

Starters

Summer salad with bacon, parmesan and rosemary-croûtons	17,-
Vegetable salad with fresh sheep cheese	16,-

Soups

Turnip cream soup	8,50
Crayfish soup	9,50

Main Course

Filet steak – Salzburg organic – with red wine shallots and smoked onion-mustard	39,-
Saddle of Mangalitza – pork – with Romanesco and Pumpkin	28,-
<i>Wienerschnitzel</i> – veal escalope with parsley potatoes and cranberries	26,-
Grilled Sea bass fillet with fennel-orange salad	28,-
Roasted Turbot fillet with tomatoes and vegetable-chutney	28,-
Tagliolini with tomato, spinach and fresh cheese	24,-

Side Dishes

Mediterranean vegetables with olives 4,-	Tomato spinach 4,-
Sautéed Chanterelles 4,-	Potato mash 4,-
Rosemary potato wedges 4,-	Spicy Pimientos 4,-
Creamy polenta 4,-	Mixed leaf salad 4,-

Cover € 3,-

*No charge 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.