

## 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 BOTH GARNISHES** € 8

## MAIN DISHES

**ST. MARTIN ´S GOOSE** € 36  
bread dumpling slice | creamy lentil ´s | chest-nuts | cabbage salad with bacon  
A, C, 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

**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

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

## DESSERTS

**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

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

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



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