

# DRINKS

## BEER

AUGUSTINER HELLES LAGER FROM TAP	0.25 L / 0.50 L	3.00 / 3.80
AUGUSTINER DARK BEER FROM TAP	0.25 L / 0.50 L	3.00 / 3.80
RADLER SHANDY	0.25 L / 0.50 L	3.00 / 3.80
EDELSTOFF LAGER	0.50 L	4.00
AUGUSTINER WHEAT BEER	0.33 L / 0.50 L	3.00 / 3.80
KÖNIG LUDWIG DARK WHEAT BEER	0.50 L	3.80
KÖNIG LUDWIG LIGHT WHEAT BEER	0.50 L	3.80
NON ALCOHOLIC WHEAT BEER	0.50 L	3.80
AUGUSTINER PILS	0.33 L	3.50
NON-ALCOHOLIC BEER	0.50 L	3.80

## NON ALCOHOLIC DRINKS

ADELHOLZENER WATER	0.25 L / 0.75 L	2.50 / 6.00
SPARKLING / STILL		
SPARKLING TAP WATER	0.50 L	3.10
FRUIT JUICE SPRITZER	0.25 L / 0.50 L	2.90 / 3.90
PASSION FRUIT, APPLE, CURRANT, ORANGE, RHUBARB		
FRUIT JUICE	0.25 L / 0.50 L	3.10 / 4.10
SPEZI, LEMONADE <sup>13,9</sup>	0.25 L / 0.50 L	2.90 / 3.90
COLA <sup>1,2,3,9</sup> / COLA LIGHT <sup>1,2,3,9</sup> / FANTA <sup>1</sup>	0.33 L	3.50
RED BULL <sup>5</sup>	0.25 L	4.00
THOMAS HENRY	0.20 L	3.50
(TONIC WATER <sup>10</sup> , SPICY GINGER, MYSTIC MANGO, CHERRY BLOSSOM GINGER ALE, BITTER LEMON <sup>10</sup> )	0.20 L	3.20
BALIS BASIL LEMONADE	0.33 L	3.50
HOPSTER	0.33 L	3.50
EIZBACH ROSE BLOSSOM		

## HOT DRINKS

ESPRESSO <sup>9</sup>	2.50
DOUBLE ESPRESSO <sup>9</sup>	3.50
ESPRESSO MACCHIATO <sup>9</sup>	2.70
CUP OF COFFEE <sup>9</sup>	3.00
LATTE MACCHIATO <sup>9</sup>	3.80
CAPPUCCINO <sup>9</sup>	3.50
HOT CHOCOLATE	3.50
TEA	4.00
(FOREST FRUIT-RASPBERRY, ENGLISCH BREAKFAST, PERSIMMON-PEACH, MOUNTAIN HERBS, ROIBOOS STRAWBERRY, GREEN TEA GINGER)	
+ 0.20€ FOR SOY OR LACTOSE FREE MILK	

## SPIRITS

SHOTS	2CL	each 3.00
JÄGERMEISTER, MR. HAZEL SAMBUCA, MEXIKANER FERNET BRANCA, RAMAZOTTI, ENZIAN		
ROCHELT GRAVENSTEINER APPLE	14.00	
ROCHELT MARILLE, BASLER CHERRY	15.50	
LANTENHAMMER	each 3.50	
WOODEN BARREL FRUIT SPIRIT BLUEBERRY LIQUER APRICOT LIQUER		
LANTENHAMMER FINE SPIRITS	each 6.00	
WILLIAM PEARS, RED WILLIAM PEAR, SLOE, BLUEBERRY, APRICOT LIQUID COCAINE	4.50	
DON JULIO 1942	12.50	
PLANTATION PINEAPPLE RUM	5.00	
PSENNER HONIG WILLI	3.50	
PATRON CAFE, SILVER, REPOSADO	each 5.50	
GRAPPA SELEZIONE, BARRIQUE	each 4.00	
JÄGERMEISTER MANIFEST	4.00	
PSENNER QUITTENBRAND	4.00	

## LONGDRINKS

DUKE ROUGH TONIC <sup>10</sup>	9.50
DUKE TONIC <sup>10</sup>	10.50
ABSOLUT	each 9.50
MOSCOW MULE <sup>10</sup> , SODA, TONIC <sup>10</sup> , LEMON, ORANGE JUICE	
VODKA BULL <sup>9,12</sup>	10.50
CUBA LIBRE <sup>1,2,3,9</sup>	9.50
HAVANNA 7Y CUBA LIBRE <sup>1,2,3,9</sup>	10.50
MAKERS MARK SOUR	10.50
GREY GOOSE SOUR	14.50

