

STARTERS

TARTAR OF COLD SMOKED CHAR € 16
cucumber | radish | marinated herbs
C, G

STYRIAN „VITELLO TONNATO“ € 14
of organic Duroc pork & smoked char |
pumpkin seed oil
G, L, O

MIXED LEAF LETTUCE € 6
fresh vegetables | housedressing | cress
M, O

SOUPS

BEEF CONSOMMÉ € 5
sliced pancakes | semolina dumpling
A, C, G, L

AS A POT WITH ALL GARNISHES € 8

MAIN DISHES

CRISPY ROASTED ORGANIC CHICKEN BREAST € 26
potatoes with rosemary | paprika sauce
G, L, O

WIENER SCHNITZEL OF VEAL € 24
parsley potatoes | cranberries
A, C, G

BOILED GRUNDLSEE BEEF € 23
mashed rolls with horseradish | fresh spinach |
chives sauce
A, C, G, L, O

DOUBLE SMASH BURGER OF LOCAL BEEF € 19
melted onions | Cheddar cheese |
French fries
A, C, G, L, M, O

FISH AND VEGETARIAN

PAN FRIED LOCAL CATFISH FILET € 28
potato-carott mash | sauteed swiss chard |
lemon-buttersauce
A, G, L, O

PAN FRIED LOCAL CHAR € 26
IN THE WHOLE
parsley potatoes | green salad
A, C, G

optional with extra charge:

HERB PESTO € 3
PUMPKIN SEED BUTTER G € 3
GARLIC BUTTER G € 3

POTATO GNOCCHI € 16
goat´s cheese | leaf spinach | walnuts
A, C, G, H, Ls

CAULIFLOWER BRAISED IN MISO € 16
nutcreme | nuts crumble | basmati rice
E, H, L, O, P

DESSERTS

SALZBURGER NOCKERL € 26
FOR TWO PERSONS
cranberries | two scoops of berry sorbet
A, C, G, L, O
25 minutes waiting time
for every extra scoop a charge of € 3

SEMOLINA DUMPLINGS WITH NOUGAT € 10
buttered bread crumbs | plum compote
A, C, G, O

CHOCOLATE MOUSSE € 10
cherry compote | whipped creme
A, C, G, O

LOCAL CHEESE SELECTION € 9
bread | butter
A, C, G, H, M, O

APPLE STRUDEL € 7
vanilla ice cream | whipped cream
A, C, G, O

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