 THESE DISHES ARE SERVED TUESDAY  
TO FRIDAY FROM 18:00.  
WEEKENDS AND HOLIDAYS 12:00 - 21:00.

JUFFINGER IS OUR ORGANIC BUTCHER'S  
SHOP FROM TIROL

OUR BREAD IS ORGANIC & FRESHLY  
MADE BY **BIOBÄCKEREI BROTZEIT**

WE USE EXCLUSIVELY **ORGANIC EGGS**.

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

**BREAD BASKET 2.00    PRETZEL 1.50**  
**PORTION OF BUTTER 1.50**

FOR ALLERGENS PLEASE ASK OUR TEAM


1. Farbstoffe  
2. Konservierungsstoffe  
3. Antioxidationsmittel  
4. Geschmacksverstärker  
5. Schwefeldioxid  
6. Schwärzungsmittel

7. Phosphat  
8. Süßstoffe  
9. Koffein  
10. Chinin  
11. Gewachst  
12. Taurin

# MENU


## SOUP

BEEF BROTH, PANCAKE STRIPS, VEGETABLE STRIPS  
**7.50**

 CREAM SOUP OF WHITE ASPARAGUS,  
ASPARAGUS TIPS, TARRAGON OIL  
**9.00**

## STARTERS

JUFFINGERS BEEF TATAR, CONFIT ORGANIC EGG YOLK,  
HORSERADISH, CROSTINI  
**15.00** 100G  
**22.00** 180G

 THREE KINDS OF SPREAD, „BROTZEIT“ BREAD  
WILD GARLIC CREAM, OBATZDA, GREAVES LARD  
**9.50**

SMALL MIXED SALAD  
**4.50** YOGURT OR BALSAMIC DRESSING


 CEVICHE OF CHAR, TWO KINDS OF ASPARAGUS, RINGBEDS  
**16.50**

## DELICACIES

JUFFINGERS ROAST PORK FROM NECK AND BELLY,  
BACON, WHITE CABBAGE SALAD, POTATO DUMPLINGS <sup>3</sup>  
**14.00 / 17.00**

WIENER SCHNITZEL OF ORGANIC VEAL,  
FRIED POTATOES, CRANBERRIES  
**21.00 / 27.00**

SAUSAGE SALAD, „BROTZEIT“ BREAD <sup>2, 3, 5</sup>  
**9.50** BAVARIAN  
**10.50** SWISS

 A COLD VARIATION OF BAVARIAN DELICACIES,  
„BROTZEIT“ BREAD <sup>2, 3, 5, 7</sup>  
**15.00**  
WITH TATAR AND CEVICHE <sup>2, 3, 5, 7</sup>  
**+4.00**

BAKED ORGANIC CHICKEN FROM THE LEG,  
COLOURFUL POTATO SALAD, SWEET MUSTARD  
SOUR CREAM  
**16.00**

## VEGETARIAN / VEGAN


KÄSESPÄTZLE (CHEESE EGG NOODLES), ROASTED ONIONS,  
SMALL SALAD  
**9.50 / 13.00**

 SPELT RISOTTO, GREEN ASPARAGUS, DRIED TOMATO,  
ARUGULA, PINE NUTS **VEGAN POSSIBLE**  
**15.50**

 WHITE ASPARAGUS IN PARCHMENT, MOGLIS POTATO,  
HOLLANDAISE SAUCE  
**19.50**

BIG SPRING SALAD, GOAT CHEESE,  
ROASTED SEEDS, FIG MUSTARD  
**14.50**


## MAIN COURSE


 WILD PLAICE FILLET, WHITE ASPARAGUS,  
SALT LEMON, PEA PUREE  
**29.00**

 BRAISED CHEEK OF ORGANIC PORK, FENNEL,  
POLENTA, GREMOLATA  
**26.50**

 POLTINGER CORN CHICKEN, WILD GARLIC STUFFING,  
RED CHARD, HERB SAILTLING, CAULIFLOWER  
**24.50**

## DESSERT

 KAISERSCHMARRN (SWEET CARAMELIZED CUT-UP PANCAKE),  
MADE WITH ORGANIC EGGS, APPLE PUREE  
FRESHLY PREPARED IT CAN TAKE UP TO 25 MINUTES  
**12.00**

 ASPARAGUS IN A GLASS, STRAWBERRY,  
SPONGE CAKE, CURD CHEESE  
**9.50**

MOUSSE AU CHOCOLAT  
**7.50 / 10.50**

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

 KÄSEBRETTL (CHEESE-PLATE), FIG MUSTARD, QUINCE JELLY,  
„BROTZEIT“ BREAD  
**14.00**

OUR RECOMMENDATION:  
A GLASS OF CLEMENS BUSCH RIESLING KABINETT MARIENBURG  
0.15L **8.40**