

MENU

Fabi's daily delight

 THESE DISHES ARE SERVED
MONDAY 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 LOKALBÄCKEREI 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 THE ALLERGY CHART PLEASE
ASK OUR TEAM

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

7. Phosphat
8. Süßstoffe
9. Koffein
10. Chitin
11. Gewächst
12. Taurin


SOUP

BEEF BROTH, LIVER SPAETZLE, VEGETABLE STRIPS
8.50


 DUET OF SALSIFY, CHIVE OIL, PEA CRESS
8.50

STARTERS

JUFFINGERS BEEF TATAR, CONFITED ORGANIC EGG YOLK,
HORSERADISH, CROSTINI
16.50 100G
23.50 180G

 THREE KINDS OF SPREAD, „BROTZEIT“ BREAD
HERB CREAM CHEESE, LARD, OBATZDA
10.50

SMALL MIXED SALAD
5.50 YOGURT OR BALSAMIC DRESSING

 CEVICHE OF TROUT, TWO KINDS OF BEETROOT,
PURSLANE, JERUSALEM ARTICHOKE CHIPS
16.50


 SNACKY SNACKY
CHANGING SNACK DISHES

DELICACIES

JUFFINGERS ROAST PORK FROM NECK AND BELLY,
APPLE-RED CABBAGE, POTATO DUMPLINGS ³
15.00 / 18.00

WIENER SCHNITZEL OF ORGANIC VEAL,
FRIED POTATOES, CRANBERRIES
22.50 / 29.00

SAUSAGE SALAD, „BROTZEIT“ BREAD ^{2, 3, 5}
10.50 BAVARIAN
11.50 SWISS


 A COLD VARIATION OF BAVARIAN DELICACIES,
„BROTZEIT“ BREAD ^{2, 3, 5, 7}
16.00
WITH TATAR AND CEVICHE ^{2, 3, 5, 7}
+4.00


BAKED ORGANIC CHICKEN FROM THE LEG,
COLOURFUL POTATO SALAD, SWEET MUSTARD
SOUR CREAM
17.50

WHITE SAUSAGE, SWEET MUSTARD
3.00

VEGETARIAN / VEGAN

KÄSESPÄTZLE (CHEESE EGG NOODLES), ROASTED ONIONS, SMALL SALAD
11.00 / 15.00


 MOGLIS SPELT PASTA, WHITE CABBAGE, CHICKPEAS,
CUMIN, PARSLEY VEGAN
16.50


 SPINACH POT DUMPLINGS, BEET FROM SALT DOUGH,
YOUNG MOUNTAIN CHEESE
16.00


 RISOTTO, HOKKAIDO PUMPKIN, FLOWER SPROUT, CASHEW,
PARMESAN VEGAN POSSIBLE
16.50

LARGE WINTER SALAD, GRILLED GOAT CHEESE, PEAR,
HONEY, ROASTED SEEDS
17.00


MAIN COURSE


 VENISON STEW, „SCHUPFNUDELN“ POTATO PASTA,
ROSE SPROUTS, CRANBERRIES
28.50

 BRAISED ORGANIC BEEF, BURGUNDY STYLE, SAVOY CABBAGE,
TWO KINDS OF CARROT
26.50

 BAKED FISH FROM SCHLIERSEER CHAR, CREAMED SPINACH,
BOILED POTATOES, TARTAR SAUCE
20.50


DESSERT

 KAISERSCHMARRN (SWEET CARAMELIZED CUT-UP PANCAKE),
MADE WITH ORGANIC EGGS, PLUM ROAST
FRESHLY PREPARED IT CAN TAKE UP TO 25 MINUTES
13.50

 BAVARIAN CREAM, WILD BERRY RAGOUT
8.50

MOUSSE AU CHOCOLAT
8.50 / 11.50

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
14.50

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