chocolate sauce and whipped cream	€ 9,5

Homemade desserts & pastries

Kaiserschmarrn with homemade apple sauce	€ 15
Wachau Apricot kisses Tonka Bean (Sourdough crumble / salted caramel / cola herb)	€ 8
Chocolate brownie with ice cream and whipped cream	€ 8
Curd & Nougat Dumplings with berry compote	€ 8,9
Apricot pancake (1. Pcs.)	€ 4
Nutella pancake (1. Pcs.)	€ 4,5
Sachertorte (with whipped cream + € 1,5)	€ 4,8
Apple strudel (with whipped cream or vanilla sauce + € 1,5)	€ 4,8
Cheesecake with raspberry ragout	€ 4,8
Coffee dessert "Affogato" (Espresso with vanilla ice cream)	€ 5,5