

## **Menü M32 89,-**

**Marinated ox brisket  
with smoked mustard Pesto and arugula 17,-**

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**Sweetbread and tongue (veal) in Madeira Jus 28,-**

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**Grilled Pikeperch with a braised tomato 28,-**

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**Saddle – MANGALITZA pork  
with artichokes and garlic 32,-**

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**Dessert (11,-) or cheese variation 14,-**

### **Starters**

Smoked salmon tartar, herbs salad and a Tandoori tomato	<b>18,-</b>
Grilled Pulpo with a smoked pepper cream and Chorizo	<b>18,-</b>
Roots-vegetable salad with Burratino and basil	<b>17,-</b>
Saddle of venison with pumpkin and quince	<b>17,-</b>

### **Soups**

Pumpkin cream soup	<b>8,50</b>
Fish soup	<b>9,50</b>

### **Main Course**

Duck for two people with roast apple	<i>per Person</i>	<b>31,-</b>
Fillet steak Salzburg organic beef with red wine shallots		<b>40,-</b>
<i>Wiener Schnitzel</i> – veal escalope – with parsley potatoes and cranberries		<b>26,-</b>
Monkfish stuffed in Serrano ham		<b>28,-</b>
Tagliolini with spinach, tomato and fresh goat cheese		<b>24,-</b>

### **Side Dishes**

Mediterranean vegetables with olives <b>4,-</b>	Orange lentils <b>4,-</b>
Autumnal mushrooms with shallots <b>4,-</b>	Vegetable CousCous <b>4,-</b>
Chestnut red cabbage <b>4,-</b>	Pumpkin Risotto <b>4,-</b>
Rosemary Polenta <b>4,-</b>	Mixed leaf salad <b>4,-</b>
Braised roots vegetable <b>4,-</b>	

**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