## APERITIF

BASIL SPRITZ	7.50
BALIS, WHITE WINE, SODA WATER, BASIL PORT & TONIC	7.50
WHITE PORTWINE, TONIC WATER, ORANGE, ROSEMARY	
HOUSE SPRITZ	7.50
MARTINI FIERO, GRAPEFRUIT, WHITE WINE, LEMONADE, RASPBERRY, CUCUMBER LILLET HOPSTER	7.50
ELDERFLOWER SIRUP, LEMON, MINT, PINK PEPPER	
ITALO INGE	7.50
VERMOUTH BIANCO, GINGER BEER, LEMON, GINGER	

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  
2 Konservierungsstoffe  
3 Antioxidationsmittel  
4 Geschmacksverstärker  
5 Schwefeldioxid  
6 Schwärzungsmittel  
7 Phosphat  
8 Süßstoffe  
9 Koffein  
10 Chinin  
11 Gewächst  
12 Taurin

# MENU

Summer Special:  
Fabi's daily delight und Alain's drink of choice



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

THE FISHERY SCHLIERSEE BRINGS US FRESHLY CAUGHT FISH

ALL PRICES IN EURO, INCLUDING VAT

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

1. Farbstoffe

2. Konservierungsstoffe

3. Antioxidationsmittel

4. Geschmacksverstärker

5. Schwefeldioxid

6. Schwärzungsmittel

7. Phosphat

8. Süßstoffe

9. Koffein

10. Chinin

11. Gewächst

12. Taurin

## SOUP

BEEF BROTH, PANCAKE STRIPS  
5.50

CORN FOAM SOUP, BROWN BUTTER POPCORN  
6.00

## STARTERS

SEA TROUT CEVICHE, FENNEL, PLUM, REDVEIN DOCK  
11.00

THREE KINDS OF SPREAD  
7.00

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

SMALL MIXED SALAD<sup>5</sup>  
4.50 YOGHURT OR BALSAMIC DRESSING

## DELICACIES



JUFFINGER'S ROAST PORK, WHITE CABBAGE,  
POTATO DUMPLINGS<sup>3</sup>  
10.50 / 13.50



WIENER SCHNITZEL FROM ORGANIC VEAL,  
ROASTED POTATOES, CRANBERRIES  
18.50 / 22.50



SAUSAGE SALAD<sup>2, 3, 5</sup>  
8.50 / 9.50 BAVARIAN / SWISS

A COLD VARIATION OF BAVARIAN DELICACIES,  
HANDCRAFTED CHEESE<sup>2, 3, 5</sup>  
11.50  
WITH TARTAR AND CEVICE<sup>2, 3, 5</sup>  
+5.00

WHITE SAUSAGE, SWEET MUSTARD  
2.50 / PIECE

## VEGETARIAN / VEGAN



KÄSESPÄTZLE (CHEESE EGG NOODLES),  
ROASTED ONIONS, MIXED SALAD<sup>2</sup>  
8.00 / 10.50

WILD MUSHROOM RISOTTO, CHANTERELLE FOAM,  
CONFIED TOMATOES (VEGAN POSSIBLE)  
14.50

LARGE SUMMER SALAD, CARAMELIZED  
CHICORY, ORANGE FILLETS (VEGAN POSSIBLE)  
10.50

## MAIN COURSE



BREZN-FRIED CHICKEN, POTATO-CUCUMBER SALAD,  
SWEET MUSTARD DIP  
12.50

FRIED CHAR FILET, WILD MUSHROOM RISOTTO,  
SMOKED FISH CREAM, "MARGENTASPREEN"  
22.50

FILET OF ORGANIC PORK, TWO KINDS OF CAULIFLOWER,  
BACON, POPPY SEED  
19.50

STEWED ORGANIC OX CHEEKS, POTATO CELERY PUREE,  
COLORFUL CARROT VEGETABLES  
23.00

## DESSERT

MOUSSE AU CHOCOLAT FROM OUR COPPER BOWL<sup>9</sup>  
6.50 / 9.50

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

SWEET CARAMELIZED CUT-UP PANCAKE,  
ROASTED PLUMS (KAISERSCHMARRN)<sup>3</sup>  
FRESHLY PREPARED IT CAN TAKE UP TO 25 MINUTES  
10.50

HOMEMADE ICE CREAM OF THE DAY  
2.00 / scoop