

## STARTERS

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**IN NATURAL BRINE PICKLED LAKE TROUT** € 16

marinated green & white asparagus | fresh dill  
O

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**STYRIAN „VITELLO TONNATO“** € 14

of organic Duroc pork & smoked char |  
pumpkin seed oil  
G, L, O

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**VEGETARIAN CREAM OF AUBERGINE** € 13

oven braised peppers | rye bread | leaf lettuce  
G, O

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**MIXED LEAF LETTUCE** € 6

fresh vegetables | housedressing | cress  
M, O

## SOUPS

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**BEEF CONSOMMÉ** € 5

sliced pancakes | semolina dumpling |  
liver dumpling  
A, C, G, L

**AS A POT WITH ALL GARNISHES** € 8

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**CREAM OF ASPARAGUS SOUP** € 6

whipped cream | chives oil  
G, L, O

## MAIN DISHES

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**MEDIUM ROASTED DUCK BREAST** € 33

wild garlic risotto | duck sauce  
G, H, L, O

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**WIENER SCHNITZEL OF VEAL** € 24

parsley potatoes | cranberries  
A, C, G

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**SPRING RAGOUT OF LOCAL VEAL** € 24

buttered spaetzle | green & white  
asparagus | peas  
A, C, G, L, O

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**BOILED GRUNDLSEE BEEF** € 23

mashed rolls with horseradish | beetroot |  
chives sauce  
A, C, G, L, O

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**MINCED MEAT ROAST** € 21

mashed potatoes | pepper sauce |  
green salad  
A, C, G, L, O

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**SPICY GREEN CURRY OF LOCAL ORGANIC CHICKEN** € 19

picked meet of drumstick | sweet potato |  
kale  
L, E, N

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**LOCAL BLACK PUDDING** € 12

pan fried potatoes | sauerkraut |  
apple chutney  
A, G, L, O

## FISH AND VEGETARIAN

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**PAN FRIED LOCAL CHAR  
IN THE WHOLE** € 26

parsley potatoes | green salad

A, C, G

optional with extra charge:

**HERB PESTO** € 3

**PUMPKIN SEED BUTTER G** € 3

**GARLIC BUTTER G** € 3

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**POTATO GNOCCHI** € 16

goat ´s cheese | leaf spinach | walnuts

A, C, G, H, L

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**LOCAL PASTA OF RYE FLOUR** € 14

parsley pesto | oven braised &  
marinated tomatoes

A, C, G, L

## DESSERTS

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**SALZBURGER NOCKERL  
FOR TWO PERSONS** € 26

cranberries | two scoops of berry sorbet

A, C, G, L, O

25 minutes waiting time

for every extra scoop a charge of € 3

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**SEMOLINA DUMPLINGS** € 10

buttered bread crumbs | rhubarb and  
strawberry compote

A, C, G, O

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**CHEESECAKE** € 10

strawberries | strawberry ice cream

A, C, G, O

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**CARAMELIZED APPLE TART** € 8

Crème Fraîche

A, C, G, H

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**LOCAL CHEESE SELECTION** € 9

bread | butter

## DEAR GUEST:

*For information about ingredients of our dishes which can cause allergies please contact our service staff.*

*We acquire a large share of our fish, meat and dairy products directly from the region.*

*Please note that for options like pumpkin seed oil, cranberries, ketchup and mayonnaise we charge € 0.50 extra.*



Hannah Savel  
Restaurantleiterin



Stefan Haas  
Küchenchef



**OUR BEST. FOR YOU.**  
Information about our philosophy