SEEBLICK
GASTHAUS

STARTERS

FORREST & FIELD TARTARE **€ 19**
celery root I mushrooms I beetrooot I
truffle mayonnaise I quail egg
A, C, G, L, M, O

PORK KNUCKLE TERRINE **€ 17**
Styrian runner bean hummus I red onions I
pumpkin seed oil dressing I lamb´s lettuce
L, O

AUTUMN SALAD **€ 14**
pickled pumpkin I fresh figs I
crispy chestnut crumble I Feta cheese
G, M, O

SOUP

BEEF CONSOMMÉ **€ 8**
sliced pancakes I cheese dumpling I
liver dumpling
A, C, G, L

AS A POT WITH ALL GARNISHES **€ 11**

MAIN DISHES

ORIGINAL WIENER SCHNITZEL **€ 29**
veal loin I parsley potatoes I cranberry jam
A, C, G, L, M, O

BOILED GRUNDLSEE BEEF **€ 27**
roasted potatoes I creamed spinach I
root vegetables I chives sauce I
apple horseradish sauce
A, C, G, L, O

PAN FRIED CHICKEN BREAST **€ 25**
Hokkaido pumpkin risotto I
peanut koji emulsion I tarragon
E, F, G, L, O

GRUNDLSEE BEEF GOULASH **€ 21**
herb spaetzle
A, G, L

FISH AND VEGETARIAN

GRILLED LOCAL CHAR AS A WHOLE **€ 32**
parsley potatoes I brown butter I
mixed leaf salad
A, C, D, G

PAN-SEARED SALZKAMMERGUT CATFISH FILLET **€ 31**
salted potatoes I root vegetables I
horseradish foam I chives
A, C, D, G

TRUFFLE TAGLIOLINI **€ 29**
truffle foam I autumn truffle
A, C, G, L, O

HOMEMADE GNOCCHI **€ 24**
Hokkaido pumpkin I ricotta I radicchio I
Parmesan foam
A, C, G, L, O

Hannah Soder
Restaurant Manager

Sebastian Rumpf
Chef

OUR BEST. FOR YOU.
Information about our philosophy