

SOUP

CHEESE DUMPLING SOUP 5.50

CHESTNUT CREAM SOUP WITH PORT WINE AND WALNUTS 6.00

STARTERS

PICKLED SALMON TROUT, PARSLEY ROOT. DILL AND MUSTARD SEEDS 9.50

THREE KINDS OF SPREAD 7.00

JUFFINGER'S BEEF TATAR WITH HORSERADISH AND CROSTINI ALSO POSSIBLE AS A MAIN COURSE 12.00 / 19.00 LARGE

SMALL MIXED SALAD 5 4.50 YOGHURT OR BALSAMIC DRESSING

VEGETARIAN / VEGAN



KÄSESPÄTZLE [CHEESE EGG NOODLES] WITH ROASTED ONIONS AND MIXED SALAD 7.00 / 9.50

WINTERLY LENTIL STEW OPTIONAL WITH ORGANIC WIENER SAUSAGE 10.50 / 12.50

CREAMY MUSHROOMS WITH BREAD DUMPLINGS 10.50

DELICACIES



JUFFINGER'S ROAST PORK WITH RED APPLE CABBAGE AND POTATO DUMPLINGS 3 10.00 / 12.80

WIENER SCHNITZEL WITH ROASTED POTATOES AND CRANBERRIES 14.00 / 18.50



A COLD VARIATION OF BAVARIAN DELICACIES WITH HANDCRAFTED CHEESE 2. 3. 5. WITH TATAR AND SALMON TROUT + 4.00 EUR 11.50



THESE DISHES ARE SERVED THE WHOLE DAY TUESDAY TILL FRIDAY

JUFFINGER IS OUR ORGANIC BUTCHER'S SHOP FROM TIROL

OUR BREAD IS ORGANIC & FRESHLY MADE BY BIOBÄCKEREI BROTZEIT

ALL PRICES IN EURO. INCLUDING VAT

FOR A CHANGE OF SIDES WE ALLOW OURSELVES TO CHARGE A FEE OF €1.00

1. Farbstoffe 7. Phosphat 2 Konservierungsstoffe 8. Süßstoffe 3. Antioxidationsmittel 4. Geschmacksverstärke 10. Chinin 5. Schwefeldioxid 6. Schwärzungsmittel

MAIN COURSE

MINCED VEAL WITH EGG NOODLES AND WINTER VEGETABLES 15.50

PADDLE OF LAMB WITH BEANS, PUMPKIN AND BLUE POTATO 23.50



BREZN-FRIED CHICKEN WITH POTATO LAMB'S LETTUCE SALAD AND SWEET MUSTARD DIP 12.50

ROASTED TROUT FILLET. FLOWER SPROUT. TOPINAMBUR PUREE AND BEETROOT FOAM 17.50

ROASTED CHOPPED SUCKLING PIG AND POTATO WITH FRIED EGG AND SALAD 14.50

DESSERT

MOUSSE AU CHOCOLAT FROM OUR COPPER BOWL S 6.50 / 9.50

VARIATION OF HANDCRAFTED CHEESE FROM THE TYROLEAN CHEESE DAIRY "MILCHBUBEN" 9.50

SWEET CUT-UP PANCAKE WITH PLUM (KAISERSCHMARRN) 3 FRESHLY PREPARED IT CAN TAKE UP TO 25 MINUTES 10.50

SEMOLINA PUDDING, SOUR CHERRY COMPOTE AND HOMEMADE WHITE CHOCOLATE ICE CREAM 8.50