

Starters

Beefsteak Tartare

as a starter € 20,00 | as main course € 26,00 toast | butter

Sliced Fillet of Pork

tuna sauce | anchovies | capers | € 16,00

Smoked Salmon and Trout

toast | butter | cream of horseradish | € 16,00

Beetroot Tartare with horse radish

toast | mousse of Feta cheese | rocket | balsamic glace | € 16,00

Soups & Salad

Cream of Sweet Potato

bacon | chives | whipped cream | € 7,00

Clear Broth of Beef at your choice

pancake stripes | semolina dumpling | bread sticks with spleen | € 6,00

Small Mixed Salad | € 6.00

Classics

Spinach Dumplings (6 pieces)

Parmesan cheese | brown butter | € 16,50

Small Flour Dumplings with Cheese

roasted onions | fresh chives | € 16,50

East Tyrolean "Schlipfkrapfen"

potato-herb-stuffing | Parmesan cheese | brown butter | fresh chives | € 16,50

Tyrolean Farmer's "Gröst'1"

potato | sausage | bacon | fried egg | coleslaw with bacon | € 16,50



Currently in Season

Beef Filet wrapped in Bacon

potato croquettes | seasonal vegetables | mushroom cream sauce | € 36,00

Braised Veal Cheeks

deep fried potato gnocchi | celery puree | red wine sauce | € 32,00

Fillet of Pork

roasted potatoes and vegetables | herbal cognac cream sauce | € 32,00

Calf's Liver Slices in Gravy

rice | roasted onions | green salad |€ 30,00

Goulash of Beef

small flour dumplings | sausage | € 22,00

Grilled Fillet Salmon

creamy polenta | braised cherry tomatoes | € 30,00

Broccoli-Cheese-Patties

sweet carrot sticks with chili | sour cream dip | deep fried parsley | € 18.00

Main Courses

Escalope "Viennese" Style

of pork € 18,00 | of veal € 28,00 parsley potatoes | lemon | cranberries

Escalope of Pork "Cordon Bleu"

French fries | lemon | cranberries | € 22,00

Paillard of Veal

rice | fennel | lemon butter | € 28,00

Mixed Grill

pork | veal | beef | chicken | sausage potato wedges | grilled vegetables | bacon | herbal butter | BBQ sauce | € 24,00