



## Our chef recommends



**Aperitif** **Rose Royal** Born Rose Brut Barcelona with Wild Berry und iced berries € 5,70

**NEW** **Homemade lemonade** (rhubarb, mint, ginger) 0,5 l € 6,20

### Starters:

Clear soup with cheese dumpling

€ 6,50

Pumpkin cream soup

€ 6,30

Mediterranean mezze platter

Pecorino cheese / tomatoes -Mozzarella cheese / rocket / Prosciutto ham  
Chorizo / olives / Antipasti / breadsticks

€ 15,90

### *WINE RECOMMENDATION*

**A glass Sauvignon blanc** Weingut Dillinger - die 7 Jungwinzer, Südsteiermark DAC € 4,60

### Main course:

Mixed leaf salad

with spicy turkey stipes, sesame and bread roll

€ 14,90

Hake fillet

potato salad / Tartare sauce

€ 18,20

Salmon fillet

baked potato / roasted vegetables / herb butter

€ 23,90

Pink roasted saddle of venison

Porcini mushroom sauce / Brussels sprouts / potato thaler

€ 29,00

¼ farmers duck  
potato dumplings / red cabbage  
€ 21,50

### WINE RECOMMENDATION

**Cabernet Sauvignon** Weingut Erich Scheiblhofer, Burgenland € 4,90

Napkin dumplings in mushroom sauce  
(chanterelles, porcini mushrooms, champignons)  
€ 17,90

Oven baked Spare Ribs  
rustic chips / sour cream  
€ 20,90

Pulled Pork Burger  
Brioche Burger Bun (bakery Tiefenthaler, Lofer) with smoked pulled pork,  
chili-mayonnaise / red cabbage relish / rustic chips / sour cream  
€ 17,60

Beef goulash with napkin dumpling  
€ 17,40

Vegan Stuffed peppers with potatoes and tomato sauce  
(stuffed with Bulgur and vegetables) € 14,90

### Homemade desserts & pastries

Kaiserschmarrn with plum roaster <u>or</u> homemade apple sauce	€ 12,40
Tonka bean panna cotta with mango jelly	€ 7,90
Creme brulee with fruits	€ 7,90
Gingerbread Tiramisu	€ 7,90
Apricot or Nutella pancake	€ 4,10
Blackberry-yogurt-cake	€ 4,30
Pumpkin seed cake	€ 4,30
Curd cake with tangerines	€ 4,30
Apple strudel (with whipped cream or vanilla sauce + € 1,30)	€ 4,30
Coffee dessert "Affogato" (Espresso with vanilla ice cream)	€ 5,20