

Starters

Vegetable salad with regional fresh sheep cheese	16,-
Scallop with leek and potato mash	19,-
Grilled Quail chest with Portwine figs and Porcini	18,-

Soups

Pumpkin cream soup	8,50
Bouillon with vegetables and a <i>Deer - Strudel</i>	9,50

Main Course

Filet steak – Salzburg organic – with red wine shallots and smokes Mustard	39,-
Saddle and Belly of Mangalitzza – pork – with marinated horseradish	35,-
Deer fillet with satéed Porcini and potato roasts	32,-
Blackpudding – smoked with pumpkin mash and Porcini	24,-
Wiener Schnitzel – veal escalope – with parsley potatoes and cranberries	26,-
Grilled Red Mullet gratinated with marinated chervil-tomato	28,-
Whitefish roasted in the whole with herbal butter and potatoes	28,-
Tagliolini with tomato, spinach and fresh cheese	24,-

Side Dishes

Mediterranean vegetables with olives 4,-	Tomato spinach 4,-
Sautéed Mushroom-Ragout 4,-	Potato mash 4,-
Rosemary potato wedges 4,-	Two kinds of Pumpkins 4,-
Risolée Brussle Sprouts 4,-	Mixed leaf salad 4,-
Gorgonzola Polenta 4,-	

Cover € 3,-

*No change in the Menu m32 and Fish-Menu
*please note that there is only one invoice per table
ALL PRICES IN EURO, TIP NOT INCLUDED, TAXES INCLUDED

IMPORTANT INFORMATION TO SENSITIZERS

The identification of 14 major sensitizers is in accordance with legal regulations by the European Community (EU Food Regulation 1169/2011). There may occur other substances - which are used in the production process of the kitchen - causing food allergens or trigger incompatibilities despite most careful preparation. For a detailed map of the allergen substances ask our staff, we will advise you.