

STARTERS

GLAZED VEAL LIVER MOUSSE € 17
plums with pepper | brioche | butter
A, C, G, L

VEGETARIAN TARTAR OF „DRY AGED“ BEETROOT € 16
toast | butter
A, C, G, M, O

FILET OF SMOKED CHAR € 14
cucumber salad with dill | buckwheat blini
A, C, G, O

MIXED LEAF LETTUCE € 6
mustard vinaigrette | fresh vegetables from local farmers
M, O

SOUPS

BEEF CONSOMMÉ € 5
sliced pancakes or semolina dumpling | root vegetables | chives
A, C, G, L

CREAM OF PUMPKIN SOUP € 6
pumpkin seed oil | whipped cream
G, L, O

MAIN DISHES

MEDIUM ROASTED BREAST OF DRY AGED ORGANIC DUCK € 22
pumpkin ravioli | cranberry gravy | pumpkin seed oil
A, C, G, O

WIENER SCHNITZEL OF AUSSEERLAND VEAL € 24
potato salad | cranberries
A, C, G, O

BOILED GRUNDLSEE BEEF € 23
pan fried potatoes | creamy vegetables | apple puree with horseradish
A, C, G, L, M, O

BOLOGNESE SAUCE OF GRUNDLSEE DEER € 19
rye pasta from a local farmer | Styrian hard cheese
A, C, G, L, O

MINCED MEAT ROAST € 18
mashed potatoes | pepper sauce
A, C, G, L, O

SZEGEDIN GOULASH € 15
pork shoulder | white cabbage | salted potatoes | soured cream
G, L, O

FISH AND VEGETARIAN

**PAN FRIED CHAR
IN THE WHOLE** € 26

parsley potatoes | green salad

A, C, G

FILET OF CATFISH € 26

red beet | deep fried batter | horseradish
sauce

A, C, G,

PUMPKIN RISOTTO € 16

oven braised tomatoes | pumpkin seeds |
pumpkin seed oil

A, C, G, L, O

POTATO GOULASH € 12

100 % vegetables from local farmers |
soured cream

G, L, O

DESSERTS

**SALZBURGER NOCKERL
FOR TWO PERSONS** € 24

cranberries | berry sorbet

A, C, G, L, O

25 minutes waiting time

SEMOLINA DUMPLINGS WITH NOUGAT € 10

buttered bread crumbs | plum compote

A, C, G, O

EXOTIC MACARON € 9

mango sorbet | coconut foam |
passion fruit

A, C, G

**„ZOTTER“ CHOCOLATE
CRÈME BRÛLÉE** € 9

port wine | figs

C, G

CLASSIC APPLE STRUDEL € 7

homemade vanilla ice cream |
whipped cream

A, C, G

LOCAL CHEESE SELECTION € 9

bread | butter

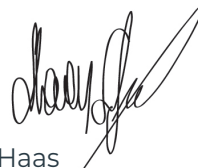
DEAR GUESTS,

*information on our dishes and ingredients which could cause allergic reactions are available on
request from our waiting staff.*

The charge for extras like pumpkin seed oil, ketchup or mayonnaise is € 0,50.



Hannah Savel
Restaurantleiterin



Stefan Haas
Küchenchef