

STARTERS & SALADS

Pickled "Ausseerland" char

buttermilk, pickled vegetables and dill | € 21

Burrata

lukewarm grilled vegetables and salty lemon | € 17

Marinated wild herbs with pickled rhubarb

cream cheese from goat and walnuts | € 17

Caesar salad

aged parmesan, croutons und cherry tomatoes | € 17

with 3 pieces of Black Tiger prawns | € 29

with breast of chicken | € 25

SOUPS

Beef broth with root vegetables

cheese dumplings | sliced pancakes | € 9

Fish soup the chef's way

„Ausseerland“ fish and crispy baguette | € 9

Cream soup of asparagus

green asparagus and tarragon | € 9

VEGETARIAN

homemade gnocchi

tomatoes, mascarpone and pine nuts | €

ravioli

ricotta, wild herbs and salty lemon | €

FISH

„Ausseer“ fish of the day with Noilly Prat

turnip cabbage and gnocchi | € 29

char in all

parsley potatoes and almond butter | € 32

CLASSICS

„Wiener Schnitzel“ from veal

parsley potatoes and cranberries | € 29

Viennese cooked beef with root vegetables

roasted potatoes, chives sauce and apple horseradish | € 29

Styrian fried chicken

potato-lamb's lettuce, "Fandler" pumpkin seed oil and cranberries | € 23

Goulash of styrian Angus beef

curd-"Spaetzle" and wild broccoli | € 29

DESSERT & CHEESE

Baba au Rhum

yeast dough, creme fraîche, strawberries and malt ice cream | € 12

Homemade curd dumplings

stewed cranberries and vanilla ice cream | € 12

Lemon tartelette

lemon curd and marinated berries | € 12

Cheese variation

fig mustard and fruit bread

3 pieces | € 15

5 pieces | € 23