

MENU

SOUP

ASPARAGUS CREAM SOUP
7.00

BEEF BROTH, PANCAKE STRIPS
6.00

STARTERS

BEEF TARTAR OF ORGANIC BEEF, CONFIT EGG YOLK,
HORSERADISH, CROSTINI
ALSO POSSIBLE AS A MAIN COURSE
13.50 / 20.50

SMALL MIXED SALAD
4.50 YOGURT OR BALSAMIC DRESSING

THREE KINDS OF SPREAD
WILD GARLIC CREAM, OBATZDA, LARD
8.00

CHAR CEVICHE, WHITE ASPARAGUS, RHUBARB, CHAR CAVIAR
14.00

DELICACIES

ROAST ORGANIC PORK, BACON AND CABBAGE SALAD,
POTATO DUMPLING³
12.00 / 15.00

WIENER SCHNITZEL OF ORGANIC VEAL, FRIED POTATOES,
CRANBERRIES
20.00 / 24.00

SAUSAGE SALAD^{2, 3, 5}
9.00 BAVARIAN
10.00 SWISS

A COLD VARIATION OF BAVARIAN DELICACIES,
HANDCRAFTED CHEESE^{2, 3, 5, 7}
14.00
WITH CEVICHE AND TARTAR^{2, 3, 5, 7}
+4.00

WHITE SAUSAGE, SWEET MUSTARD^{2, 3, 5, 7}
PIECE 2.50

VEGETARIAN / VEGAN

KÄSESPÄTZLE (CHEESE EGG NOODLES), ROASTED ONIONS,
MIXED SALAD
9.50 / 12.00

SPELT PASTA, CASHEW, GREEN ASPARAGUS, DRIED TOMATO
VEGAN
13.50

BIG SPRING SALAD, GOAT CHEESE,
ROASTED SEEDS
12.50

MAIN COURSE

ORGANIC OX CHEEKS, ASPARAGUS RAGOUT,
MOUSSELINE POTATOES
25.50

PIKE PERCH FROM SCHLIERSEE, PEARL BARLEY,
CIME DI RAPA, BEURRE BLANC, TARRAGON
27.50

FRIED ORGANIC CHICKEN, POTATO SALAD,
SWEET MUSTARD SOUR CREAM
15.50

DESSERT

SWEET CARAMELIZED CUT-UP PANCAKE,
APPLE SAUCE (KAISERSCHMARRN)
FRESHLY PREPARED IT CAN TAKE UP TO 25 MINUTES
11.00

MOUSSE AU CHOCOLAT FROM OUR COPPER BOWLER
7.00 / 10.00

HOMEMADE ICE CREAM AND SORBET
BY DAILY OFFER
2.00/ SCOOP
WITH 2CL GREY GOOSE
+5.00

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

FOR ALLERGENS PLEASE ASK OUR
WAITSTAFF

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